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## to start

Shokupan, yuzu butter **8 (V)**

Miso soup, hijiki, yuba **6**

Vegetable crudités, tofu dressing **11 (VG) (GF)**

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## small dishes

A4 Wagyu beef tartare, tama miso, pickled wasabi, shokupan **26**

Grilled aubergine, white sesame dressing **16 (VG)**

Akami, toro & negitoro futomaki, benitade, shiso **28**

Bitter leaf, radish & persimmon salad, walnut & tofu **14 (VG) (GF)**

Grilled Orkney scallop, Japanese saffron, Chita whisky **25**

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## nigiri & sashimi

2 NIGIRI / 3 SASHIMI

CLASSIC

NIJŪ STYLE

AKAMI Lean red tuna	<b>13</b>	<b>15</b>	fresh wasabi, kinome
CHUTORO Medium fatty tuna	<b>17</b>	<b>20</b>	aburi, black truffle
OTORO Fatty tuna belly	<b>19</b>	<b>24</b>	aburi, caviar
MASU ChalkStream trout	<b>12</b>	<b>14</b>	tosazu jelly, ikura, chives
HAMACHI Yellowtail	<b>13</b>	<b>15</b>	ponzu jelly, citrus zest
MADAI Red bream	<b>13</b>	<b>15</b>	daikon oroshi, ponzu
TAI Sea bream	<b>12</b>	<b>14</b>	yuzu kosho, citrus zest
HIRAME Flounder	<b>13</b>	<b>15</b>	shiso, shio kombu
HOTATE Scallop	<b>18</b>	<b>20</b>	aburi, butter, soy
NEGITORO GUNKAN Tuna & spring onion	<b>15</b>	<b>22</b>	fresh wasabi, caviar, truffle

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## chef's selection

### nigiri

5 PIECES

**36**

7 PIECES

**45**

9 PIECES

**56**

### sashimi

10 PIECES

**43**

15 PIECES

**55**

21 PIECES

**69**



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

# katei ryōri

*The soul of Japanese cuisine. All dishes are designed to be shared.*

Half Cobb Farm chicken 'katsu', shredded cabbage, tonkatsu **48 (minimum two people)**

Cornish lamb cutlets, dengaku miso, grilled Autumn vegetables **39**

A4 Wagyu sukiyaki, napa cabbage, enoki, tofu **80 (minimum two people)**

Roasted turbot, furikake, Winter squash & miso butter **52**

Wild mushroom, chestnut & Autumn truffle soba okayu **32 (VG) (GF)**

Native lobster gohan, bottarga, bisque **60 (minimum two people)**

Mentaiko pasta, Parmesan, shiso **22**

**add 30g Oscietra caviar 110**

## Japanese beef

*Cooked over charcoal and served on a traditional Konro Grill.*

Japanese A4 Wagyu sirloin **60 per 100g**

Japanese A5 Wagyu fillet **65 per 100g**

Japanese Kobe sirloin **110 per 100g**

**SERVED WITH JAPANESE CONDIMENTS**

Fresh wasabi, ponzu, yukari salt, shiso salsa verde

## Sunday Katei Ryōri Menu

**£65 per person (minimum 2 people)**

*A complimentary welcome drink on arrival*

Shokupan, yuzu butter

Cured Wagyu salami, pickled vegetables

Selection of NIJŪ style sushi & sashimi

Sweet soy-braised pork belly skewers

Grilled English Wagyu rump

Cornish lamb cutlets, dengaku miso, grilled Autumn vegetables

Cobb Farm chicken 'katsu', shredded cabbage, tonkatsu

Matcha & white chocolate fondant, cranberry, vanilla tuille, milk-ice-cream

*Children's menu is also available*

## sides

Tenderstem broccoli, goma dressing **9 (VG)**

Spicy spinach, soba **8 (VG)**

Sweet BBQ'd napa cabbage **8 (V)**

Steamed rice **5 (VG) (GF)**

Tempura Winter squash, yuzu salt **12 (V)**



If you have any specific allergies or dietary requirements, please let us know and we'll do our best to help.

A discretionary 15% service charge will be added to your bill.