

## Small Plates

Scorched Edamame with Sake, Butter, Sea Salt and Lemon Crispy Fable Shiitake Mushroom with Mandarin Pancakes and Hoisin-Honey Sa Salt-grilled Mackerel on Grilled Pumpkin Mochi Toasts Grains & Greens Salad with Honey-Soy-Ginger Dressing and Roasted Cashew Crispy Masterstock Lamb Ribs	£7
From The Sushi Bar	
Sushi Tacos - with Truffle Ponzu & Shallot Salsa Tuna Salmon Yellowtail	£4 per piece £4 per piece £4 per piece
Tataki	
Akami with Truffle Ponzu Salmon with Yuzu & Garlic Seabass with a Pepper Salsa	£18 £16 £15
Sashimi Omakase	
3 Kinds 5 Kinds	£16 £25
Nigiri Omakase	
6 Kinds 8 Kinds	£16 £20
Rolls	
Salmon & Avocado Spicy Tuna Singapore Chilli Crab Californian Kinome Dragon Freak Scene Special with Tempura Shrimp, Topped with Hamachi	£10 £14 £15 £15 £18

## Back Side

Wood Fired Oven & Robata	
Nasu Dengaku - Miso-Yaki aubergine with Caramalised Walnuts and Sasncho	£9
Corn Fed Chicken Kushi-yaki with Spicy Anticucho Miso or Teriyaki Sauce	£10
Redefine Meat Thai Meatballs with Tamarind Ketchup	£10
Hispi Cabbage with Ponzu, Buerre Noisette, Truffle and Dried Miso	£12
Grilled Shetland Squid with Jalapeno Dressing and Onion Salsa	£14
Pork Belly Lettuce Cups with Pineapple Sambal and Pickled Mussels	£16
Black Cod - Laksa Vibes	£25
Whole Lemon Sole with Spicy Shiso Ponzu	£32
From The Back Catalogue	
Duck Red Curry Donut Buns	£22
Chicken-fried Chicken with Sticky Peanut Soy	£18
Foil-baked Garlic Mushrooms with Sake, Soy & Butter	£12
Sides	
Koffmans Chips with Truffle Ponzu	£5
Plate to Crate London leaves with Roasted Peanut & Black Vinegar Dressing	£5
Steamed Brown & White Sushi Rice	£5