

THE HUNGRY L

タパス
TAPASU

THE FUJI GRILL



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 12.5% service charge will be added to your bill. We are very grateful for any feedback.

SUNAKKU – SNACKS

PADRON 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

SALMON SASHIMI	14
Wasabi Tofu, Lime Zest	
HOMEMADE TOFU (v)	8
Umeboshi Salt, Nama Wasabi & Kombu Soy	
YELLOWTAIL USUZUKURI	21
Pickled Myoga, Yellow Chilli	
'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	

おつまみ

SUNAKKSHIRUMONO & NABE – SOUP & HOTPOTS

MISO SOUP	6
Tofu, Spring Onion & Wakame	
DOBIN MUSHI BROTH	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	

KUSHIYAKI – CHARCOAL GRILLED

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

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

SALMON AVOCADO	4
Soy, Black Sesame & Tobiko	
WILD UNAGI (Eel)	6
Chopped Cucumber, Sweet Soy	
SPICY TUNA	7
Spicy Miso, Jalapeño & Chives	
NEGI TORO	7
Chopped Toro, Spring Onion	
HAMACHI	6
Chopped Yellowtail, Crispy Shallots, White Sesame & Soy	
SCALLOP XO	8
Tobiko, Lemon	

PLANT-BASED

AUBERGINE (v)	4
Plantain Miso, Puffed Soba	
CRUNCHY 'AVOCADO TOAST'	4
Pickled Onion, Shiso Leaves	
YASAI	4
Seasonal Pickled Japanese Vegetables	

TOWNHOUSE SPECIALS

(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	