

Lunch Menu

2 courses 35 | 3 courses 42

to start

Grilled aubergine, white sesame dressing (vg, gf) *

Wagyu korroke, tonkatsu sauce & black garlic emulsion

Tuna tataki, kizami wasabi, Parmesan

main

Served with miso soup

Vegetable tempura donburi (v, vg)

Bara Chirashi - Mixed fish sashimi cubes, avocado, cucumber, trout roe, tosazu jelly
on the bed of sushi rice

Maguro Chirashi- Bluefin tuna sashimi cubes, negitoro, avocado, cucumber, sesame
egg yolk on the bed of sushi rice (supplement 9)

Happy Sky Bakery X NIJŪ chicken katsu sando, shredded cabbage (supplement 5)
(30g Siberian caviar supplement 110)

dessert

Yuzu Lemon cake with Vanilla Ice-cream

wine

Muscadet de Sevre et Maine sur Lie, Domaine Les Haut Pemions, Loire, France 2024 9

Domaine de Saissac, Languedoc-Roussillon, France 2023 9



Please let us know if you have any allergies or dietary requirements.
A discretionary 15% service charge will be added to your bill.

Bento Box £40

Monday to Friday

Edamame

Served with Yuzu Salt

Eel kabayaki

Japanese dish of freshwater eel, boned and grilled with a sweet, savoury soy-based glaze.

Tuna tartare

Brushed with nikiri soy, topped with caviar, egg yolk and hon-wasabi served on crispy rice

Sashimi

5 pieces of Chef selected sashimi

Vegan Bento Box £38

Veg chirashi

Blanched vegetables on a bed of sushi rice

Inarizushi

Fried bean curd stuffed with seasoned rice

Mixed salad

Mixed salad, goma & tofu dressing

Tempura

Veggie tempura



Please let us know if you have any allergies or dietary requirements.
A discretionary 15% service charge will be added to your bill.