

CANAPÉS SELECTION PER PIECE

FISH

ROASTED ORKNEY ISLAND SCALLOPS, LEEKS , BROWN BUTTER PONZU, UME SEASAME **£4.50**

SEARED TUNA TATAKI WITH MIZUNA CRESS & CHILLI PONZU **£4.00**

‘TAKO YAKI’ OCTOPUS, OHBA LEAF MAYONNASIE, SHIRODASHI TERIYAKI, KATSUBOSHI **£3.00**

ROCK SHRIMP, ANORI, WITH CHILLI GARLIC SAUCE **£4.00**

MONKFISH TEMPURA WITH COD ROE SAUCE **£4.00**

YUZU TRUFFLE CURED SEA TROUT, KOMBU, AND CAVIAR £4.00

KING CRAB DIAKON PARCELS WITH AVCOADO AND TOBIKO £4.50

MEAT

FUJI WAGYU BEEF KUSHIYAKI, SMOKED CHERRY WOOD TERIYAKI, WASABI FURIKAKE **£4.50**

CHICKEN AND SPRING ONION YAKITORI WITH TRUFFLE **£3.00**

WAGYU BEEF TARTARE, WITH KIZAMI WASABI AND FOIE GRAS **£4.50**

YAKINUKU IBERICO SECRETO PORK, SHISHITO YAKITORI **£4.50**

BONELESS CHICKEN WINGS WITH CORIANDER LIME MISO **£3.00**

TATAKI OF DUCK ZUMA SALAD, WASABI YUZU DRESSING AND SEASAME. £4.00

VEGETARIAN

SHISHITO OF PEPPERS WITH SHITAKE MUSHROOM , UNAGI TARE **£3.50**

ASPARAGUS YAKITORI WITH YUZU MISO £3.00

MIXED VEGETABLE TEMPURA WITH OBA LEAF DIPPING SAUCE **£3.00**

JAPANESE MUSHROOM, SWEETCORN RICE CROQUETTE, WITH YUZU CURD AND MISO **£3.00**

SHITAKE AND SPRING ONION YAKITORI WITH WASABI SEASAME AND TERIYAKI **£3.00**

SUSHI

PER PIECE

SPICY KIMCHEE NO MOTO TUNA AND CUCUMBER **£3.00**

SOFT SHELL CRAB WITH GREEN MANGO MITSUBA LIME MISO **£4.00**

KABAYAKI OF EEL AND CORNISH CRAB WITH SMOKED MOOLI AND OHBA LEAF **£4.00**

BLACK COD WITH EBI TOBIKO, YUZU MISO AND MUSTARD CRESS **£4.00**

HARUMAKI SALMON AVOCADO ROLL WITH YUZU TERIYAKI AND IKURA **£3.00**

HAND PICKED CRAB MEAT WITH TOBIKO AND AVOCADO LOBSTER MAYONNAISE **£4.00**

KYOTO SUMMER MAKI JAPANESE ROOT PICKLES WITH, AVOCADO AND NUTS **£4.00**

SUMIYAKI GRILLED EGGPLANT, SWEET POTATO AND KARASHI MISO **£3.00**

ASPARAGUS AND AVOCADO MISO, BABY MIZUNA AND BEETROOT YUBA **£3.00**

SUBSTANTIAL BOWL DISHES

FISH

JAPANESE PRAWN RISOTTO WITH JAPANESE MUSTARD **£8.00**

KING CRAB SOBA NOODLE WITH MENTIKO AND KIMCHEE **£9.00**

TERIYAKI OF SALMON WITH KATSUBOSHI RICE, SALMON PEARLS **£7.50**

ROASTED MISO SCALLOP WITH CARROT AND SATSUMA MISO, HIJIKI NI **£8.00**

SOFT SHELL CRAB, KATSU CURRY **£9.00**

MEAT

GRILLED WAYGU BEEF BAVETTE, JAPANESE MUSHROOMS, ONION MISO **£9.00**

CHICKEN TERIYAKI WITH SWEET POTATO, JAPANESE RISSOTO, BABY CORN **7.50**

AKA MISO BRAISED BEEF ON BUTTERNUT SQUASH MISO WITH CRISPY SHALLOTS **£8**

IBERICO SECRETO ESCALOPE CURRY KATSU WITH SWEET POTATO AND RICE CRACKERS **£7.50**

KYOTO MISO DUCK, DUCK AND SPINACH GOMA RICE **£8.00**

VEGETARIAN

GREEN TEA SOBA NOODLES WITH, EDAMAME, JAPANESE MUSHROOMS AND TOFU **£7.00**

MIXED JAPANESE MUSHROOMS, SPINACH JAPANESE RICE, SHITAKE POWDER **6.50**

SOBA CHA TOFU WITH HIJIKI AND , WASABI MUSTARD WAFU

VEGETABLE CURRY KATSU WITH SWEETCORN AND RICE CRACKERS **£6.50**

DESSERT CANAPÉS

DESSERTS

GREEN TEA TIRAMISU **£3.50**

CHOCOLATE AND ROASTED SESAME NOUGATINE **£3.00**

STRAWBERRY BISCUIT AND RASPBERRY JELLY WITH KUROZU CAVIAR **£3.00**

ICE CREAM MOCHI YAKITORI **£4.50**

CHOCOLATE AND GREEN TEA GANACHE TRUFFLES **£3.00**

SMOKED CHOCOLATE GANACHE, RASPBERRY TEMAKI, **£4.50**

TOFU VANILLA CHEESE CAKE WITH KINAKO **£3.00**