

Starters

Sample Menu



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

Sample Menu



Two sashimi // One nigiri

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|---|----------|
| 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 鰯, はまち (gf) Yellowtail | 11 // 8 |
| Ikura イクラ (gf) Salmon roe | 12 // 9 |
| Masu マス (gf) Trout | 10 // 7 |
| Wagyu 和牛 (gf) Wagyu temaki ,karashi ponzu yuzu gel | 12 |
| Sashimi moriwase (gf) Chef's selection - seven pieces | 48 |
| Nigiri selection Chef's selection - nine pieces | 62 |

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Middle Courses

Sample Menu



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|---|-----------|
| Gyūniku no teri-yaki | 18 |
| Ox cheek agnolotti, sobacha tea and black truffle | |
| Maitake fregola no pasta (v) | 28 |
| Maitake mushrooms, fregola, kinako butter and white truffle | |
| Kani tagliolini | 18 |
| White crab, tagliolini, brown crab miso and shiso butter | |
| Ran'nābinzu ashitaba pesuto, kunsei tōfu, soba cha (vg) (gf) | 12 |
| Fine beans, ashitaba pesto, confit tomato, smoked tofu and sobacha | |

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Main Courses

Sample Menu



Fish

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

Meat

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|--|----|
| Rokuniku - Venison | 35 |
| Venison, persimmon, smoked eel, chestnut | |
| Kamo - Duck | 26 |
| Duck breast, fermented chilli, barley miso and hispi cabbage | |
| Wagyū - Wagyu | 80 |
| Wagyū, mitsuba emulsion, potato, smoked miso and tofu purée | |

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