

NIBBLES

Edamame, sea salt	Crispy rice, spicy avocado or tuna	Grilled yellowtail collar, jalapeno dressing
7	14/18	18
Japanese fried chicken	Naive Irish oysters (3)	Wild prawn & garlic or pork & ginger gyoza
16	16	12
	Yuzu squid	
	16	

ROBATA CHARCOAL GRILL

Black cod miso or black cod butter lettuce (3)	46/26	Barbary duck breast, Japanese unnu plum sauce
Salmon or Chicken teriyaki	27/26	28 day aged fillet mignon, shitake mushroom
Pork belly, wasabi mash & spicy miso	29	Japanese A5 wagyu sirloin 160g
		110

WOOD FIRED OVEN

Miso marinated lamb chops (3)	Whole roasted seabass with ponzu ginger	Charred octopus, kizami wasabi mash
37	39	38

SASHIMI TACO'S

Minimum order of 2 (Price per taco)

Yellowtail & spicy yuzu	Tuna & spicy ponzu	Salmon & unagi dressing	Fillet mignon & truffle
5	5	5	6.5

CHILLED APPETISERS

Sea bass and scallop sashimi, lime & chilli dressing	28	Scallops, granny smith apple & wasabi salsa	25
Salmon sashimi, green salsa	25	Soft-shell crab & asparagus summer roll	17
Tuna tataki, spicy ponzu dressing	26	Crispy octopus & sea bass sashimi, coriander dressing	25
Yellowtail sashimi, wasabi salsa & yuzu dressing	26	Otoro tataki, black truffle	35
Scallop & sweet shrimp sashimi, hibiscus flower dressing	26	Tuna tartare	24
Octopus carpaccio, caper salsa	20	Ceviche de Pescado	24

NIGIRI SUSHI & SASHIMI

Minimum order of 2 (Price per piece)

Salmon / Seared / Spicy	7	Sweet shrimp	6	Ikura	7
Tuna / Seared / Spicy	7	Gilthead bream	7	Octopus	5
Otoro / Chutoro / Akami	11/10/9	Orkney islands scallop	10	Freshwater eel	7.5
Yellowtail	8	Squid	6	Mackerel	6
Sea Bass	7	Uni (seasonal)	MP	A5 Japanese Wagyu	11

NIGIRI SUSHI & SASHIMI MORIAWASE

Chef's selection from the finest fish of the day based on freshness and seasonality

Nigiri (7 pieces)	55	Sashimi (10 pieces)	70
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KUSHIYAKI SKEWERS

2 Skewers per order

Chicken Yakitori, tare glaze	17	Fillet mignon & jalapeño	25
Chicken Yakitori, summer truffle salsa	24	Spicy anticucho octopus	19
Shitake mushroom & asparagus	14	Salmon, sesame soy	20

SUSHI ROLLS

Salmon & avocado	13.5	Prawn or Asparagus tempura	16/12	Snow crab California	MP
Spicy tuna	13	Dragon roll with eel	17	Soft-shell crab	16
Tuna & avocado	13.5	Spicy yellowtail	14	Salmon skin	13

SALADS

Japanese Caesar	Confit duck, honey dressing	Noodle salad, peanut dressing	Iceberg, green apple dressing	Watercress, yuzu miso dressing
15	26	16	11	11

TEMPURA

Soft-shell crab, jalapeño aioli (1)	15	Tofu, spicy anticucho	Shojin-Vegetable tempura
		15	15
Rock 'n' roll shrimp, creamy togarashi	25	Prawn tempura (3)	
		25	15

SOUP, RICE, SOBA & UDON NOODLES

Miso soup, shitake	7	Steamed rice	Spicy seafood soup
		6	14
Udon noodles, squid or tofu with yuzu dressing	23	Chilled soba noodles, classic mentenayu dipping sauce	
		17	