

Natsu

Following tsuyu, the rainy season, summer in Japan is unashamedly hot and humid; many people flock to beaches or mountains in search of a cool breeze.

短夜や 夢も現も 同じこと

The short summer night

Where dreams and reality

Are the same things.

Takahama Kyoshi

BENTO BOX

弁当メニュー
served with miso soup
and selection of maki or nigiri

GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ずり味噌 black cod with yuzu chilli miso	maki / nigiri	
	45	58
SALMON MISOYAKI サーモン味噌焼き chargrilled salmon with teriyaki sauce	35 / 48	
HAMACHI KABUTO YAKI ハマチ兜焼き chargrilled yellowtail collar glazed with soya mirin sauce	35 / 48	
GYU TAREYAKI 炭焼きビーフステーキ chargrilled sirloin beef with mooli ponzu	35 / 48	
TORI MISO SUMIYAKI KOMI SAUCE 鶏の味噌焼き chargrilled miso chicken with Japanese sauce	35 / 48	
DAIZU YAKI 大豆焼き ^{VG} pan fried homemade crunchy tofu cake	35 / 48	

We ask our guests with allergies or intolerances to make a member of the team aware, before placing an order for food or beverages.

^V Vegetarian

For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

^{VG} Vegan

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at your own risk.

^G Made with ingredients
not containing gluten

Prices are in GBP and include VAT at the current rate.
A discretionary service charge of 13% will be added to your bill.

SIGNATURES OF
SAKE NO HANA

シェフ酒の花から。

HAMACHI NAMA WASABI ハマチ薄造り Zeeland yellowtail sashimi with truffle black pepper ponzu	19
NASU GOMA ARARE 揚げ茄子と無花果の胡麻みそ ^{VG} aubergine with fresh fig and roasted sesame miso sauce	10
CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン柚子味噌 Chilean sea bass with Champagne yuzu miso sauce	37
HIWATASHI KAMAMESHI "NATSU" シェフ穂波の釜飯 chargrilled octopus, kinome and shimeji mushroom	22

SMALL EAT
前菜

GYU TATAKI ビーフたたき seared rib eye beef with sesame and egg mustard sauce	18
CHU TORO CAVIAR TARTAR 鮪キャビアタルタル medium fatty tuna and avocado lemon tartar with caviar	24
HAMACHI NAMA WASABI ハマチ薄造り Zeeland yellowtail sashimi with truffle black pepper ponzu	19
KOGASHI TAKO 蛸の山椒焦がし sansho glazed octopus	21.5
AGEDASHI NASU TOFU 揚げ出し茄子、豆腐 ^{VG} tofu and aubergine with dashi broth	10.5
NASU GOMA ARARE 揚げ茄子と無花果の胡麻みそ ^{VG} aubergine with fresh fig and roasted sesame miso sauce	10
HORENSO GOMAAE 法蓮草胡麻和へ ^{VG} sesame spinach with cassava chip	6.5

SALAD
サラダ

LOBSTER WA SALAD ロブスターサラダ Scottish lobster with avocado and yuzu sansho dressing	24
KOEBI SALAD 小エビの天麩羅サラダ pan fried prawn with spinach and wasabi dressing	16
CRUNCHY SASAGE SALAD ささげサラダ ^{VG} sasage bean with asparagus, tomato and Japanese dressing	9
YUZU KAISO 海藻サラダ ^{VG} organic seaweed with yuzu dressing	13.5

