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## to start

Shokupan, yuzu butter **8 (V)**

Miso soup, hijiki, yuba **6**

Vegetable crudités, tofu dressing **11 (VG) (GF)**

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## small dishes

A4 Wagyu beef tartare, tama miso, pickled wasabi, shokupan **26**

Grilled aubergine, white sesame dressing **16 (VG)**

Akami, toro & negitoro futomaki, benitade, shiso **28**

Bitter leaf, radish & persimmon salad, walnut & tofu **14 (VG) (GF)**

Grilled Orkney scallop, Japanese saffron, Chita whisky **25**

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## nigiri & sashimi

### 2 NIGIRI / 3 SASHIMI

|  | CLASSIC | NIJŪ STYLE |                               |
|--|---------|------------|-------------------------------|
| AKAMI<br>Lean red tuna                 | 13      | 15         | fresh wasabi, kinome          |
| CHUTORO<br>Medium fatty tuna           | 17      | 20         | aburi, black truffle          |
| OTORO<br>Fatty tuna belly              | 19      | 24         | aburi, caviar                 |
| MASU<br>ChalkStream trout              | 12      | 14         | tosazu jelly, ikura, chives   |
| HAMACHI<br>Yellowtail                  | 13      | 15         | ponzu jelly, citrus zest      |
| MADAI<br>Red bream                     | 13      | 15         | daikon oroshi, ponzu          |
| TAI<br>Sea bream                       | 12      | 14         | yuzu kosho, citrus zest       |
| HIRAME<br>Flounder                     | 13      | 15         | shiso, shio kombu             |
| HOTATE<br>Scallop                      | 18      | 20         | aburi, butter, soy            |
| NEGITORO GUNKAN<br>Tuna & spring onion | 15      | 22         | fresh wasabi, caviar, truffle |

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## chef's selection

### nigiri

5 PIECES

**38**

7 PIECES

**47**

9 PIECES

**56**

### sashimi

10 PIECES

**43**

15 PIECES

**55**

21 PIECES

**69**



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

## katei ryōri

*The soul of Japanese cuisine. All dishes are designed to be shared.*

Half Cobb Farm chicken 'katsu', shredded cabbage, tonkatsu **48** (minimum two people)

Cornish lamb cutlets, dengaku miso, grilled Autumn vegetables **39**

A4 Wagyu sukiyaki, napa cabbage, enoki, tofu **80** (minimum two people)

Roasted turbot, furikake, Winter squash & miso butter **52**

Wild mushroom, chestnut & Autumn truffle soba okayu **32 (VG) (GF)**

Native lobster gohan, bottarga, bisque **60** (minimum two people)

Mentaiko pasta, Parmesan, shiso **22**

**add 30g Oscietra caviar 110**

## Japanese beef

*Cooked over charcoal and served on a traditional Konro Grill.*

Japanese Fuji Wagyu cross rib-eye **50 per 100g**

A5 Wagyu fillet **65 per 100g**

Japanese A4 Wagyu sirloin **60 per 100g**

Kobe sirloin **110 per 100g**

SERVED WITH JAPANESE CONDIMENTS

Fresh wasabi, ponzu, yukari salt, shiso salsa verde

## sides

Tenderstem broccoli, goma dressing **9 (VG)**

Spicy spinach, soba **8 (VG)**

Sweet BBQ'd napa cabbage **8 (V)**

Steamed rice **5 (VG) (GF)**

Tempura Winter squash, yuzu salt **12 (V)**



If you have any specific allergies or dietary requirements, please let us know and we'll do our best to help.

A discretionary 15% service charge will be added to your bill.