

Starters



Tartare タルタル Akami and Chutoro, egg yolk, wasabi and ponzu	30	Yellowtail 鰯 (gf) Aged caviar, sobacha and guanciale	22
Chorizo チョリソー Yellowfin Tuna, paprika, tsukemono and focaccia bread	14	Mackerel 鯖 (gf) Bozushi, shiraita kombu and amazou	17
Pastrami パストラミ Bluefin Tuna, black Iberiko tomato and focaccia bread	14	Seabass 鱸 Karashi sumiso, turnips and mustard frills	19
Potato and Seaweed じゃが芋と昆布 (v) Shiso, watercress and kombu	18	Snow Crab Chawanmushi ズワイガニ茶碗蒸し Celeriac and onion	18

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
Ebi 海老 (gf) Blue Belly Shrimp	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
Shime saba しめ鯖 (gf) Mackerel	12	8			
			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) (gf) Aubergine and Aka miso	8
Zuwaigani ズワイガニ (gf) Snow crab, kimizu oboro and soy	14

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
Black cod 銀鱈 (gf) Yakimiso, yuzu and radicchio	35
Lamb 子羊 (gf) Courgette, miso and broccoli pureé	35
Wagyu 和牛 (gf) Seasonal mushrooms, yakiniku, cauliflower and miso pureé	85

(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

Mille-feuille のミルフィーユ (v) Plums, mascarpone, rosemary ice cream and umeshu	14
<i>Niida Honke 100 year Kijoshu</i> <i>Fukushima, Japan</i>	30
Crème brûlée クリームブリュレ (gf) Twig tea crème brûlée, cream cheese ice cream and caviar	16
<i>NV Dandelion Vineyards, Pedro Ximenez</i> <i>Barossa, Australia</i>	12
Tart タルト (v) White chocolate, nori and bergamot	15
<i>NV Piekenierskloof, Samson, Old Vine Straw Wine</i> <i>South Africa</i>	21