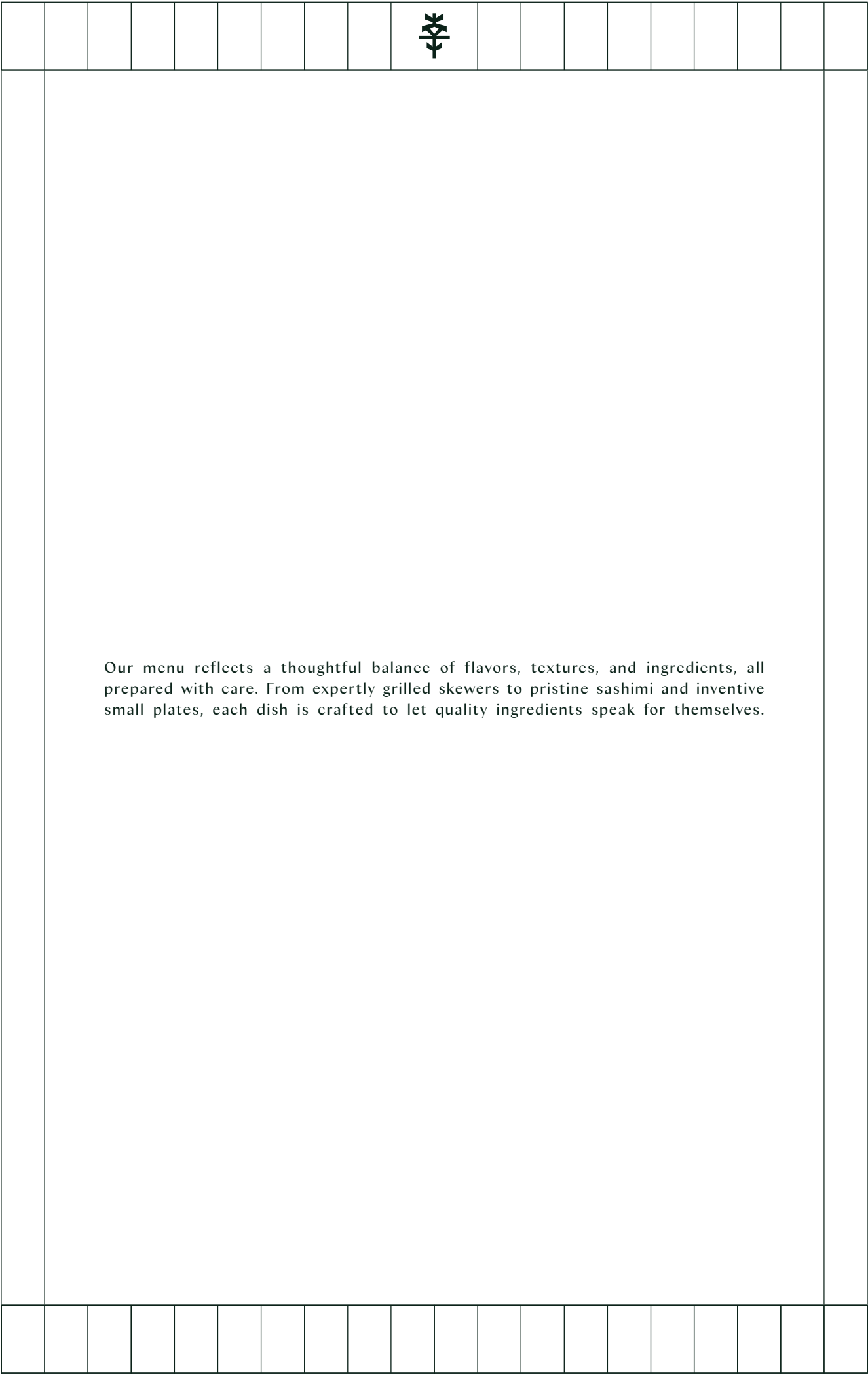




SACHI

Pantechnicon
19 Motcomb Street, London SW1X 8LB





COLD STARTERS

horenso no sarada vg
SPINACH SALAD, SESAME
CRISPY BUCKWHEAT

7

nama kaki 2 pieces
CARLINGFORD N° 3 OYSTER
YUZU PONZU, PICKLED WASABI, LIME

7

maguro no karikari oshizushi
CRISPY SUSHI RICE
SPICY TUNA, AVOCADO

20

wagyu no tataki
SEARED WAGYU BEEF
SPICY PONZU

26.9

suzuki no usuzukuri
SEABASS CARPACCIO
PINK PEPPER, SHREDDED KOMBU

20

hamachi no usuzukuri
YELLOWTAIL, SESAME YUZU
ENOKI

22

maguro no usuzukuri
BLUEFIN TUNA CARPACCIO
SEASONAL TRUFFLE

20

HOT STARTERS

miso shiru
MISO SOUP, MUSHROOM
TOFU, WAKAME

7

edamame v
SMOKED OR SPICY

7

padron peppers v
INAKA HONEY MISO, LIME

7

gyoza
WAGYU BEEF GYOZA

24

hotate to foie gras
HOKKAIDO SCALLOP
FOIE GRAS

24

KUSHIYAKI PER SKEWER

tsukune
CHICKEN MINCE, GINGER, SOY

8.9

gin mustu
CHILEAN SEABASS, WHITE MISO
PICKLED SHALLOTS

12.5

wagyu
WAGYU BEEF, SMOKED BBQ SAUCE
BLACK GARLIC

15.2

wagyu no slider
WAGYU BEEF SLIDER
BRIOCHE MINI BUN
FOIE GRAS, TRUFFLE AIOLI

24

VG - VEGAN | V - VEGETARIAN
Certain dishes can be adapted to suit your dietary requirements.
Please speak to a member of our team for further details or
scan the QR code for more information.
A discretionary 15% service charge will be added to your bill.





ROBATA

nasu no misoyaki vg

AUBERGINE, WHITE MISO, RED MISO

17

hinadori

BABY CHICKEN , KOJI YUZU, KOSHU MARINATED

25

sake no misoyaki

SALMON FILLET, MISO MUSTARD

24.4

gindara no hobayaki

BLACK COD, MARINATED PLUM HONEY

28

kinmedai no uroko yaki

CRISPY GOLDEN EYED SNAPPER, POTATO CHIPS

YUZU PONZU SAUCE, PADRON PEPPER

32.4

gyu hire niku no sumiyaki

BEEF TENDERLOIN STEAK

