❁ SMALL BITE 先付

Edamame
with Yuzu Salt or Spicy Powder (VE) 5

❁ CARPACCIO 向付

Scottish Salmon with Green Chilli sauce 13

Cornish Sea Bass with Burrata and Saikyo Miso dressing 15

Japanese Yellowtail with Orange soy 18

Tuna with Truffle Infused Ponzu 18

Otoro with Truffle Infused Ponzu 40

Grouper with Seasonal Truffle and Tosa Yuzu Dressing 23

❁ SASHIMI 刺身

Zuke Ikura 16
salmon caviar marinated in truffle soy

Sashimi Island by Shinya Ikeda 36

Otoro Sashimi with Black Truffle 40

❁ SALAD 生野菜

Seaweed Salad with Sesame Dressing 9

Soft Shell with Green Salad 15
deep fried soft shell blue crab with tosa vinegar dressing

❁YASHIN ROLL 巻

Spicy Salmon 9.5

Spicy Tuna 11

Sukiyaki 13
stewed beef with an egg yolk sauce

Ebi Ten 14
prawn tempura and fresh beans with chilli ponzu jelly

Watarigani 17
deep fried soft shell blue crab with sweet soy

Futomaki (VE) 9
kanpyo, shiitake, myoga, yamagobo, cucumber, chives

❁ ❁ ❁

❁ROBATA CHARGRILL 炭焼

Straw Grill half Poussin & Chicken Liver
with Spicy Chilli Oil or Shio Koji sauce 12

Aged Balfego Otoro with Black Pepper 100g 26

Saikyo Miso Marinated Canadian Fresh Black Cod 150g 29

Smoked Canadian Lobster Tail with Cockles 38

Cauliflower Steak with Parmesan Cheese (V) 6

❁ ❁ ❁

Paradise Prawn Tempura 7.5

Our new daily osusume is available on the separate paper.

Chef Shinya Ikeda and chef Ryuichi Furukawa carefully selected the best and freshest ingredients from the market and crafted them dairy specifically for you.

❁ OMAKASE SUSHI 寿司

Omakase Eight 30
eight pieces of assorted nigiri

Omakase Ten 40
ten pieces of assorted nigiri

Omakase Twelve 50
the best six kinds of assorted nigiri

Otoro Five 45
five fatty tuna nigiri with negitoro rolls

❁ SOUP みそ汁

Miso Cappuccino 4.5
miso soup topped with tofu espuma

(V) Vegetarian (VE) Vegan
All prices include VAT / A discretionary service charge of 12.5% will be added to your bill / Food allergies and intolerances; Before ordering please speak to our staff about your requirements