

THE FISH GRILL

タパス
TAPASU

THE FUDG GRILL



SUNAKKU – SNACKS

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| PADRÓN PEPPERS (v) | 6 |
| Jalapeño Dressing | |
| BAMBOO SHOOTS | 7 |
| Sancho Honey Soy, Lemon Dressing | |
| PRAWN TEMPURA | 11 |
| Spicy Mayo, Ponzu | |
| CRISPY SUSHI RICE (3 pieces) | |
| Spicy Avocado (v) | 6 |
| O-Toro Tuna | 12 |
| JAPANESE PICKLES | 4 |
| Selection of Seasonal Japanese Pickles | |
| OKRA TEMPURA (v) | 8 |
| Yuzu Kosho, Lemon | |
| CRISPY FISH SKIN | 6 |
| Japanese Tartar | |
| Add 7.5g Osciетra Caviar | 20 |

OTSUMAMI & SALADA – SMALL PLATES & SALADS

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|---|----|
| SALMON CARPACCIO | 14 |
| Wasabi Tofu, Lime Zest | |
| HOMEMADE TOFU (v) | 8 |
| Umeboshi Salt, Nama Wasabi & Kombu Soy | |
| YELLOWTAIL USUZUKURI | 21 |
| Sesame Mustard Dressing, Pickled Myoga | |
| ‘NAMASU’ CUCUMBER SASHIMI SALAD (v) | 6 |
| Ajo Bianco Almond Vinegar & Benitade | |
| SPINACH SALAD (v) | 9 |
| Goma Miso & Crispy Leeks | |
| GRILLED WHITE KIMCHI SALAD (v) | 8 |
| Shichimi Butter, Chives | |
| MUSHROOM HARUMAKI (v) | 9 |
| Wafer Spring Roll, Truffle Ponzu | |
| CHICKEN CHIVE GYOZA (3 Pieces) | 9 |
| Goma Soy, Spicy Garlic La-Yu | |
| PICKLED VEGETABLE ‘OYAKI’ DUMPLING (v) (2 Pieces) | 6 |
| Spicy Caramel Ponzu, Garlic Butter | |
| CONFIT DUCK ‘SHUMAI’ DUMPLINGS (3 Pieces) | 9 |
| Umeboshi Plum, Pickled Cucumber | |
| TORO TARTARE | 21 |
| Wasabi Soy, Osciетra Caviar & Crispy Senbei | |

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients, and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars.
If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 13.5% service charge

スナック

おつまみ

SUNAKKSHIRUMONO & NABE – SOUP & HOTPOTS

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| MISO SOUP | 6 |
| Tofu, Spring Onion & Wakame | |
| DOBIN MUSHI BROTH (Serves Two) | 9 |
| Steamed Seafood, Spring Onion & Lime | |
| MARKET FISH ‘NABE’ HOTPOT | 22 |
| Yellow Curry, Crunchy La-Yu | |
| MIXED MUSHROOM ‘GOHAN’ HOTPOT (v) | 14 |
| Japanese Mixed Rice, Wild Mushrooms & Lime | |

汁物と鍋

串焼き

備長炉端焼き

刺身と握り

KUSHIYAKI – CHARCOAL GRILLED

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|-------------------------------------|----|
| ORGANIC BABY CHICKEN (Half Chicken) | 13 |
| Port Miso, Sancho Pepper & Lemon | |
| BLUE PRAWNS (2 Pieces) | 16 |
| Black Pepper, Lemon & Chilli Butter | |
| LOCH DUART SALMON (2 Pieces) | 12 |
| Spicy Japanese BBQ Relish | |
| SPICY LAMB (2 Pieces) | 12 |
| Asian Slaw, Yuzu Kosho & Baby Gem | |

BINCHO ROBATA YAKI – CHARCOAL GRILLED

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|---|----|
| CORN RIBS (v) | 8 |
| Garlic Yuzu Butter | |
| TENDERSTEM BROCCOLI (v) | 7 |
| Spicy Barley Miso | |
| HISPI CABBAGE (v) | 9 |
| Sake Kombu, Summer Truffles | |
| LONG AUBERGINE (v) | 9 |
| Spicy Caramel Ponzu | |
| WILD SEABASS | 18 |
| Yasai O Mazeru, Chilli Ponzu | |
| WAGYU A5 (100g) | 58 |
| Umeboshi Dressing Mushroom Teriyaki & Pickled Shimeji | |
| AGED RIB-EYE (140g) | 22 |
| Yaki Niku, Lime & Pickled Cucumber | |

SASHIMI & NIGIRI (PER PIECE)

| | |
|--------------------------------------|-------|
| SALMON | 5 |
| RED BREAM | 7 |
| AKAMI / CHU TORO / TORO | 5/7/8 |
| HAMACHI | 7 |
| SEA BASS | 6 |
| SEA BREAM | 6 |
| OMAKASE SELECTION | 64/96 |
| 16 / 24 Pieces | |
| (Add Beaverbrook Topping £1 / Piece) | |

TEMAKI SELECTION

Temaki is a hand-rolled variety of sushi characterized by its shape. Our ‘taco-style temaki’ are typical to Northern Japan and consist of rice and toppings in a piece of nori seaweed.

CLASSIC

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| Salmon Avocado | 4 |
| Soy, Black Sesame & Tobiko | |
| Wild Unagi (Eel) | 6 |
| Chopped Cucumber, Sweet Soy | |
| Spicy Tuna | 7 |
| Spicy Miso, Jalapeño & Chives | |
| Nege Toro | 7 |
| Chopped Toro, Spring Onion | |
| Hamachi | 6 |
| Chopped Yellowtail, Crispy Shallots, White Sesame & Soy | |
| Scallop XO | 8 |
| Tobiko, Lemon | |

PLANT-BASED

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|--------------------------------------|---|
| Aubergine (v) | 4 |
| Plantain Miso, Puffed Soba | |
| Crunchy ‘Avocado Toast’ | 4 |
| Pickled Onion, Shiso Leaves | |
| Yasai | 4 |
| Seasonal Pickled Japanese Vegetables | |

TOWNHOUSE SPECIALS

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|-------------------------------|----|
| (Made with Crispy Nori) | |
| Black Cod | 6 |
| Yuzu Miso | |
| Grilled Coconut Prawn | 7 |
| Green Curry, Lime & Coriander | |
| Wagyu Sukiyaki | 11 |
| Sweet Soy, Crushed Peanuts | |
| Southern Fried Lobster | 12 |
| Yuzu Kosho, Crispy Potato | |
| O’Toro | 7 |
| Yuzu Tobiko, Spring Onion | |