



<b>Buri no kunsei ao-ringo ponzu to soba cha</b>	<b>19</b>
Smoked yellowtail, apple, aged caviar, ponzu and sobacha guanciaie	
<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>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

# Sakana Experience



Two sashimi // One nigiri

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

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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 Courses



<b>Gyūniku no teri-yaki</b>	<b>18</b>
Ox cheek agnolotti, sobacha tea and black truffle	
<b>Tubettini no pasta to ingen no pesuto, shiitake 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'nābinzu 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

<b>Ankō - Monkfish (gf)</b>	26
Aged monkfish, smoked eel, potato rosti, watercress and ginger sauce	
<b>Suzuki - Sea bass (gf)</b>	28
Sea bass, kazusuke, cime di rapa, yuzu kosho and sake sabayon	
<b>Karei - Turbot</b>	31
Turbot, smoked emulsion, girolles, yuzu, shiso and sea beet sauce	

## Meat

<b>Kohitsuji - Lamb (gf)</b>	37
Lamb, trumpet courgettes, padron pepper and nori	
<b>Kamo - Duck</b>	26
Duck breast, fermented chilli, barley miso and hispi cabbage	
<b>Wagyū - Wagyu</b>	80
Wagyu, mitsuba emulsion, potato, smoked miso and tofu purée	

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