ERINGI MUSHROOM, SPICY SAUCE

32

kohitsuji no sumiyaki

SPICY LAMB CHOPS, CHILLI SAUCE

28

wagyu

WAGYU FILLET, SMOKED SALT, FRESH WASABI

45.2

SIDE DISHES

gohan

JAPANESE STEAMED RICE

4

burokkorī

GRILLED BROCCOLI

7

kinoko

SAUTÉED MUSHROOM

7

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MAKI ROLLS

kinoko vg
ENOKI MUSHROOM
BLACK GARLIC, SHIITAKE
15.2

piri kara maguro
SPICY BLUEFIN TUNA LOIN
AVOCADO PUREE, CUCUMBER
22

ebi tempura
PRAWN TEMPURA, AVOCADO
SPICY MISO, ALMOND
17

negi toro
BLUEFIN TUNA BELLY
SPRING ONION, SOBACHA
24

sake avocado
SALMON AVOCADO
CUCUMBER, SESAME
18.6

aburi wagyu
WAGYU BEEF, ENOKI MUSHROOM
ASPARAGUS
26.7

TEMPURA

shojin age vg
SEASONAL VEGETABLE MORIAWASE
19.9

ebi tempura
TIGER PRAWN DEN DASHI, SHISO
22.4

karikari tako no karaage
SLOW COOKED OCTOPUS, YUZU MAYO
24

karikari omaru ebi no tempura
SPICY LOBSTER TEMPURA, ASSORTED PICKLES
29.8





SUSHI & SASHIMI

sashimi moriawase

9 pieces

CHEF'S SELECTION

39.4

sushi to sashimi moriawase

21 pieces

CHEF'S SELECTION

100

sashimi moriawase

18 pieces

CHEF'S SELECTION

69.9

nigiri moriawase

3 pieces

CHEF'S SELECTION

18

nigiri moriawase

6 pieces

CHEF'S SELECTION

28.2

NIGIRI

2 pieces

SASHIMI

3 pieces

HOSO MAKI

3 pieces

BLUEFIN FATTY TUNA o-toro

17

19

17

BLUEFIN MEDIUM FATTY TUNA chu-toro

14

18

14

BLUEFIN TUNA LOIN akami

12

14

12

YELLOWTAIL hamachi

14

17

14

SEA BREAM tai

12

14

12

HALIBUT hirame

14

17

14

SALMON sake

12

14

12

MACKEREL saba

14

17

14

RIVER EEL unagi

10

12

10

SQUID ika

12

14

12

PRAWN kuruma ebi

15

17

SALMON ROE ikura

17

19

BEANCURD inari

9

9

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