

Starter



Buri no kunsei ao-ringo ponzu to soba cha	19
Smoked yellowtail, apple, aged caviar, ponzu and sobacha guanciale	
Hotate to yaki radicio, smoked lemon dressing (gf)	22
Scallops, grilled radicchio, smoked lemon ponzu and myoga	
Jagaimo to wakame no salad (v) (gf)	16
Potato and seaweed salad, shiso, watercress and kombu	
Ika no nori pesuto ae	19
Cuttlefish, nori pesto and elderflower	
Beets no salad to shisooiru, sansho (v) (gf)	14
Beetroot salad, blackcurrant and sansho pepper	
Tarabagani chawanmushi	22
King crab chawanmushi, ginger, kaffir and yuzu	

(v) Vegetarian / (vg) Vegan / (gf) Gluten-free

Please inform a member of staff of any food allergy or dietary requirements.
A discretionary 15% service charge will be applied to your final bill.

Sakana Experience



Two sashimi / One nigiri

Ōtoro 大とろ (gf) Fatty Bluefin tuna	15 / 8
Chūtoro 中とろ (gf) Semi-fatty Bluefin tuna	14 / 7
Akami 赤身 (gf) Bluefin tuna	12 / 7
Hotate 帆立貝, 海扇 (gf) Scallop	17 / 12
Tai 鯛 (gf) Seabream	10 / 7
Hamachi 鯛, はまち (gf) Yellowtail	11 / 8
Ikura イクラ (gf) Salmon roe	12 / 9
Masu マス (gf) Trout	10 / 7
Aka ebi 赤エビ (gf) Red prawn	18 / 15
Sashimi moriwase (gf) Chef's selection - seven pieces	48
Nigiri selection Chef's selection - nine pieces	62

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Middle Course



Chāshū no ravioli	18
Chashu pork ramen ravioli	
Tubettini no pasta to ingen no pesuto, shītake foam (v)	14
Tubetti pasta, green bean pesto, shiitake and potato foam	
Fregola no pasta, lobster to sansho	28
Lobster, fregola, shiso oil and sansho pepper	
Ran'nābinzu ashitaba pesuto, kunsei tōfu, soba cha (vg) (gf)	12
Runner beans, ashitaba pesto, confit tomato, smoked tofu and sobacha	

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Main Course



Fish

Ankō - Monkfish (gf) 26

Aged monkfish, smoked eel, potato rosti, watercress and ginger sauce

Suzuki - Sea bass (gf) 28

Sea bass steamed in kombu, ginger sauce and mussel ragu

Karei - Turbot (gf) 28

Turbot with smoked sabayon, sansho pepper, yuzu and sea beets

Meat

Buta - Pork (gf) 24

Pork loin, tonkatsu, sweet potato and kimchi

Kamo - Duck 26

Duck breast, fermented chili, barley miso and hispi cabbage

Wagyū - Wagyu 80

Wagyu, aubergine, black garlic, miso and tofu purée

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