## APPETIZERS
- **Edamame beans**
- **'Al ajillo' Edamame beans**
- **Robata grilled yakitori smoked lollipop chicken**
- **Tapioca Salmon eggs royale**
- **Potted drunken clams**
- **Scallops and Japanese mushrooms**

### SALADS & SOUPS
- **Tsukemono vegetables**
- **Fried fresh tofu**
- **Miso soup**

## RAW SECTION
- **TARTARE**
  - **Classic spicy tuna**
  - **Fish and chips**
  - **Ginger brioche**

- **USUZUKURI (CARPACCIO)**
  - **Rich Toro**
  - **Cured sea bass with garlic chips**
  - **Japanese A5 wagyu beef Tataki**

- **SASHIMI**
  - **Tuna selection**
  - **Classic salmon sashimi**
  - **Moriawase**

- **SUSHI · Nigiri**
  - 1 unit
  - **Tuna loin with in house made koji fermented soy**
  - **Kombu cured salmon with umeboshi plum creme fraiche**
  - **Selected white fish with umami lemon**
  - **Spicy tuna Gunkan with fried quail egg**
  - **Squid and black crispy rice**
  - **Rich Toro with chipotle romesco**
  - **Scallops with Stilton**
  - **Japanese wagyu A5 with foie gras**
  - **Salmon, mango and avocado with spicy mayo and cilantro**
  - **Red prawn two ways**
  - **Crayfish two ways**
  - **Elvers with garlic chips**
  - **Osetra Caviar**
  - **Kabayaki braised eel**

- **URAMAKI · rice outside**
  - **Tempura scarlet prawn and avocado served in its own juices**
  - **Chilli soft shell crab**
  - **Snow crab, avocado and cucumber topped with flambeau salmon and tosazu jelly**
  - **Panko king prawns and avocado, rolled in smashed popcorn with tare sauce**
  - **Salmon, mango and avocado with spicy mayo and cilantro**
  - **Lobster, avocado and browned butter ponzu sauce rolled in soy and sesame seed paper roll**
  - **Spicy tuna served with 53-degree egg**

- **FUTOMAKI · rice inside**
  - **Lobster, avocado and browned butter ponzu sauce rolled in soy and sesame seed paper roll**

- **MAIN COURSES**
  - **Kamameshi**
  - **Spiny lobster Ramen**
  - **48-hour low cooked wagyu beef**

- **TEMPURA**
  - **Authentic sliced Japanese A5 wagyu**
  - **Miso marinated salmon**
  - **Glazed lamb shank**

- **SIDES**
  - **Kakiage (vegetables)**
  - **Vegetable salad with rosemary and ginger dressing**
  - **Prawns**
  - **Baby spinach with sesame sauce**
  - **Plain rice**

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### Ingredients
- **Soya**
- **Wheat**
- **Fish**
- **Molluscs**
- **Shellfish**
- **Eggs**
- **Sesame seeds**
- **Soya**
- **Wheat**
- **Fish**
- **Molluscs**
- **Shellfish**
- **Eggs**
- **Sesame seeds**
- **Milk**
- **Nuts**
- **Sulfites**
- **Cellery**