



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

Sushi 寿司

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

SASHIMI (4 SLICES)

SALMON £9

TUNA £13

YELLOWTAIL £13

NIGIRI (2 PIECES)

SALMON £6

TUNA £8

YELLOWTAIL £9

Small Plates 前菜

MISO SOUP (V) £5

Wakame Seaweed, Tofu, Spring Onion

EDAMAME (V) £4.50

Steamed Soybeans

CAULIFLOWER POCORN (V) £8

Teriyaki, Soy, Sesame Seeds

TEMPURA PRAWNS £15

Sweet Soy & Ginger Sauce

CHICKEN GYOZA £9

Steamed Japanese Dumpling, Pan-fried, Spicy Vinaigrette Sauce

TUNA TATAKI £17

Ponzu, Salad, Crispy Onion, Chilli, Sesame

ORIENTAL SALAD (V) £10

Sumiso Dressing

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

DRAGON ROLL £7.50

Tempura Prawn, Salmon, Tobiko, Wasabi Mayo, Teriyaki

SPICY TUNA ROLL £11

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

CRUNCHY VEGETABLE ROLL £7.50

Tempura Vegetables, Sweet Soy, Yuzu Mayo

CUCUMBER AVOCADO ROLL (V) £6

Sesame

SPIDER CRAB ROLL £13.50

Tempura Soft Shell Crab, Tobiko, Spring Onion, Wasabi Mayo, Japanese Fruit Sauce

Mains メインコース

SPICY RIBEYE OF BEEF £34

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

All £5

STEAMED RICE

MUSHROOM RICE

TENDERSTEM BROCOLI, GARLIC, SOY, CRISPY ONIONS

PAK CHOI, GINGER & SOY DRESSING

SMALL
LUXURY
HOTELS
OF THE WORLD

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