

## Starters



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

## Sakana Experience

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

## Chef's selection

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

## Temaki



<b>Wagyu</b> 和牛 (gf) Karashi, ponzu and yuzu gel	14
<b>Torotaku</b> とろたく Fatty Bluefin tuna and pickled daikon	16
<b>Nasu Dengaku</b> ナス田楽 (vg) (gf) Aubergine and Aka miso	8

## Mains

<b>Sea Bass</b> 鱸 (gf) Sakamushi mussels, caviar and spinach	30
<b>Black cod</b> 銀鱈 (gf) Yakimiso, yuzu and radicchio	35
<b>Lamb</b> 子羊 (gf) Broccoli and miso	35
<b>Wagyu</b> 和牛 (gf) Green asparagus, peas, broad beans and yakiniku	85
<b>Pork</b> 豚肉 Chashu pork ramen ravioli	28

## Sides

<b>Potato</b> ジャガ芋 (v) Miso and shiso butter	8	<b>Gohan</b> ごはん (vg) (gf) Steamed rice	8
<b>Fine Beans</b> インゲン豆 (vg) (gf) Ashitaba pesto, confit tomato, smoked tofu and sobacha	8	<b>Butter lettuce</b> バターレタス (vg) (gf) Seaweed, shiso, watercress, pickled turnips and yellow daikon	8
<b>Mushrooms</b> キノコ (gf) Confit egg yolk and furikake	8	<b>Courgettes</b> ズッキーニ (gf) Yuzu, olive oil an furikake	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



<b>Madeleines</b> マドレーヌ	14
Miso caramel, japanese whisky and white chocolate	
<i>NV Palo Cortado Viejo 20yo, Valdespino</i>	16
<i>Jerez, Spain</i>	
<b>Kukicha</b> 蕎麥茶 (gf)	16
Twig tea crème brûlée, cream cheese ice cream and caviar	
<i>1993 Riesling Auslese, Carl Koch</i>	16
<i>Rheinhessen, Germany</i>	
<b>Garigette</b> ガリゲット	16
Sake lees ice cream, basil ganache and strawberries	
<i>NV Barolo Chinato, Pio Cesare</i>	22
<i>Piemonte, Italy</i>	
<b>Baba</b> ババ	18
Hibiki whisky, loquat and pandan leaf ice cream	
<i>2015 Sauternes, Château Filhot</i>	22
<i>Bordeaux, France</i>	

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