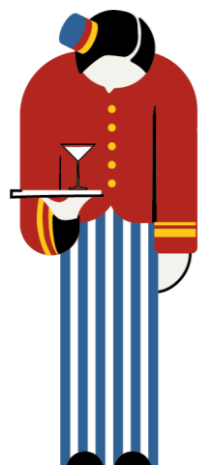


THE LUNCH HURRY



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| スナック | SUNAKKU – SNACKS | |
| | PADRON PEPPERS (v) | 6 |
| | Jalapeño Dressing | |
| | BAMBOO SHOOTS | 7 |
| | Sancho Honey Soy, Lemon Dressing | |
| | PRAWN TEMPURA | 12 |
| | Spicy Mayo, Ponzu | |
| | CRISPY SUSHI RICE (3 pieces) | |
| | Spicy Avocado (v) | 6 |
| | O-Toro Tuna | 12 |
| JAPANESE PICKLES | 5 | |
| Selection of Seasonal Japanese Pickles | | |
| OKRA TEMPURA (v) | 8 | |
| Yuzu Kosho, Lemon | | |
| OTSUMAMI & SALADA – SMALL PLATES & SALADS | | |
| おつまみ | SALMON CARPACCIO | 14 |
| | Wasabi Tofu, Lime Zest | |
| | HOMEMADE TOFU (v) | 8 |
| | Umeboshi, Nama Wasabi & Kombu Soy | |
| | YELLOWTAIL USUZUKURI | 21 |
| | Sesame Mustard Dressing, Pickled Myoga | |
| | ‘NAMASU’ CUCUMBER SASHIMI SALAD (v) | 8 |
| | Ajo Bianco Almond Vinegar, Benitade | |
| | SPINACH SALAD (v) | 10 |
| | 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) | 10 | |
| Goma Soy, Spicy Garlic La-Yu | | |
| SPRING VEGETABLE WONTON (v) (2 Pieces) | 8 | |
| Spicy Caramel Ponzu, Pickled Courgette | | |
| CONFIT DUCK ‘SHUMAI’ DUMPLINGS (3 Pieces) | 10 | |
| Umeboshi Plum, Pickled Cucumber | | |
| TORO TARTARE | 21 | |
| Wasabi Soy, Oscietra Caviar & Crispy Senbei | | |

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| 汁物と鍋 | SUNAKKSHIRUMONO & NABE – SOUP & HOTPOTS | | |
| | MISO SOUP | 6 | |
| | Tofu, Spring Onion & Wakame | | |
| | DOBIN MUSHI BROTH (Serves Two) | 10 | |
| | Steamed Seafood, Spring Onion & Lime | | |
| | MARKET FISH ‘NABE’ HOTPOT | 22 | |
| | Sake Soy, Truffle Butter | | |
| | KUSHIYAKI – CHARCOAL GRILLED | | |
| | ORGANIC BABY CHICKEN (Half Chicken) | 14 | |
| | Port Miso, Sancho Pepper & Lemon | | |
| BLUE PRAWNS (2 Pieces) | 18 | | |
| Lemon, Chilli Butter | | | |
| SCOTTISH SALMON (2 Pieces) | 12 | | |
| Spicy Japanese BBQ Relish | | | |
| SPICY LAMB (2 Pieces) | 12 | | |
| Asian Slaw, Yuzu Kosho & Baby Gem | | | |
| BINCHO ROBATA YAKI – CHARCOAL GRILLED | | | |
| 串焼き | CORN RIBS (v) | 9 | |
| | Garlic Yuzu Butter | | |
| | TENDERSTEM BROCCOLI (v) | 7 | |
| | Spicy Barley Miso | | |
| | HISPI CABBAGE (v) | 9 | |
| | Sake Kombu, Summer Truffles | | |
| | KING OYSTER MUSHROOM (v) | 9 | |
| | Sweet Soy, Yuzu Miso & Tomato Ponzu | | |
| | LONG AUBERGINE (v) | 9 | |
| | Spicy Caramel Ponzu | | |
| GRILLED SEABASS | 18 | | |
| Yasai O Mazeru, Butter Ponzu | | | |
| JAPANESE WAGYU (100g) | 60 | | |
| Umeboshi Dressing, Mushroom Teriyaki | | | |
| AGED RIB-EYE (140g) | 23 | | |
| Yaki Niku, Lime & Pickled Cucumber | | | |
| SASHIMI & NIGIRI (PER PIECE) | | | |
| 備長炉端焼き | SALMON | 5 | |
| | RED BREAM | 7 | |
| | AKAMI/ CHU TORO/ TORO | 5/7/8 | |
| | HAMACHI | 7 | |
| | SEA BASS | 6 | |
| | SEA BREAM | 6 | |
| | SASHIMI/ SUSHI SELECTION | 64/96 | |
| | 16 / 24 Pieces | | |
| | (Add Beaverbrook Topping £1 / Piece) | | |

