

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 鮪, 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 moriawase (gf) Chef's selection - seven pieces	48
Nigiri selection Chef's selection - nine pieces	62

(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.

Middle Course



Chāshū no ravioli	18
Chashu pork ramen ravioli	
Tubettini no pasta to ingen no pesuto, shitake 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	
Goma dare spaghetti, tomato gasupacho, kombu oiru, Mazara	18
Goma dare spaghetti, gazpacho, kombu oil, Mazara red prawn	
Ran'nābīnzu ashitaba pesuto, kunsei tōfu, soba cha (vg) (gf)	12
Runner beans, ashitaba pesto, confit tomato, smoked tofu and sobacha	

(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.

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, smoked sabayon, sansho pepper, yuzu and sea beets	

Meat

Kohitsuji - Lamb (gf)	35
Lamb cutlets, trumpet courgettes, padron pepper and nori	
Kamo - Duck	26
Duck breast, fermented chilli, barley miso and hispi cabbage	
Wagyū - Wagyu	80
Wagyu, aubergine, black garlic, miso and tofu purée	

(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.