

## SMALL SHARING PLATES

**Edamame(v)** 4.95

枝豆

Lightly blanched young fresh soya

**Goma Ohitashi(v)** 5.50

おひたし

Boiled spinach with light sesame dressing

**Chuuka Seaweed(v)** 6.00

中華サラダ

Spicy seaweed in sesame dressing

**Gyu Tataki** 16.50

牛たたき

Thin slices of seared beef fillet in ponzu

**Mozuku Shot** 3.80

もずく

Mozuku seaweed with a rice vinegar sauce

**Sunomono Moriawase** 9.50

酢の物 盛り合わせ

Assorted seafood with cucumbers, seaweeds and a light refreshing vinegar sauce

**Hotate to Aspara Miso Yaki** 8.50

帆立とアスパラの味噌バターソテー

Pan fried wild caught Alaskan scallops on a miso butter sauce

**Atsuage Shogayaki** 6.80

厚揚げ生姜焼き

Fried tofu with spring onion & bonito flakes

**Suzuki Mushi** 13.50

鱸蒸し

Steamed sea bass roulade filled with salsify, roquette, yuzusomen noodles and served with a dashi ankake sauce

**Konomono Assorted(v)** 4.50

漬け物盛り合わせ

Cucumber, mooli, and aubergine pickles

**Buta Bara Kimuchi** 6.50

豚バラキムチ

Stir-fried pork belly with spicy Korean cabbage

## SALADS

**Avocado Sashimi Salad** 13.50

刺身サラダ

Sliced tuna, salmon and ebi

**Tomato Avocado(v)** 7.80

冷やしトマトアボカドサラダ

Slices of tomato and avocado with ponzu and renkon chips

**Horenso** 10.80

ほうれん草サラダ

Our famous baby spinach salad, spicy prawns and yuzu dressing

**Squid Salad** 12.00

イカサラダ

Deep fried crunchy squid with mixed leaves and a jalapeno ponzu dressing

**Kaiso(v)** 10.00

海草サラダ

Selection of seaweeds with a creamy sesame dressing

**Hijiki Quinoa Salad(v)** 10.40

ひじきと雑穀のサラダ

Quinoa mixed with Hijiki seaweed, served with mixed herb micro cress dressed in a yuzu vinaigrette dressing

## SASHIMI

### Omakase Selection

Let the Chef choose today's best fish

2 people 47.80      4 people 95.00      6 people 140.00

5 Kinds of Sashimi Selection **Chef's Choice** 28.90

3 Kinds of Sashimi Selection **Chef's Choice** 21.00

**Yellow Tail Truffle Sashimi** 24.50

はまち刺身トリュフ風味

Rolled Hamachi sashimi with black truffle and truffled oil with daikon cress

### USUZUKURI

Very thinly sliced fresh fish

**Yellow Tail & Jalapeno** 26.00

はまち

**Scallop** 18.50

ホタテ貝

**Salmon** 15.50

さけ

**Octopus (cooked) & Kizami Wasabi** 14.80

たこときざみワサビ

### TARTARE

Finely chopped raw fish with sesame oil, soy sauce, spicy miso and a raw quail egg yolk

**Spicy Salmon Tartare** 11.50

鮭ユッケ風

**Spicy Tuna Tartare** 13.00

鮪ユッケ風

## SASHIMI AND NIGIRI A LA CARTE

	<i>Sashimi</i> 5 slices	<i>Nigiri</i> per piece		<i>Sashimi</i> 5 slices	<i>Nigiri</i> per piece
<b>Salmon</b> さけ	13.80	3.20	<b>Yellow Tail</b> はまち	20.00	4.95
<b>Blue Fin Tuna</b> 本鮪	18.70	3.85	<b>Sea Bass</b> すずき	16.20	3.80
<b>Blue Fin Fatty Tuna</b> 中トロ	24.00	4.95	<b>Butter Fish</b> あぶらぼうず	15.90	3.50
<b>Blue Fin Fattest Tuna</b> 大トロ	29.00	6.00	<b>Mackerel</b> 鯖	12.00	3.20
<b>Sea Bream</b> 鯛	16.20	3.30	<b>Squid</b> いか	12.60	3.20
<b>Scallop</b> 帆立	13.50	3.85	<b>Sea Urchin</b> 生うに	30.00	8.30
<b>Octopus</b> たこ	12.60	2.90	<b>Braised Eel</b> うなぎ	22.50	4.90
<b>Prawn</b> 海老		3.00	<b>Salmon Roe</b> いくら	19.50	3.80
<b>Sweet Prawn</b> 甘海老		3.70	<b>Flying Fish Roe</b> とびっこ		3.50
<b>Seared Fatty Tuna</b> 炙り中トロ		5.00	<b>Omelette(v)</b> 玉子		2.10
<b>Seared Fattest Tuna</b> 炙り大トロ		6.50	<b>Wagyu Nigiri</b> 和牛		8.50
<b>Seared Salmon</b> 炙り鮭		4.50			

All prices include 20% VAT, and an optional 12.5% service charge will be added to your bill.

