

Starters

Miso 味噌 (vg) (gf)	10	Yellowtail 鰯 (gf)	22
White miso soup		Aged caviar, sobacha and guanciale	
Chorizo チョリソー	14	Pastrami パストラミ	14
Yellowfin Tuna, paprika, tsukemono and shokupan		Bluefin Tuna, black Iberiko tomato and shokupan	
Akami and Chutoro Tartare 赤身と中とろタルタル	30	Beef Tartare 牛肉タルタル	25
Egg yolk, wasabi and ponzu		Iburigakko, egg yolk and nori tempura	
Potato and Seaweed じゃが芋と昆布 (v)	18	Snow Crab Chawanmushi ズワイガニ茶碗蒸し	18
Shiso, watercress and kombu		Celeriac and onion	

Sakana Experience

	Two Sashimi	One Nigiri		Two Sashimi	One Nigiri
Ōtoro 大とろ (gf)	15	9	Suzuki 鱸 (gf)	10	7
Fatty Bluefin tuna			Seabass		
Chūtoro 中とろ (gf)	14	8	Masu 鱒 (gf)	10	7
Semi-fatty Bluefin tuna			Trout		
Akami 赤身 (gf)	13	7	Hamachi 鰯 (gf)	12	8
Bluefin tuna			Yellowtail		
Tai 鯛 (gf)	10	7	Hirame 鰭 (gf)	14	12
Seabream			Brill		
Ebi 海老 (gf)	18	12	Tenaga Ebi 手長海老 (gf)	18	12
Blue Belly Shrimp			Langoustine		
Ikura いくら (gf)	12	8	Hotate 帆立貝 (gf)	17	12
Salmon roe			Scallop		

Chef’s selection

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

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

Mains

Sea Bass 鱸 (gf) Steamed, shiso pesto, koji beurre blanc and pickled celery	28
Black cod 銀鱈 (gf) Yakimiso, yuzu and radicchio	35
Lamb 子羊 (gf) Broccoli and miso	35
Wagyu 和牛 (gf) Seasonal mushrooms, yakiniku, cauliflower and miso pureé	85

Sides

Potato ジャガ芋 (v) Miso and shiso butter	8	Gohan ごはん (vg) (gf) Steamed rice	8
Fine Beans インゲン豆 (vg) (gf) Ashitaba pesto, confit tomato, smoked tofu and sobacha	8	Butter lettuce バターレタス (vg) (gf) Seaweed, shiso, watercress, pickled turnips and yellow daikon	8
Mushrooms キノコ (gf) Confit egg yolk and furikake	8	Pumpkin かぼちゃ (vg) (gf) Smoked, yuzu and olive oil	8

(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



	14
	16
Plums 梅	16
Mille-feuille, mascarpone, rosemary ice cream and umeshu	
<i>NV Pol Roger, Rich Demi Sec</i>	16
<i>Champagne, France</i>	
Kukicha 茎茶 (gf)	16
Twig tea crème brûlée, cream cheese ice cream and caviar	
<i>1993 Riesling Auslese, Carl Koch</i>	15
<i>Rheinhessen, Germany</i>	
Cep and chocolate ボルチーニとチョコレート	12
Baked mousse, cep ice cream, Nashi pear and truffle	
<i>2018 Port LBV, Ramos Pinto</i>	21
<i>Porto, Portugal</i>	
Chocolate チョコレート (vg) (gf)	
Mousse, sobacha, yuzu gel, kinome and olive oil	
<i>2019 Vin de Paille, Domaine Kox</i>	
<i>Luxembourg</i>	

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