

## to start

Shokupan, yuzu butter 8

Blistered padrons, ponzu & katsuboshi 8

Miso soup, hijiki, yuba 6

## small dishes

Wagyu beef tartare, tama miso, pickled wasabi, shokupan 26

Tuna tataki, kizami wasabi, Parmesan 22

Asparagus, wild garlic velouté, onsen egg 24  
add 10g Oscietra caviar 50

Tomato tartare, shiso, sorbet 16

Hamachi, myoga, shiso, lime dressing 22

Grilled aubergine, white sesame dressing 16

## nigiri & sashimi

2 NIGIRI / 3 SASHIMI

	TRADITIONAL	NIJŪ STYLE	
AKAMI Lean red tuna	12	14	zuke soy, fresh wasabi
CHUTORO Medium fatty tuna	16	17	aburi, kizami wasabi
OTORO Fatty tuna belly	19	24	aburi, caviar
MASU Sea trout	12	14	tosazu jelly, chives
HAMACHI Yellowtail	12	14	yuzu kosho, zest
TAI Sea bream	11	12	myoga, shiso
HOTATE Scallop	15	16	aburi, butter, soy

## chef's selection

### nigiri

5 PIECES

33

7 PIECES

45

### sashimi

9 PIECES

35

15 PIECES

49



If you have any specific allergies or dietary requirements, please let us know and we'll do our best to help.  
VAT included. A discretionary 15% service charge will be added to your bill.

## katei ryori

*Katei Ryori translates to "home cooked food from the heart" in Japanese, a style of cooking that emphasises simplicity, seasonality, and the use of fresh, high-quality ingredients. It is rooted in the idea of nourishing both the body and the soul through food prepared with love and care.*

Free-range half chicken 'katsu', shredded cabbage, tonkatsu 46

Fried lamb cutlets, dengaku miso 32

Grilled tofu, erengi mushroom & leek 20

Pork 'rib-eye', apple barley miso, grilled turnip 34

Wagyu sukiyaki, cured egg, grilled mushrooms 50

House-aged turbot, sea herbs, miso butter 38

Whole Dover sole, nori brown butter, asparagus 70

## house-aged beef

SERVED WITH JAPANESE CONDIMENTS:

Fresh wasabi, onion ponzu, shiso salt, yuzu salsa verde

Bone-in beef fillet (300g) \* 58

Bone-in sirloin 16/100g

A4 Wagyu sirloin \* 45/100g

Bone-in rib-eye 16/100g

Kobe sirloin \* 90/100g

Porterhouse 16/100g

\* served on a Konro grill

## sides

Chargrilled tenderstem broccoli,  
goma dressing 9

London lettuce, wild garlic vinaigrette,  
Parmesan & katsuobushi 9

Sweet BBQ'd Napa cabbage 8

Spicy spinach, sobacha 8

Jersey Royal potato salad 8

Steamed rice 5



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