



Experience a pan-Asian culinary journey with dishes freshly created by our Japanese chefs, served as soon as they are ready.

Sushi 寿司

URAMAKI ROLLS (4 PIECES)

SALMON AVOCADO ROLL £6

Salmon, Avocado, Japanese Mayonnaise, Wasabi

PRAWN ROLL £6

Tempura Prawn, Teriyaki, Sesame Seeds, Rolled with Tempura Flakes

YELLOWTAIL ROLL £12

Yuzu, Spring Onion, Truffle Oil

SPICY TUNA ROLL £11

Tuna, Spring Onion, Japanese Pepper Sauce, Rolled with Tempura Flakes

GARDEN ROLL (V) £8

Mixed Leaves, Sweet Tofu, Japanese Pickled Radish

CUCUMBER AVOCADO ROLL (V) £6

Sesame

SASHIMI (4 SLICES)

SALMON £9

TUNA £13

OTORO TUNA £16

SEABASS £13

YELLOWTAIL £13

NIGIRI (2 PIECES)

SALMON £6

OTORO TUNA £11

SEABASS £8

TUNA £8

YELLOWTAIL £9

Signature Platters 特製大皿

A selection of sushi and sashimi favourites, chosen by our sushi master

URAMAKI & NIGIRI £55 | URAMAKI, NIGIRI & SASHIMI £85

Small Plates 前菜

MISO SOUP (V) £5

Wakame Seaweed, Tofu, Spring Onion

EDAMAME (V) £4.50

Steamed Soybeans

PORTHILLY OYSTER £5

Ponzu Gel, Wasabi Tobiko

SOFT SHELL CRAB £15

Spring Onion, Lime, Sweet Chilli Sauce

YU GYOZA £9

Steamed and Pan-fried Japanese Dumpling,
Spicy Vinaigrette Sauce

TUNA TATAKI £17

Ponzu, Salad, Crispy Onion, Chilli, Sesame

ORIENTAL CRUDITES (V) £10

Sumiso Dressing

Mains メインコース

SPICY FILLET OF BEEF £45

Shitake Mushroom, Sansho Pepper

MISO MARINATED BLACK COD £38

Hajikumi

JAPANESE MISO CHICKEN £25

Shallot, Garlic & Ginger

GRILLED MISO GLAZED TOFU (V) £18

Spring Onion & Ito Togarashi

Sides おかず

STEAMED RICE (V) £5

MUSHROOM RICE (V) £5

TENDERSTEM BROCOLI (V) £5

SMALL
LUXURY
HOTELS
OF THE WORLD

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