

Starters

一品料理

COLD DISHES

冷菜

EDAMAME / SPICY EDAMAME

枝豆 / スパイシー枝豆

Blanched soy beans with rock salt or spicy sauce

£5 / £6

SEAWEED & TOFU SALAD

海藻 & 豆腐のサラダ

A selection of nori, ogo nori, tororo konbu, red tosaka and wakame on a bed of tofu.

Served with homemade creamy dressing

£13

SPICY TUNA TARTARE

スパイシー鮪のタルタル

Minced Akami tuna mixed with pine nuts, sesame oil, gochujang and red miso.

£18

BLACK KANPACHI CARPACCIO

白身魚のカルパッチョ

Thin slices of delicate white fish, dressed in yuzu juice and light soy sauce. Topped with pomegranates and truffle oil

£18

SEARED WAGYU SASHIMI

和牛のたたき

Lightly seared slices of Wagyu beef,

Ponzu citrus and miso sauce

£27

MIXED SALAD

のサラダ

Mixed leaves, tenderstem broccoli, asparagus, avocado and cherry tomatoes

£12

Starters

一品料理

WARM DISHES

温菜

CHICKEN KARAAGE

地鶏の唐揚げ

Deep fried crispy chicken served
with a slice of lemon

£12

NASU DENGAKU

茄子田楽

Grilled aubergine with sweet miso.
Oven grilled aubergine topped
with a sweet dengaku miso sauce.

Served with sesame seeds
and Japanese pickles

£13

TEMPURA

天麩羅

Lightly battered and prepared on order.

Served with tentsuyu sauce

Prawn £18

Lobster £25

Vegetable £14

SUKIYAKI

すき焼き

Prepared on an iron skillet with soy
sauce, sugar and sake. Served with
Japanese mushrooms, stem
broccoli and a poached egg

Kagoshima Gyu £50

Mushroom & Tofu £20

SALMON ROE CHAWANMUSHI

いくら茶碗蒸し

A savoury custard traditionally
served as an appetiser. Ginnan
and bamboo shoots topped
with salmon roe

£12

DOBIN MUSHI

土瓶蒸し

Served in a traditional clay pot, this dish
consists of a clear soup made from
konbu kelp stock and seasoned
with soy sauce

£9

Sushi | Sashimi

寿司 / 刺身

SASHIMI PLATTERS

刺身盛合せ

TAKE

竹

Tuna, marbled tuna,
salmon, yellowtail
and white fish
15 PCS £38

MATSU

松

Salmon roe, scallops, salmon,
marbled tuna, tuna, yellowtail
and white fish.
21 PCS £55

SUSHI PLATTERS

寿司盛合せ

8 PIECE PLATTER

Chef's daily choice
£35

12 PIECE PLATTER

Chef's daily choice
£55

SUSHI ROLLS

巻物

EEL & CUCUMBER ROLL

うなぎゅう巻き

Eel, cucumber, sesame seeds, kinomiso
8 PCS £10

SPIDER ROLL

スパイダー巻き

Soft shell crab
5 PCS £12

TOROTAKU ROLL

とろたく巻き

Rich marbled tuna, pickled white radish
6 PCS £13

SPICY PRAWN ROLL

海老フライ巻き

Tempura prawn, avocado, spicy mayonnaise
8 PCS £10

SALMON AVOCADO ROLL

サーモンアボカド巻き

Salmon, avocado, spicy mayonnaise
8 PCS £10

NEGITORO ROLL

ねぎとろ巻き

Rich marbled tuna, spring onions
6 PCS £12

Robata

炉端焼き

The Robata grill uses Binchotan charcoal directly imported from Japan.

The charcoal is made from Ubame oak and produced in the Wakayama prefecture.

This high quality charcoal produces a constant high temperature while producing little to no bad odours.

当店の炉端焼きは備長産の炭を使用しております。

KOBE GYU

神戸牛

100g £130

As an official supplier of Kobe Gyu, only

A4 and A5 quality meats are selected.

Served with garlic & ginger sauce
and Maldon rock salt.

SALMON TERIYAKI

鮭の照り焼き

170g £28

Cherry wood smoked Scottish salmon,
marinated with konbu kelp and salt.

Glazed with teriyaki sauce and topped
with tororo konbu, pea shoots
and burdock chips.

