

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 鰯 Aged caviar, sobacha and guanciale	22	Sea bream 鯛 (gf) Yuzu, shallot and myoga	19
Cuttlefish イカ Nori pesto and elderflower tosazu	19	Scallop 帆立貝 Grilled radicchio and lemon oil ponzu	22
Potato and Seaweed じゃが芋と昆布 (v) (gf) Shiso, watercress and kombu	18	King Crab Chawanmushi タラバガニ 茶碗蒸し Dashi, 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 鱒 (gf) Trout	10	7
Akami 赤身 (gf) Bluefin tuna	13	7	Hamachi 鰯 (gf) Yellowtail	12	8
Tai 鯛 (gf) Seabream	10	7	Hirame 鰭 (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

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 (gf) 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	8

Steamed

Sea Bass 鱸 (gf) Shiso pesto, koji beurre blanc and pickled celery	28
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Robata

Fine Beans インゲン豆 (vg) (gf) Ashitaba pesto, confit tomato, smoked tofu and sobacha	16
Duck 鴨 Fermented chilli, barley miso and hispi cabbage	30
Black cod 銀鱈 (gf) Yakimiso, yuzu and radicchio	35
Wagyu 和牛 (gf) Green asparagus and yakiniku	85
Lamb 子羊 (gf) Tsukudani, green peas and shiso pureé	35

(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.



Desserts

Strawberry mille-feuille 苺のミルフィーユ (v) Sakura, strawberry and yuzu sorbet	14
<i>2024 Moscato D'Asti G.D. Vajra</i> <i>Piemonte, Italy</i>	8
Crème brûlée クリームブリュレ (gf) Twig tea crème brûlée, cream cheese ice cream and caviar	16
<i>NV The Banished 20yr, Oliver's Taranga</i> <i>Grenache, McLaren Vale, Australia</i>	21
White chocolate tart チョコタルト (v) Nori and bergamot	15
<i>2019 Branco Colheita Tardia, Quinta Da Alorna</i> <i>Tejo, Portugal</i>	9

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