## GRILLED

**Saikyo** 21.40  
銀鱈西京焼き  
Creamy black cod marinated in white miso paste

**Mackerel** 13.70  
鯖塩焼き or 照り焼き  
Salted or with teriyaki sauce

**Salmon** 13.70  
鮭塩焼き or 照り焼き  
Salted or with teriyaki sauce

**Sea Bass** 19.30  
鱸塩焼き  
Lightly salted

**Nasu Dengaku**(v) 9.20  
茄子田楽  
Fried aubergine coated in dark miso paste

**Teba Shioyaki** 5.70  
手羽塩焼き  
Grilled chicken wings delicately salted

**Unagi Kabayaki** 28.30  
鰻蒲焼き  
Eel fillet with sweet soya sauce

## PAN FRIED

**Beef Teriyaki** 29.50  
牛フィレ照り焼き  
Prime Scottish fillet in teriyaki sauce

**Chicken Teriyaki** 17.50  
鳥もも照り焼き  
Chicken thigh in rich teriyaki sauce

**Tofu Steak**(v) 13.70  
豆腐ステーキ  
Slices of juicy tofu in teriyaki sauce

**Stir Fried Mixed Vegetables**(v) 9.50  
野菜巻き  
Seasonal vegetables lightly stir fried served in a hot pan

## DEEP FRIED

**Kaki Fry** 10.80  
牡蠣フライ  
Deep fried breaded rock oysters

**Tori Kara Age** 8.70  
鳥唐揚げ  
Deep fried ginger marinated chicken

**Gyoza** 7.90  
揚げ餃子  
Fried chicken dumplings

**Pirikara Ebi Age** 10.70  
ピリ辛海老揚げ  
Spicy black tiger prawns

**Kani Kara-age** 14.00  
ソフトシェル唐揚げ  
Deep fried soft shell crab

**Age Dashi Dofu** 6.30  
揚げ出し豆腐  
Deep fried tofu in a light soy sauce

**Kodako Namban** 7.70  
子蛸南蛮  
Deep fried marinated baby octopus

## TEMPURA

**Ebi** 17.00  
海老  
Tiger Prawns 5 pieces

**Yasai(v)** 12.60  
野菜  
Vegetables 10 pieces

**Rock Shrimp** 14.80  
ロックシュリンプ  
South American wild caught Rock shrimps  
tempura with yuzu mayonnaise

**Tempura Moriawase** 14.20  
天ぷら盛り合わせ  
Mixed of prawns and vegetables

**Avocado** 5.50  
アボカド  
Lightly battered ripe avocado

## ROBATA

**TsukuneYaki** 7.20  
つくね焼き  
Salted or teriyaki minced chicken meatball skewers

**Lamb** 9.50  
子羊  
2 pieces of lamb cutlet with yakiniku sauce

**Ebi** 23.00  
海老  
South African jumbo tiger prawn with yuzu  
miso sauce served on a hoba leaf

**Buta Bara Shishitou** 6.50  
豚バラ獅子唐串焼き  
Salted or teriyaki pork belly and shishito skewers

## WAGYU

**Wagyu Tsukune Yaki** 12.80  
和牛つくね焼き  
Grilled Australian wagyu meat balls with teriyaki sauce

**Wagyu Steak Teriyaki** 47.95  
和牛ステーキ  
Australian rib eye with teriyaki with Japanese mushrooms

**Wagyu Steak Foie Gras Truffle Teriyaki** 25.50  
フォアグラ&トリュフ和牛ステーキ  
Australian Wagyu rib eye steak and foiegras fried in black truffle oil and teriyaki,  
served with a poached quail egg and asparagus

## SUSHI

**Moriawase Sushi** 9 pieces nigiri and 6 pieces maki 32.50  
寿司盛り合わせ

**Maki Selection** 24 pieces 33.00  
巻き寿司

**Nigiri Mix** 14 pieces 38.00  
握り寿司

**Chirashi** Sashimi on a bowl of sushi rice 30.20  
ちらし寿司

## THIN ROLLS (6 pieces perportion)

**Cucumber or Avocado(v)** 4.90  
かっぱ巻き / アボカド巻き

**Salmon** 5.40  
鮭巻き

**Sour Plum and Shiso(v)** 4.90  
梅/紫蘇巻き

**Tuna** 7.10  
鉄火巻き

**Fatty Tuna & Spring Onion** 9.30  
ねぎとろ巻き

**Yellow Tail and Spring Onion** 8.80  
ハマチ巻き

## INSIDEOUT ROLLS (6 pieces perportion)

**California** 10.00  
カリフォルニア巻き

**Soft Shell Crab** 13.10  
スパイダー巻き

**Salmon Avocado** 8.50  
鮭アボカド巻き

**Prawn Tempura & Asparagus** 10.80  
海老天巻き

**Spicy Tuna** 11.50  
鉄火巻き

**Spicy Salmon** 10.40  
スパイシー鮭巻き

## CHEF SPECIAL ROLLS

**Unagi Maki** 6pieces 16.30  
うなぎ巻き

Avocado, fresh crab meat, flying fish roe topped with braised eel

**Salmon Skin** 6pieces 7.00  
鮭皮巻き

Grilled salmon skin cooked with teriyaki sauce and rolled with cucumber and avocado

**Hot Sake Maki** 8pieces 11.50  
ホット鮭巻き

Sweet potato and avocado tempura inside out roll topped with seared salmon, spicy miso, shiso leaves and tempura flakes

## SOUPS & RICE

**Miso Soup** 4.40  
味噌汁

**Nameko Miso Soup** 4.60  
なめこ味噌汁  
Soya bean with Japanese mushroom

**Osuimono** 4.00  
お吸い物  
Clear broth with wakame seaweed and spring onions

**Rice(v)** 3.50  
ご飯  
Plain steamed

## NOODLES

**Udon or Soba(v)** 9.30  
ざるうどん/ざるそば  
Cold noodles served with separate dipping sauces

**Tempura Udon or Soba** 15.30  
天ぷらうどん / 天ぷらそば  
Soup noodles or cold noodles

**Grilled Chicken & Vegetable Soba** 16.90  
鶏南蛮そば  
Teriyaki chicken soba noodles soup

**Gomoku Soba or Udon Hot** 14.80  
五目そば / 五目うどん  
Noodles served in hot soup with wakame, daikon oroshi, tofu, nameko mushroom, spring onion