

sachi 

OTSUMAMI *Small bites*

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|---|----|
| Padron peppers <i>honey miso</i> (gf) | 6 |
| Edamame <i>smoked sea salt</i> (gf pb) | 6 |
| Miso soup <i>tofu, wakame, mushroom</i> (gf pb) | 6 |
| Wagyu korroke <i>fermented eryngii</i> | 12 |

ZENSAI *Sharing plates*

TSUMETAI *Cold*

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|---|----|
| Gomae salad <i>spinach, radicchio sesame, crispy buckwheat</i> (pb) | 11 |
| Trout tartare <i>mustard miso, crispy buckwheat</i> (gf) | 14 |
| Hamachi Usuzukuri <i>grated cucumber & bergamot zest, shio koji, yuzu vinaigrette</i> | 20 |
| Soba salad <i>tomato dashi, shiso pesto</i> (pb) | 12 |
| Wagyu tataki <i>porcini ponzu, mizuna, barley</i> | 25 |

ATATAKAI *Hot*

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|---|----|
| Nasu miso <i>aubergine, sweet miso, buckwheat</i> (gf pb) | 14 |
| Seasonal vegetable tempura (pb) | 15 |
| Crispy monkfish <i>yuzu kosho tartare</i> | 14 |

gf - gluten free | pb - plant based

Please inform us if you have any dietary or allergen needs. An optional 13.5% service charge will be added to your bill.

ROBATA *Cooked over coals*

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|--|----|
| Lamb rack <i>smoked paprika soy glaze</i> (gf) | 36 |
| Duck breast <i>port soy reduction</i> | 24 |
| Rib-eye 45 day age <i>apple wafu</i> (gf) | 40 |
| Chilean sea bass <i>yuzu kanzuri miso</i> (gf) | 42 |
| <hr/> | |
| A4 Wagyu sirloin <i>roasted beetroot, mustard miso</i> | 60 |
| A5 Wagyu fillet <i>wild mushrooms, sansho peppercorn</i> | 95 |

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MORIAWASE *Chef's selection of fish*

SASHIMI

| | |
|-------------|----|
| 3 varieties | 29 |
| 5 varieties | 42 |
| 7 varieties | 58 |

NIGIRIZUSHI

| | |
|----------|----|
| 5 pieces | 25 |
| 7 pieces | 40 |

SASHIMI & NIGIRIZUSHI

Sashimi 3pc | Nigirizushi 2pc

| | | |
|-----------------------------------|----|----|
| Akami <i>Lean tuna</i> | 12 | 10 |
| Chutoro <i>Medium fatty tuna</i> | 16 | 14 |
| Otoro <i>Fatty tuna</i> | 20 | 16 |
| Masu <i>Sea trout</i> | 12 | 10 |
| Hamachi <i>Yellowtail</i> | 18 | 16 |
| Kurodai <i>Sea bream</i> | 12 | 10 |
| Unagi no kunsei <i>Smoked eel</i> | | 16 |
| Ebi <i>Striped prawn</i> | | 16 |
| Masuko <i>Trout roe</i> | | 14 |
| Wagyu <i>Seared beef</i> | | 18 |

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MAKI ROLLS

6 pc

Enoki mushroom tempura *mizuna*, *black garlic* (pb)

14

Smoked eel *cucumber*, *buckwheat* (gf)

16

Tuna *shiso*, *pickled radish*, *buckwheat* (gf)

20

Asparagus *kanzuri*, *shiso* (pb)

10

Crab *smoked mentaiko*

18

Yellowtail *pickled myoga*, *benitade* (gf)

18

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OUR PARTNERS

魚

Flying Fish

Based in Cornwall, Flying Fish has been sourcing the best seafood across the British Isles for the UK's top chefs since 2006.

鴨

Merrifield Duck

Reared on a purpose-built, welfare-friendly farm in Devon, Merrifield ducks are of utmost quality and flavour.

羊

Aubrey Allen

Our partners at award-winning butchers, Aubrey Allen source the very best lamb from the South West of England, where the focus is on welfare and traceability.

蟹

Kernowsashimi

Rooted in the slow food philosophy of 'good, clean and fair', Kernowsashimi has been dedicated to sustainably catching and supplying the freshest fish and crabmeat to UK chefs since 2005.

和牛

Tajimaya Wagyu

The UK's first supplier of Kobe and Wagyu beef, Tajimaya Wagyu's meat comes from cattle bred by artisan farmers in Kagoshima, prefecture in Japan.

牛肉

Lake District Farmers

We buy our beef from the Lake District Farmers who are dedicated to the quality and sustainability of fell farming in Cumbria.

豆腐

Clean Bean

Combining traditional techniques with high quality ingredients, London-based Clean Bean has been producing fresh, organic tofu for over fifteen years.

青果

Namayasai

Based in Lewes, East Sussex, the Namayasai team has been growing English and Japanese fruits, vegetables and herbs through slow food methods since 2005.