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| 刺身と握り | SUNAKKSHIRUMONO & NABE – SOUP & HOTPOTS | | |
| | MISO SOUP | 6 | |
| | Tofu, Spring Onion & Wakame | | |
| | DOBIN MUSHI BROTH (Serves Two) | 10 | |
| | Steamed Seafood, Spring Onion & Lime | | |
| | MARKET FISH ‘NABE’ HOTPOT | 22 | |
| | Sake Soy, Truffle Butter | | |
| | KUSHIYAKI – CHARCOAL GRILLED | | |
| | ORGANIC BABY CHICKEN (Half Chicken) | 14 | |
| | Port Miso, Sancho Pepper & Lemon | | |
| BLUE PRAWNS (2 Pieces) | 18 | | |
| Lemon, Chilli Butter | | | |
| SCOTTISH SALMON (2 Pieces) | 12 | | |
| Spicy Japanese BBQ Relish | | | |
| SPICY LAMB (2 Pieces) | 12 | | |
| Asian Slaw, Yuzu Kosho & Baby Gem | | | |
| BINCHO ROBATA YAKI – CHARCOAL GRILLED | | | |
| 串焼き | CORN RIBS (v) | 9 | |
| | Garlic Yuzu Butter | | |
| | TENDERSTEM BROCCOLI (v) | 7 | |
| | Spicy Barley Miso | | |
| | HISPI CABBAGE (v) | 9 | |
| | Sake Kombu, Summer Truffles | | |
| | KING OYSTER MUSHROOM (v) | 9 | |
| | Sweet Soy, Yuzu Miso & Tomato Ponzu | | |
| | LONG AUBERGINE (v) | 9 | |
| | Spicy Caramel Ponzu | | |
| GRILLED SEABASS | 18 | | |
| Yasai O Mazeru, Butter Ponzu | | | |
| JAPANESE WAGYU (100g) | 60 | | |
| Umeboshi Dressing, Mushroom Teriyaki | | | |
| AGED RIB-EYE (140g) | 23 | | |
| Yaki Niku, Lime & Pickled Cucumber | | | |
| SASHIMI & NIGIRI (PER PIECE) | | | |
| 備長炉端焼き | SALMON | 5 | |
| | RED BREAM | 7 | |
| | AKAMI/ CHU TORO/ TORO | 5/7/8 | |
| | HAMACHI | 7 | |
| | SEA BASS | 6 | |
| | SEA BREAM | 6 | |
| | SASHIMI/ SUSHI SELECTION | 64/96 | |
| | 16 / 24 Pieces | | |
| | (Add Beaverbrook Topping £1 / Piece) | | |

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| 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 | | | |
| クラシック | SALMON AVOCADO | 5 | |
| | Black Garlic, Shallot Ponzu & Coriander | | |
| | WILD UNAGI (Eel) | 6 | |
| | Chopped Cucumber, Sweet Soy | | |
| | SPICY TUNA | 8 | |
| | 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 | | | |
| プラントベース | 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) | | |
| | スペシャル | BLACK COD | 8 |
| | | Yuzu Miso | |
| COCONUT PRAWN | | 8 | |
| Green Curry, Lime & Coriander | | | |
| WAGYU SUKIYAKI | | 11 | |
| Sweet Soy | | | |
| SOUTHERN FRIED LOBSTER | | 12 | |
| Yuzu Kosho, Crispy Potato | | | |
| O-TORO | | 7 | |
| Yuzu Tobiko, Spring Onion | | | |

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