

NIBBLES

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

Black cod miso or black cod butter lettuce (3) Salmon or Chicken teriyaki Pork belly, wasabi mash & spicy miso	46/26 27/26 29	Barbary duck breast, Japanese unnu plum sauce 28 day dry aged fillet mignon, shitake mushroom Japanese A5 wagyu sirloin 160g	36 38 110
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ROBATA CHARCOAL GRILL

WOOD FIRED OVEN

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

Minimum order of 2 (Price per taco)

Yellowtail & spicy yuzu 5	Tuna & spicy ponzu 5	Salmon & unagi dressing 5	Fillet mignon & truffle 6.5
CHILLED APPETISERS			
Sea bass and scallop sashimi, lime & chilli dressing Salmon sashimi, green salsa Tuna tataki, spicy ponzu dressing Yellowtail sashimi, wasabi salsa & yuzu dressing Scallop & sweet shrimp sashimi, hibiscus flower dressing Octopus carpaccio, caper salsa	28 25 26 26 26 20	Scallops, granny smith apple & wasabi salsa Soft-shell crab & asparagus summer roll Crispy octopus & sea bass sashimi, coriander dressing Otoro tataki, black truffle Tuna tartare Ceviche de Pescado	25 17 25 35 24 24

NIGIRI SUSHI & SASHIMI

Minimum order of 2 (Price per piece)

Salmon / Seared / Spicy Tuna / Seared / Spicy Otoro / Chutoro / Akami Yellowtail Sea Bass	7 7 11/10/9 8 7	Sweet shrimp Gilthead bream Orkney islands scallop Squid Uni (seasonal)	6 7 10 6 MP	Ikura Octopus Freshwater eel Mackerel A5 Japanese Wagyu	7 5 7.5 6 11
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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 Chicken Yakitori, summer truffle salsa Shitake mushroom & asparagus	17 24 14	Fillet mignon & jalapeño Spicy anticucho octopus Salmon, sesame soy	25 19 20
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SUSHI ROLLS

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

Japanese Caesar 15	Confit duck, honey dressing 26	Iceberg, green apple dressing 11	Watercress, yuza miso dressing 11
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TEMPURA

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

SOUP, RICE, SOBA & UDON NOODLES

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

An optional 12.5% service charge, which is given to the staff, will be added to all prices.

*Warning - Our food may contain traces of sesame, nuts or other allergens. If you have any concerns please speak to a member of staff who will be happy to help.