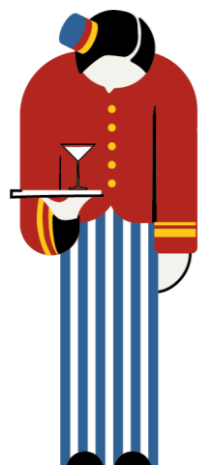


THE LUNCH HURRY



SUNAKKU – SNACKS

スナック

PADRON PEPPERS (v) Jalapeño Dressing	6
BAMBOO SHOOTS Sancho Honey Soy, Lemon Dressing	7
PRAWN TEMPURA Spicy Mayo, Ponzu	12
CRISPY SUSHI RICE (3 pieces) Spicy Avocado (v)	6
O-Toro Tuna	12
JAPANESE PICKLES Selection of Seasonal Japanese Pickles	5
OKRA TEMPURA (v) Yuzu Kosho, Lemon	8

OTSUMAMI & SALADA – SMALL PLATES & SALADS

おつまみ

SALMON CARPACCIO Wasabi Tofu, Lime Zest	14
HOMEMADE TOFU (v) Umeboshi, Nama Wasabi & Kombu Soy	8
YELLOWTAIL USUZUKURI Sesame Mustard Dressing, Pickled Myoga	21
‘NAMASU’ CUCUMBER SASHIMI SALAD (v) Ajo Bianco Almond Vinegar, Benitade	8
SPINACH SALAD (v) Goma Miso, Crispy Leeks	10
GRILLED WHITE KIMCHI SALAD (v) Shichimi Butter, Chives	8
BEAVERBROOK SPRING SALAD Mixed Seasonal Greens, Pickled Red Onion, Red Radish, Fresh Peas & Sweet Tomato Dressing	10
MUSHROOM HARUMAKI (v) Wafer Spring Roll, Truffle Ponzu	9
CHICKEN CHIVE GYOZA (3 Pieces) Goma Soy, Spicy Garlic La-Yu	10
SPRING VEGETABLE WONTON (v) (2 Pieces) Spicy Caramel Ponzu, Pickled Courgette	8
CONFIT DUCK ‘SHUMAI’ DUMPLINGS (3 Pieces) Umeboshi Plum, Pickled Cucumber	10
WAGYU DUMPLINGS (3 Pieces) Lemongrass Ponzu, Red Chilli & Parsley Cress	12
TORO TARTARE Wasabi Soy, Oscietra Caviar & Crispy Senbei	21

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

SUNAKKSHIRUMONO & NABE – SOUP & HOTPOTS

汁物と鍋

MISO SOUP Tofu, Spring Onion & Wakame	6
DOBIN MUSHI BROTH (Serves Two) Steamed Seafood, Spring Onion & Lime	10
MARKET FISH ‘NABE’ HOTPOT Sake Soy, Truffle Butter	22

KUSHIYAKI – CHARCOAL GRILLED

串焼き

ORGANIC BABY CHICKEN (Half Chicken) Port Miso, Sancho Pepper & Lemon	14
BLUE PRAWNS (2 Pieces) Lemon, Chilli Butter	18
SCOTTISH SALMON (2 Pieces) Spicy Japanese BBQ Relish	12
SPICY LAMB (2 Pieces) Asian Slaw, Yuzu Kosho & Baby Gem	12

BINCHO ROBATA YAKI – CHARCOAL GRILLED

備長炉端焼き

CORN RIBS (v) Garlic Yuzu Butter	9
TENDERSTEM BROCCOLI (v) Spicy Barley Miso	7
HISPI CABBAGE (v) Sake Kombu, Summer Truffles	9
KING OYSTER MUSHROOM (v) Sweet Soy, Yuzu Miso & Tomato Ponzu	9
LONG AUBERGINE (v) Spicy Caramel Ponzu	9
GRILLED SEABASS Yasai O Mazeru, Butter Ponzu	18
JAPANESE WAGYU (100g) Umeboshi Dressing, Mushroom Teriyaki	60
AUSTRALIAN WAGYU (150g) Mustard Miso, Crushed Sesame & English Asparagus	47
AGED RIB-EYE (140g) Yaki Niku, Lime & Pickled Cucumber	23

SASHIMI & NIGIRI (PER PIECE)

刺身と握り

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

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 Black Garlic, Shallot Ponzu & Coriander	5
WILD UNAGI (Eel) Chopped Cucumber, Sweet Soy	6
SPICY TUNA Spicy Miso, Jalapeño & Chives	8
NEGI TORO Chopped Toro, Spring Onion	7
HAMACHI Chopped Yellowtail, Crispy Shallots, White Sesame & Soy	6
BLUE PRAWN CEVICHE Tiger Milk, Red Chilli & Coriander Cress	8
BEEF TARTAR Soy Cured Egg Yolk, Parsley Cress, Yuzu Soy & Wasabi Mayo	7
SCALLOP XO Tobiko, Lemon	8

PLANT-BASED

プラントベース

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

TOWNHOUSE SPECIALS

(Made with Crispy Nori)

スペシャル

BLACK COD Yuzu Miso	8
DEVON CRAB Roasted Chilli, Pickled Ginger Mayo, Tobiko & Chives	8
WAGYU SUKIYAKI Sweet Soy	11
SOUTHERN FRIED LOBSTER Yuzu Kosho, Crispy Potato	12
O’TORO Yuzu Tobiko, Spring Onion	7