TEMPURA 揚物	EBI TEMPURA えび天ぷら prawn with tentsuyu sauce 6 pieces	18
	SOFT SHELL CRAB TEMPURA ソフトシェルクラブ天麩羅 山葵 一味ソース with wasabi and ichimi sauce	17
	ISE EBI TEMPURA 伊勢エビ天ぷら spiny lobster with pepper sauce	29
	KISETSU YASAI TEMPURA 野菜天ぷら ^{VG, G} seasonal vegetable and mushroomwith tempura sauce	14
	KAISEN TEMPURA 海鮮天ぷら盛合せ prawn, soft shell crab, scallop and blac cod with 3 sauces	28
CHARCOAL GRILL AND TOBAN 焼物、陶板 best served with iron pot rice	CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン柚子味噌 Chilean sea bass with Champagne yuzu miso sauce	37
	GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ざり味噌 black cod with yuzu chilli miso	37
	WELSH SALT MARSH KOHITSUJI YAKI 子羊たれ teriyaki glazed Rhug Estate lamb cutlet	45
	SPICY TARABAGANI スパイシータラバ蟹 spicy Alaskan king crab	46
	SIRLOIN SUMIYAKI サーロイン炭 beef with mooli ponzu	39
	SALMON MISOYAKI サーモン味噌き salmon with teriyaki	19.5
	KAMO KUNSEI SUMIYAKI I燻製かもロース chargrilled and lightly smoked duck breast with yuzu sauce	21.5
	JAPANESE WAGYU BEEF A5 和牛炭き Wagyu beef with garlic ponzu	98
IRON POT RICE 釜めし	SUKIYAKI すき焼き cooked at your table: rib eye beef with tofu and shiitake mushroom	34
	HIWATASHI KAMAMESHI "NATSU" シェフ樋渡の釜飯 chargrilled octopus, kinome and shimeji mushroom	22
	GINDARA KAMAMESHI 銀鱈釜飯 black cod iron pot rice	24
SOUP 味噌汁	AKADASHI HIROUSU 赤だし飛竜頭 red miso soup with tofu cake, seaweed and chilli yuzu	5
	SHIRO MISOSHIRU 白味噌汁 ^{VG, G} white miso soup with Okinawa seaweed	5

SASHIMI AND SUSHI PLATE 寿司, 刺身盛合わせ	SASHIMI GOSHUMORI 刺身五種 5 kinds of sashimi		31
	NIGIRI SUSHI HASSHU 寿司八種 8 kinds of nigiri		28
	NIGIRI SASHIMI MORIAWASE 握り刺身盛り合わせ 6 kinds of nigiri and 3 kinds of sashimi		45
	NIGIRI MORIAWASE 握り盛り合わせ 3 kinds of nigiri (21 pieces) akami, hamachi and salmon		69
SASHIMI AND NIGIRI 刺身 握り 2 pieces		sashimi / nigiri	
	AKAMI 赤身 lean tuna	8.5 /	11
	CHU TORO 中トロ medium fatty tuna	11 /	14
	O TORO 大トロ fatty tuna	14 /	18
	HAMACHI ハマチ yellowtail	9 /	12
	SALMON サーモン	6 /	8
SUSHI ROLL 巻き寿司	UNAGI 鰻 fresh water eel	8 /	10
	UNI 雲丹 sea urchin	19.5 /	28
	SPICY MAGURO MAKI スパイスシーツナ巻 spicy chu toro with tobiko and cucumber 6 pieces		16
	SOFTSHELL CRAB MAKI マンゴー ソフトシェル巻 softshell crab tempura with cucumber and mango 8 pieces		14
	ABURI SALMON CRAB MAKI 炙りサーモンクラブ巻 seared salmon with king crab, tobiko and nashi pear 6 pieces		22
	CRUNCHY KANI MAKI クランチャーかに巻 Cornish crab with avocado and kanpyo 8 pieces		15
	GINDARA MAKI 銀鱈天ぷら巻き black cod tempura with courgette and chilli miso 6 pieces		17
	GUNMA WAGYU A5 BEEF MAKI 群馬牛巻き asparagus, caramelised onion and kizami wasabi 6 pieces		25
	SPICY SALMON MAKI スパイスサーモン巻 with cucumber and mango 6 pieces		13
	ABURI HAMACHI MAKI 炙りハマチ巻 seared yellowtail with asparagus, cucumber and shiso 6 pieces		15
	SALMON AVOCADO MAKI サーモンアボカド巻 6 pieces		12
	O TORO MAKI 大トロ巻き fatty tuna, asparagus with truffle sauce 6 pieces		22

