

Hand-picked Maldon rock oysters, tosazu sauce & champagne | £14

To maximize your dining experience, the menus are designed to be enjoyed by the whole table.

The Grand Sharing Menu | £75pp

Homemade Green tea matcha cheesecake

Mochi ice-cream selection

Taster Menu | £65pp This Menu is designed for sharing for 2 or 4 people This Menu is designed for 1 person Wine & Sake pairing | £45pp Wine & Sake pairing | £35pp Sashimi selection box 10pcs Seared Salmon Sashimi, spicy truffle yuzu miso Served with 3 years aged Kamebishi soy sauce & Freshly grated 100% Japanese Wasabi Seared Butterfish Sashimi, truffle spicy ponzu Scallop carpaccio, ponzu & plum sauce | + £13 Scallop carpaccio, ponzu & plum sauce supplement Seared Butterfish Sashimi, truffle spicy ponzu Seared Salmon Sashimi, spicy truffle yuzu miso Crunchy hot stone prawn tempura roll Seared premium fatty tuna sashimi, red jalapeno + £13 supplement Japanese Yellowtail roll, mango salsa 9 Chapel Roll, prawn tempura, grilled salmon, tuna Crunchy hot stone prawn tempura roll tartare | £16 supplement Japanese Yellowtail roll, mango salsa 9 Chapel Roll, prawn tempura, grilled salmon, tuna tartare | £16 supplement Premium A5 Sirloin Japanese wagyu Olive fed Yorkshire wagyu Served with Yuzu-soy & Japanese steamed rice Wagyu Platter Premium A5 Sirloin Japanese Kagoshima wagyu, Olive Add 50g A5 Japanese Wagyu & Tiger King Prawn 1pc fed Yorkshire Wagyu, Australian halal wagyu & Scallop 1pc | + £29 Served with Yuzu-soy & Japanese steamed rice Add Tiger King Prawn 1pc & Scallop 1pc | +£7 Add 50g A5 Japanese Wagyu & Tiger King Prawn 1pc & Scallop 1pc | + £29 Add Tiger King Prawn 1pc & Scallop 1pc | +£7 Homemade matcha cheesecake or Mochi ice-cream

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