

KIRU (CUTTING)

SASHIMI

OTORO (SPAIN)	30 (3PCS)
DOVER SOLE (CORNWALL)	17 (3PCS)
LOBSTER HALF (CORNWALL)	48
SEA URCHIN (ICELAND)	40
CAVIAR (FRANCE)	MARKET PRICE
SASHIMI SELECTION	50

YAKU (GRILLING)

CHARGRILL

YELLOWTAIL (JAPAN)	24
DOVER SOLE (CORNWALL)	36
TURBOT (CORNWALL)	38
LOBSTER HALF (CORNWALL)	48
SCALLOP (JAPAN)	25 (3PCS)
WAGYU (JAPAN)	100
LAMB (SCOTLAND)	18 (1PC)

AGERU (DEEP FRYING)

TEMPURA

DOVER SOLE (CORNWALL)	36
LOBSTER HALF (CORNWALL)	50
SCALLOP (JAPAN)	18 (3PCS)
VEGETABLES	25

IF YOU HAVE A FOOD ALLERGY OR A DIETARY REQUIREMENT, PLEASE INFORM A MEMBER OF STAFF

NIRU (SIMMERING)

HOTPOT OR BRAISING

YELLOWTAIL SHABU SHABU (JAPAN) 45
SHABU SHABU HOTPOT

WAGYU SUKIYAKI (JAPAN) 65
SUKIYAKI HOTPOT

IBERICO PORK KAKUNI (SPAIN) 35
SLOW-COOKED IBERICO PORK

VEGETABLE/ APPETISER

SAUTEED WILD MUSHROOM 19

GREEN LEAF AND WALNUTS SALAD 16

HASSUN 48
SELECTION OF THE SEASONAL APPETISERS

GOHAN

RICE

TORO AND TRUFFLE SUSHI ROLL 45

CARROT SOUP 12

MIZUMONO

DESSERT

MILK ICE CREAM & STRAWBERRY SOUP 15

SHIZUOKA CROWN MELON 32

BLACK TRUFFLE ON ANY DISH – £4 PER GRAM

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