

Starters

Sample Menu



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

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



Gyūniku no teri-yaki	18
Ox cheek agnolotti, sobacha tea and black truffle	
Lobster fregola no pasta	30
Lobster, fregola, sansho pepper and kinome	
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

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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