

sachi



SUMMER TERRACE



OTSUMAMI *Small bites*

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*

Gomae salad <i>spinach, sesame, crispy buckwheat</i> (pb)	10
Hamachi salad <i>caperberry, shiso, tomato ponzu</i>	20
Seasonal vegetable tempura (pb)	12
Crispy monkfish <i>yuzu kosho tartare</i>	14

ROBATA *Cooked over coals*

Rib-eye 45 day age <i>apple wafu, roasted tropea onion</i> (gf)	37
Halibut <i>yuzu chilli miso</i> (gf)	28

MORIAWASE *Chef's selection of fish*

SASHIMI

3 varieties (gf)	29
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NIGIRIZUSHI

5 pieces <i>seasonal vegetable</i> (gf pb)	15
5 pieces (gf)	24

MAKI ROLLS *6 pc*

Enoki mushroom tempura <i>mizuna, black garlic</i> (pb)	12
Tuna <i>shiso, pickled radish, buckwheat</i> (gf)	18
Yellowtail <i>pickled myoga, benitade</i> (gf)	15

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.