

OMAKASE 5 COURSE
£85

APPETISER

Daily selection of appetiser

SASHIMI

11 assorted sashimi selection of 6 fresh fish
and 5 vegetables

CHEF'S SPECIAL DISH OF THE DAY

Chef's daily selection of dish

MAIN COURSE

Japanese Wagyu steak served with salad, rice
and soup

or

9 assorted sushi selection of nigiri, seafood
sushi and Wagyu maki sushi served with soup

DESSERT

Daily selection of assorted dessert

OMAKASE 3 COURSE
£65

APPETISER

Daily selection of appetiser

SASHIMI

11 assorted sashimi selection of 6 fresh fish
and 5 vegetables

MAIN COURSE

Japanese Wagyu steak served with salad, rice
and soup

or

9 assorted sushi selection of nigiri, seafood
sushi and Wagyu maki sushi served with soup

OMAKASE DRINK PAIRING

Selection of 3 or 5 drinks from sake, wine or shochu
chosen by our sommelier, depending on chef's daily selection of dish and your own preferences.
Please ask a member of staff for our recommendation

Food allergies and intolerances: Please speak a member of staff about your requirements before ordering
Our fish is responsibly caught from sustainable source

A LA CARTE MENU

STARTERS

EDAMAME	topped with sea salt and lemon	6
CHAWANMUSHI	steamed egg custard with sautéed foie gras	10
WANMONO	Chef's daily selection of Dish	20
MISO SOUP	seasonal vegetable miso soup	3

SASHIMI

TUNA	3 pieces	10
TORO	3 pieces	16
SEABASS	3 pieces	9
YELLOWTAIL	3 pieces	10
SALMON	3 pieces	8
PLEASE ASK A MEMBER OF STAFF FOR OTHER OPTIONS		

SUSHI

TUNA	2 pieces	9
TORO	2 pieces	14
SQUID	2 pieces	6
YELLOWTAIL	2 pieces	8
SALMON	2 pieces	6
KOBE BEEF	2 pieces	14
PLEASE ASK A MEMBER OF STAFF FOR OTHER OPTIONS		

DINNER HAKOZEN BOX	14 assorted selection of Wagyu & Vegetable dish, Sashimi, Sushi	65
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SASHIMI BOX	11 assorted sashimi selection of 6 fresh fish and 5 vegetables	35
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SUSHI BOX	9 assorted sushi selection of nigiri, seafood sushi and maki sushi	40
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HIDA / WAGYU

TEPPANYAKI STEAK	Hida (100g) / Wagyu (70g)	90 / 45
KOBE BEEF CROQUETTE	infused cheese with sautéed foie gras	10
KOBE BEEF TATAKI	served with seasonal vegetable with ponzu jelly	25

VEGETABLE

VEGETABLE BOX (V)	8 assorted seasonal vegetable selection	20
TEPPANYAKI (V)	seasonal vegetable teppanyaki	30
VEGETABLE SUSHI (V)	7 assorted seasonal vegetable selection	30

DESSERT	daily selection of assorted dessert	8
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