

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

**LUNCH  
 AT YASHIN**

served with salad and miso soup



Salmon Sushi Lunch five pieces of salmon nigiri and spicy salmon roll	16
Tuna Sushi Lunch five pieces of tuna nigiri and spicy tuna roll	18
Yellow Tail Sushi Lunch five pieces of yellow tail nigiri and spicy yellow tail roll	20
Omakase Eight eight pieces of sushi served with roll of the day	30
Sashimi Lunch twelve pieces yashin style assorted sashimi	36
Aburi Salmon Ikura Don seared salmon sashimi and ikura roe on rice	18
Zuke Maguro Don marinated tuna with truffle ponzu jelly and wasabi on rice	20

\*\*\*\*\* **COLD TAPAS** \*\*\*\*\*

Edamame Yuzu Salt or Spicy Edamame V	5
Hone Kawa Senbei umami mackerel bone and fish skin	6
Scottish Salmon Tartare with rice cracker and parmesan cheese	7
Salmon Caviar	13
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<br>with aubergine cream                             | 7   |
| Yaki Yose Tofu V<br>homemade layered warm tofu with sweet wasabi sauce | 7.5 |
| Cod Cheek with Sweet Chilli Vinegar                                    | 8.5 |
| Teriyaki Salmon                                                        | 13  |
| Foie Gras Miso Dengaku<br>glazed in red aged miso 80g                  | 19  |
| Sirloin Hida Wagyu Sukiyaki<br>in hot stone bowl A4/A5 30g             | 30  |

TEMPURA

|                                               |            |
|-----------------------------------------------|------------|
| Paradise Prawn Tempura<br>served head to tail | 7.5 per pc |
| Vegetable Garden Tempura V                    | 9.5        |

**SUSHI ROLL**

|                                                                                 |      |
|---------------------------------------------------------------------------------|------|
| Spicy Salmon                                                                    | 8.5  |
| Spicy Tuna                                                                      | 9    |
| Prawn Tempura<br>french beans with chilli ponzu jelly                           | 10.5 |
| Sukiyaki<br>stewed beef with an egg yolk sauce                                  | 11   |
| Eel and Avocado<br>sweet soy                                                    | 13   |
| California<br>snow crab and avocado                                             | 14   |
| Soft Shell Crab<br>deep fried soft shell blue crab with sweet soy               | 14   |
| Vegetable Tempura V<br>asparagus tempura and mixed vegetables with tomato sauce | 8    |

**SALAD**

|                                                                                        |     |
|----------------------------------------------------------------------------------------|-----|
| Seaweed Salad V<br>with sesame miso dressing                                           | 9.5 |
| Soft Shell Mizuna<br>deep fried soft shell blue crab and mizuna leaf with tosa vinegar | 13  |

**SUSHI A LA CARTE** per piece

*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 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.

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

{ Caviar Topping Oscietra + 9 }

|                                                      |   |
|------------------------------------------------------|---|
| Miso Cappuccino<br>miso soup topped with tofu espuma | 4 |
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