KAGOSHIMA BEEF

The number one Wagyu beef
produced in Kagoshima.

100g
£80

UK GRASS FED

UK Grass-fed steaks.

Served with sesame black pepper sauce

200G Sirloin £33

200G Fillet £37

BLACK COD SAIKYO YAKI

銀鱈の西京焼き

170g £40

Canadian Black cod fillets marinated
in saikyo miso sauce for 48 hours. Served
with lotus root and Japanese pickles.

YUZU BABY CHICKEN

雛鳥柚子風味

200g £24

Lightly marinated in yuzu black pepper, soy
sauce and sake. Served with grilled lime,
pickled radish and yuzu mayonnaise.

DRY AGED SCOTTISH RIB-EYE

Dry aged Scottish Rib-Eye.

Served with a trio of sauces.

500g £55

Teppan Yaki

鉄板焼き

The Teppan Yaki Counter uses state of the art carbon lighting to ensure a constant heat source.

当店の鉄板焼きは最新のカーボンランプを使用しております。

KOBE GYU

神戸牛

As an official supplier of Kobe gyu, only A4 and A5 quality meats are selected.

Served with garlic & ginger sauce and Himalayan salt

100g £130

LOBSTER

ロブスター

Fresh Canadian lobster cooked with soy sauce. Served with yuzu tomato sauce

Half £33

Whole £65

KING PRAWNS

大海老

African king prawns sauteed with soy sauce and butter. Finished with spring onions and garlic chips

£34

KAGOSHIMA BEEF

The number one Wagyu beef produced in Kagoshima.

100g

£80

UK GRASS FED

UK Grass-fed steaks.

Served with sesame black pepper sauce

200G Sirloin £33

200G Fillet £37

CHICKEN TERIYAKI

地鶏の照り焼き

Free range chicken thigh and breast cuts cooked with teriyaki sauce. Topped with spring onions and garlic chips

200g £28

FOIE GRAS

フォアグラ

French foie gras served with kinomi miso sauce. Finished with cooked figs and ground walnuts

100g £26

DRY AGED SCOTTISH RIB-EYE

Dry aged Scottish Rib-Eye.

Served with a trio of sauces.

500g £55

Desserts

デザート

ICE CREAM OR SORBET £8.5

Shirakabegura Mio 100ml £6

Japanese Sparkling Sake

MOCHI ICE CREAM £8

Ninki Ichi, Junmai Ginjo 100ml £15

Bottled fermented sparkling sake

COCONUT & LIME CREAM £9.5

Coconut biscuit, Mango sorbet

PASSION FRUIT CURD £9.5

Exotic fruit compote, lychee sorbet

DARK CHOCOLATE FONDANT £10.5

Green tea ice cream

GINZA EXOTIC SMOKING FRUIT PLATTER £12.5 / £22.5

Dragon fruit, lychee, passion fruit, pineapple, star fruit, mango sorbet, lychee sorbet

Hot Drinks

珈琲 お茶

TEAS £4

Green, Hojicha, English breakfast or mint tea

COFFEES £4

Ask for our selection of coffees

Digestifs

食後酒

OLD FASHIONED 20

Hakushu Single Malt Suntory Whisky, Bittered Sling
Malagasy Chocolate Bitters, Tonka Beans Syrup

KOHI 15

Aluna Coconut Coffee, Mozart Dark Chocolate,
Briottet Hibiscus Liqueur, Espresso

HABERDESHER 15.5

Small Batch Four Roses Whiskey, Chartreuse Yellow,
Briottet Creme de Cacao Liqueur & Cream

HAKUSHU 12 43% 35

Four seasons in high altitude is praised by the most
curious whisky connoisseurs and lovers of gastronomy.
Its crisp and vibrant feel, unique in a single malt whisky,
enlivens and liberates your senses.

HIBIKI JAPANESE HARMONY 43% 25

"Kanzen" or complete, Hibiki whisky is a harmonious blend
of innumerable malt and grain whiskies which are
meticulously blended to create a full orchestra of flavors
and aromas. Seductive, blossoming and enigmatic, Hibiki
Whisky celebrates an unrivaled art of blending, fine
craftsmanship and a sense of luxury from the House of
Suntory.

SANTA TERESA 1796 RUM 40% 17

A superb single estate Venezuelan rum, made using the
solera method. Vanilla and rich notes of butterscotch,
molasses and chocolate.