

BITES

EDAMAME

smoked hickory salt (vg) 4

TSUKEMONO

selection of home-made pickles (vg) 4.5

MISO-BUTTER PAN

charred sourdough, miso butter (v) 4.5

MIDORI TOGARASHI

padrón pepper, garlic, soy (vg) 5



COLD

WAKAME SALADA

seaweed, sesame, soy, beanshoots (vg) 7.5

GEM RETASU SALADA

baby gem, shitake mushrooms,
pine nuts, sesame dressing (vg) 8

GYUNIKU TARU TARU

beef tartare, 'nutty' furikake, garlic miso 10.5

SALMON TATAKI

cured salmon, sudachi dressing, ikura 9.5

HAMACHI SALADA

yellowtail, chicory, tosaazu dressing 13

MAGURO TATAKI

tuna, wasabi ponzu, lemon gel 12

SASHIMI MORIAWASE

salmon, tuna, yellowtail & yuzu-truffle ponzu
(9 pieces) 18

(15 pieces) 28

HOT

SHISO-TORINIKU

chicken shiso tempura, tentsuyu sauce 7.5

YAMAIMO

crispy yam, tonkatsu, bonito flakes 9

KARAAGE

ginger-garlic chicken, spicy tofu dip 9.5

KINOKO GYOZA

mushroom, tofu, yuzu-truffle (v) 9

EBI GYOZA

prawn, scallion, spicy ponzu 11

WAGYU GYOZA

beef, smoked bone marrow, su-shoyu 12

BUTAMAN

pulled pork bun, shichimi-kuromitsu,
crispy shallots 11

ROBATA

SKEWERS (2 per portion)

MOMO

chicken thighs, scallion, shichimi togarashi 8

KUSHIYAKI

beef feather blade, ginger, pepper & lime sauce 11

BUTA

pork, yuzu miso, 'shimichurri' sauce 8

KOHITSUJI

koji-cured lamb, yuzu-kosho, cheese crumble 10.5

MASU

chalk stream trout, sesame, kizami wasabi 9

ISHINAGI

stone bass, yuzu-miso, sea urchin butter 12.5

ERINGI

king oyster mushroom, miso butter, roasted garlic (v) 7.5

NINJIN

heritage carrots, spicy
kurumitsu, yuzu (vg) 6.5

MINI TOMATO

heirloom tomato, yuzu-koji basil (vg) 8

TAMANEGI

roasted shallot, miso dressing,
toasted sesame (vg) 6.5

BEETSU

cured beetroot, garlic,
kizami wasabi (vg) 7.5

SHIN JAGAIMO

new potato, shiso, chives (vg) 6.5

KUSHI OMAKASE 6 skewers roulette 28

MEAT / FISH

HATCHO KOHITSUJI - 3 pieces

lamb cutlet, red miso,
rare peppercorn 28

HIYOKO

buttermilk hen supreme,
sansho pepper, crispy skin mayo 20

GYU

dry-aged beef ribeye, black garlic sauce 32

EBI - 3 pieces

black tiger prawns, jalapeno, soy, shallot 21

TAI

sea bream, yuzu-kosho butter 24

VEG / JAPANESE RICE

HORENSO

spinach, sesame-miso dressing,
red chilli (vg) 6.5

BROCCOLI

tender stem broccoli, garlic miso,
sesame (vg) 7.5

SWEET POTATO

charred sweet potato,
miso cured cream cheese (v) 8

NASU

grilled aubergine, mustard miso,
scallion, smoked almonds (vg) 7

KINOKO GOHAN

baked mushroom rice, poached egg,
crispy shallots (v) 10.5

GOHAN

steamed Japanese rice, nori powder (v) 6

(v) vegetarian (vg) vegan. Most of our menu items contain sesame, soy and other allergens. Due to our cooking environment, there is a risk that traces of these may be in any other food that we serve. We understand the dangers to those with severe allergies, so we advise you to speak to a member of our staff who may be able to help you to make an alternative choice.

A discretionary 12.5% service charge will be added to your bill.



WHITE

TREBBIANO

emilia romagna, italy
subtle hints of lemon zest &
minerality, dry and crisp & fruity

6 / 29

REISLING

weinhaus ress, germany
crisp lemon, lime and apple fruit,
a floral lift and a clean finish

8 / 36

GAVI DI GAVI

marchese luca spinola, italy
fresh lively citrus, almond &
white blossom

10 / 49

SAUVIGNON BLANC

comte henri d'assai, france
fruity lemon and lime zest,
light fresh & grassy

57

PETIT CHABLIS

famille savary, france
bold white flowers, grapefruit
and lemon, moderate minerality

64

RED

SANGIOVESE

emilia romagna, italy
light fresh & fruity. hints of
cherry, cranberry & plum

6 / 29

CABERNET SAUVIGNON MERLOT

buitenverwachting, s.a.
full and rich, aromas of cassis,
plum & vanilla. deep and complex

8 / 36

PINOT NOIR

cooper's creek, n.z.
fresh and fruity. black cherries
with subtle tannin & slight oak

10 / 49

RIOJA RESERVA

conde valdemar, spain
complex and spicy, ripe black fruit
with intense plum, raisin and chocolate

55

MALBEC

susana balbo, argentina
explosion of fruit, gentle minerality,
slight smoky tobacco leaf

69

FINE WINES

WHITE

GUERRIERO DEL MARE

biacame 2017

99

GAVI DI GAVI

massimiliano 2018

110

CHABLIS PREMIER CRU

2016

178

PULIGNY MONTRACHET PREMIER CRU

2018

210

RED

MACCHIAROSSA

claudio cipressi 2015

93

CABERNET SAUVIGNON

ridge estate 2018

135

MUKUZANI

chateau svanidze 2017

150

MAURGAUX

chateau rauzan-segla 2008

230

ROSE • ORANGE

MINUTY

côtes de provence, france
pale and seductive. citrus fruit
and floral

10 / 52

GOLD

maître vigneron, france
clean, fresh & lively,
a fruit-driven rose

68

RKATSITELI QVEVRI

askineli brothers, georgia
honey, tropical fruit & very
well balanced

9 / 39

CHAMPAGNE

CUVAGE METODO CLASSICO BLANC DE BLANCS

12 / 69

LOUIS ROEDERER 242

16 / 96

LOUIS ROEDERER ROSE' VINTAGE 2014

20 / 120

LOUIS ROEDERER BLANC DE BLANCS

170

LOUIS ROEDERER CRISTAL 2013

420

DOM PERIGNON BRUT

380

DOM PERIGNON ROSE

440

BEER

ASAHI SUPER DRY

5

KIRIN ICHIBAN

5