

NIBBLES *with drink*

Edamame Yuzu Salt or
Spicy Edamame ^V 5

Hone Kawa Senbei 6
umami mackerel bone and fish skin

Salmon Caviar 13

Scottish Salmon Tartare 7
with rice cracker and parmesan cheese

Champagne

Pierre Gimonnet Blanc des Blancs NV 125ml 13.5

White

Grace Koshu 2016 125ml 9.9

Red

Bruno Giacosa Dolcetto d'Alba 2016 125ml 9.2

Sake

Yashin Exclusive 'Chugin' 150ml 12.8

Beer

Nihonkai IPA 330ml 8.8

SASHIMI

SASHIMI WITH CAVIAR
Sashimi 4pc with **Oscietra** 10g 40
Sashimi 4pc with **Beluga** 10g 80

Sashimi Island without Soy Sauce 36
(18p.p/min2ppl)

Toro Sashimi with Seasonal Truffle 26

Tuna Sashimi with Gorgonzola 12

CARPACCIO

Scottish Salmon with Seaweed and Yuzu Jelly 11

Seabass and Burrata with Saikyo Miso Dressing 14

Tuna with Truffle Infused Ponzu Jelly 16

Yellow Tail with Orange Soy Sauce 16

Grouper with Seasonal Truffle and Tosa Vinegar Yuzu Dressing 23

HOT TAPAS

Aubergine Brulee ^V 7
with aubergine cream

Yaki Yose Tofu ^V 7.5
homemade layered warm tofu with sweet wasabi sauce

Cod Cheek with Sweet Chilli Vinegar 8.5

Teriyaki Salmon 13

Foie Gras Miso Dengaku 19
glazed in red aged miso 80g

Sirloin Hida Wagyu Sukiyaki 30
in hot stone bowl A4/A5 30g

Paradise Prawn Tempura 7.5 per pc
served head to tail

Vegetable Garden Tempura ^V 9.5

ROBATA CHARGRILL

Sirloin Hida Wagyu Steak 90
on himalayan salt plate A4/A5 100g

Octopus and Padron Pepper 13
with yuzu kosho butter

Iberico Pork Shoulder (secreto) 14
yuzu miso japanese bbq

Rack of Lamb spicy japanese bbq 2pcs 16

Eel with Chopped Wasabi and Sansho Pepper 19

Miso Marinated Black Cod 26
with Candy Floss

SUSHI ROLL

Spicy Salmon 8.5

Spicy Tuna 9

Prawn Tempura 10.5
french beans with chilli ponzu jelly

Sukiyaki 11
stewed beef with an egg yolk sauce

Eel and Avocado 13
sweet soy

California 14
snow crab and avocado

Soft Shell Crab 14
deep fried soft shell blue crab with sweet soy

Vegetable Tempura ^V 8
asparagus tempura and mixed vegetables with tomato sauce

HIDA WAGYU

Prize-winning Hida wagyu is one of the only types of beef to reach every standard, with the highest quality marbling, colour, texture, and taste. It is distinguished by its intense marbled appearance; the delicate coating of fat protects the meat, preventing any aroma or juices escaping when being cooked, and it has a lower temperature of melting point than other types of beef, resulting in a rich flavour and literal melt-in-the-mouth texture. It is extremely difficult for cattle to meet the requirements and even more so for international restaurants to obtain this premium wagyu farmed in the remote countryside of the Gifu prefecture. Farmers rarely export this breed of wagyu outside of Japan, due to the high demand and very low production, which is why Hida wagyu is exclusive to Yashin. A truly remarkable dish found almost nowhere else this side of Japan.

Miso Cappuccino 4
miso soup topped with tofu espuma

SALAD

Seaweed Salad ^V 9.5
with sesame miso dressing

Soft Shell Mizuna 13
deep fried soft shell blue crab and mizuna leaf with tosa vinegar

DESSERT

Soy Milk Crème Brulee 6.5

Matcha Tiramisu 6.5
with mascarpone and matcha sponge cake

Yuzu Cheese Cake with 6.5
Yoghurt Ice Cream
berry sauce cacao meringue crumble

One Scoop of Ice Cream/Sorbet 3.5
choose a flavour from
ice cream: green tea, yoghurt, chocolate, kinako
sorbet: shiso

YASHIN SUSHI

Without Soy Sauce but if you want to.

Our Yashin Chefs will select the freshest and the finest ingredients on the day to serve you a delicious combination of sushi. These come in four, eight pieces or a la carte, served Without Soy Sauce. Our philosophy is to emphasise the flavour of the fish rather than the flavour of soy sauce, and so each individual piece of fish is topped with an accompaniment that enhances and emphasises the taste of the fish without taking it away. We highly recommend this course to anyone who would like to capture the true essence of Yashin.

OMAKASE

Omakase Four 13.5

four pieces of the chef's choice of sushi

Omakase Eight 30

eight pieces of the chef's choice of sushi served with roll of the day

A LA CARTE per piece

Scottish Salmon	4	Seabass	4	Razor Clam	5
Crispy Salmon	4	Seabream	4	Caledonian Prawn	5.8
Yellowtail	5.3	Turbot	4.5	Scallop	5.8
Crispy Yellow Tail	5.3	Horse Mackerel	4	Eel	5
Tuna	4.5	Mackerel	4	Salmon Caviar	5
Crispy Tuna	4.5	Grouper	4	Sea Urchin	8.3
Chu-Toro	6	Squid	3.5	seasonally available	
O-Toro	8			Sirloin Hida Wagyu	12.5
				A4/A5	

{ Caviar Topping Oscietra + 9 }

YASHIN OCEAN HOUSE
TASTING MENU (sharing)

for parties of two or more to be taken by the entire table

59 per person

Miso Cappuccino
miso soup topped with tofu espuma

Tuna with Truffle Infused Ponzu Jelly (sharing)

Sashimi Island (sharing)
three kind sashimi without soy sauce

Chargrilled Miso Marinated Cobia
with Aubergine Cream (sharing)
white fish marinated in traditional kyoto miso

Octopus and Padron Pepper (sharing)
with yuzu kosho butter

Paradise Prawn Tempura
served head to tail

Iberico Pork Shoulder (secreto)
yuzu miso japanese bbq

Rack of Lamb (sharing)
spicy japanese bbq

Omakase Four
four pieces of the chef's choice of sushi

Sukiyaki Roll (sharing)
stewed beef with an egg yolk sauce

Dessert
choose from
Soy Milk Crème Brulee
Japanese Panna Cotta with Kinako Ice Cream
Matcha Tiramisu
Yuzu Cheese Cake with Yoghurt Ice Cream
Ice Cream

Sommelier Choice of Paired Drinks

5 glasses 75ml

+ 38 per person

BOTTOMLESS
CHAMPAGNE &
SAKE BRUNCH

60 per person

at Yashin Ocean House
Every Sunday 12 - 4.30pm

Last Entry 2.30pm

Experience bottomless brunch the Japanese way; endless top ups of champagne and exclusive sake, with an unlimited array of our most popular dishes, including sushi, carpaccios, and tempura, as well as vegetarian options and an additional main course from the menu. The buffet is complemented by assorted complimentary ice cream, juice, tea and coffee, and is also offered for children under ten to enjoy for just £20.

Terms & Conditions: Sundays only, between 12 - 2.30pm. Offer is available for 2 hours per customer and must be taken by the entire table. Main course options consists of three options. £60 per head for adults and £20 for children under ten years. Please note that the a la carte menu will not be available. A discretionary service charge of 12.5% will be added to your bill.