

Sample Menu

Bites



Tartare and Miso Brioche Akami and Chutoro, egg yolk, wasabi and ponzu	30
Yellowfin Tuna “Chorizo” Paprika, tsukemono and pita bread	6
Bluefin Tuna “Pastrami” Black Iberiko tomato and sourdough	6

Starters

Yellowtail ブリ Aged caviar, sobacha and guanciale	20	Scallop 帆立貝 (gf) Sake sabayon and smoked eel	22
Cuttlefish イカ Nori pesto and elderflower tosazu	19	Chashu pork 煮豚 Ravioli, tonkotsu broth	18
Potato and Seaweed じゃが芋と昆布 (v) (gf) Shiso, watercress and kombu	16	King Crab Chawanmushi タラバガニ 茶碗蒸し Ginger, kaffir and yuzu	22

Sakana Experience

	Two Sashimi	One Nigiri		Two Sashimi	One Nigiri
Ōtoro 大とろ (gf) Fatty Bluefin tuna	15	9	Suzuki 鱸 (gf) Seabass	10	7
Chūtoro 中とろ (gf) Semi-fatty Bluefin tuna	14	8	Masu マス (gf) Trout	10	7
Akami 赤身 (gf) Bluefin tuna	12	7	Hamachi 鰩 (gf) Yellowtail	11	8
Tai 鯛 (gf) Seabream	10	7	Hirame 鱧 (gf) Brill	14	12
Aka Ebi 赤エビ (gf) Red Prawn	18	12	Tenaga Ebi 手長海老 (gf) Langoustine	18	12
Ikura いくら (gf) Salmon roe	12	8	Hotate 帆立貝 (gf) Scallop	17	12

Sample Menu

Selections

Sashimi Moriawase (gf) Chef's choice - five/seven pieces	40/49
Nigiri Selection Chef's choice - five/seven pieces	46/62
Vegetarian Nigiri Selection (vg) Chef's choice	14

Temaki

Wagyu 和牛 Karashi, ponzu and yuzu gel	14
Torotaku とろたく Fatty Bluefin tuna and pickled daikon	16
Nasu Dengaku ナス田楽 (vg) Aubergine and Aka miso	6

Main Courses

Monkfish アンコウ (gf) Smoked eel, potato rosti, watercress and ginger sauce	26
Sea Bass 鱸 (gf) Shiso pesto, koji beurre blanc and pickled celery	28
Turbot 石平目 Smoked emulsion, spinach, yuzu, shiso and sea beet sauce	31

Robata

Fine Beans インゲン豆 (vg) (gf) Ashitaba pesto, confit tomato, smoked tofu and sobacha	12
Duck 鴨 Fermented chilli, barley miso and hispi cabbage	28
Wagyu 和牛 Tokyo turnip, wasabi pomme purée and yakiniku	80

(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.