

# Starters



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

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

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# Middle Courses



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

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# Main Courses



## 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, mitsuba emulsion, potato, smoked miso and tofu purée

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