

## APPETIZERS

**INCA GUACAMOLE**  
Lava stone, corn nachos and plantain crisp

**FLAMED EDAMAME**  
With sea salt, butter and lemon

**BABY ROMAINE SALAD**  
With truffle miso and jalapeno salsa

**CRISPY SHRIMP 'MARTINI'**  
With jalapeno sauce & caviar

**YELLOWTAIL JALAPENO**  
Lime Avo, Yuzu soy

## SUSHI

Sushi Maki roll (6 pieces)

**KING CRAB CALIFORNIA**  
With yuzu-aji mayo, avocado and tobiko

**TEMPURA SHRIMP DRAGON ROLL**  
With mango, sweet eel sauce, avocado and pickled chillies

**SHOJIN MAKI**  
Tamago yaki braised shiitake, cucumber, avocado and chipotle mayo

**HOT TUNA! SPICY BLUEFIN TUNA AND NEGI**  
With gochujang sauce, spicy mayo and wasabi tobiko

**SUSHI PLATTER** £60

**SASHIMI PLATTER** £60

**WAGYU MAKI** £30  
Honey dressing, ponzu, unagi sauce and truffle mayo

## TACOS

**BLUEFIN TUNA**  
Spicy miso, lime mayo and caviar

**SALMON JALAPENO TACOS**  
With dried miso, crispy leek and truffle

**BBQ WAGYU - STICKY BRAISED WAGYU**  
Salsa de ajo, coriander and shaved truffle

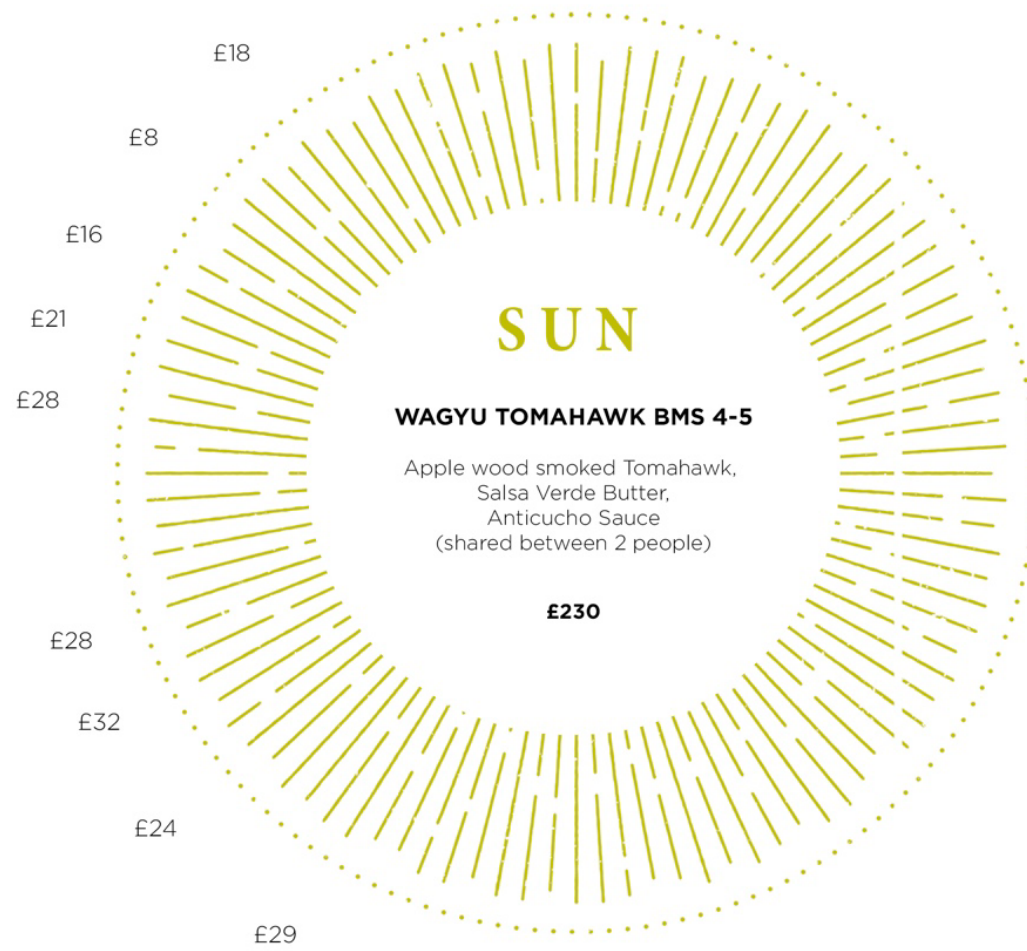
**CHILLI CRAB**  
With whipped avocado mayo crispy shallots and pickled chillies

**SMOKED TOMATO**  
With aji amarillo mayo, chives and shaved truffle

## CRUNCHY

**ROCKSHRIMP TEMPURA**  
With creamy spicy mayo and yuzu

**FRIED BABY SQUID**  
With jalapeno dip



## GRILL

**TEA SMOKED LAMB CHOPS** £65  
Red and yellow anti-cucho sauces and nasu escabeche

**CORN-FED CHICKEN ANTICUCHO** £20  
With anticucho or teriyaki sauce (2pc per order)

**SCOTTISH SALMON ANTICUCHO** £25  
With anticucho or teriyaki sauce (2pc per order)

**FABLE 'MEATY SHIITAKE MUSHROOM' KUSHI-YAKI ANTICUCHO** £20  
With anticucho or teriyaki sauce (2pc per order)

**WOOD-FIRED BABY CHICKEN** £50

**MISO GRILLED AUBERGINE (V)** £25  
Aji amarillo miso, caramelised walnuts and chipotle creme fraiché

**BRAZILIAN RIBEYE** £100  
Served with trio of dips, Japanese mushrooms and tacos seasoned renkon crispos

## WAGYU

All served with a trio of dips, japanese mushrooms and taco seasoned renkon crisps

**WAGYU FILLET BMS 6-7** £120

**WAGYU RIBEYE BMS 6-7** £170

## SEAFOOD

**BLACK COD** £60  
With den miso, hijiki, aji amarillo mayo and hajikami

**AJI AMARILLO AND MISO CHILEAN SEABASS** £65  
Spicy coriander rice, scorched red chilli salsa and yuzu butter sauce

## MOON

**CEVICHE PLATTER**

All the below is served with Senbei (Rice Cracker)

### CEVICHE VERDE

Yellowfin Tuna, Coriander, Leche de Tigre, Mango, Tomberry

### CEVICHE AMARILLO

Hamachi, Aji Amarillo, Leche De Tigre, Sweet Potato, Jalapeno

### CEVICHE CLASSIC

Seabass, Leche De Tigre, Segments of Orange, Lime and Grapefruit

### CHIRASHI SUSHI

Selection of Cured and Aged Fish, Sushi Rice, Tamago, Seasonal Veg

£100

## ACOMPANHAMENTO

**TRUFFLE CHIPS** £14  
With chipotle ketchup

**GRILLED TENDERSTEM BROCCOLI** £13  
With spicy goma ponzu sauce

**SPICY AJI AMARILLO RICE** £13

**SIMPLE SIDE SALAD** £12  
With field greens, avocado and sesame-soy dressing

**SPINACH SALAD - BABY LEAVES** £16  
Yuzu dried miso, crispy leeks and shaved parmesan

**ADD FRESHLY GRATED WASABI** £5

**ADD FRESHLY SHAVED TRUFFLE** £9

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FOOD