

Snacks お凌ぎ

Japanese Milk Bread Mentaiko butter	9
Tuna Pastrami Focaccia and Winter tomatoes	14
Masuzushi (gf) ChalkStream Trout in bamboo leaf	8
Wagyu Tsukune Tsukimi oroshi and caviar	14 pp

Starters 箸染め

Chawanmushi (v) Kabocha pumpkin, chestnut and truffle	16
Sea Bass Sashimi Salad (gf) Radishes and yuzu kosho	18
Tuna Tartare Fresh wasabi, caviar and miso bun	28
Miso Soup (gf) Crab, egg and mitsuba	10

(v) Vegetarian / (vg) Vegan / (gf) Gluten-free

Please inform a member of staff of any food allergy or dietary requirements.
A discretionary 15% service charge will be applied to your final bill.

Sushi & Sashimi 鮭とお造り

	Two Sashimi	One Nigiri
Ōtoro (gf) Fatty bluefin tuna	16	9
Chūtoro (gf) Semi-fatty bluefin tuna	14	8
Akami (gf) Bluefin tuna	12	7
Madai (gf) Red bream	10	7
Hotate (gf) Scallop	18	12
Tenaga Ebi (gf) Langoustine	18	12
Masu (gf) Trout	10	7
Hamachi (gf) Yellowtail	12	8
Ikura (gf) Salmon roe gunkan		8
Nasu Dengaku (vg) (gf) Aubergine temaki and aka miso		8

Chef’s Selection

Sashimi Moriawase (gf)
Chef’s choice - five/seven pieces

54/68

Nigiri Selection
Chef’s choice - five/seven pieces

42/58

Fish 魚

Grilled ChalkStream Trout Nori, ikura and citrus	28
Black Cod (gf) Miso, Jerusalem artichoke and sansho pepper	35

Meat 肉

Wagyu Sirloin (gf) Sweet potato and yakiniku	120
Lamb Cutlet Herb crust and red miso	16 pp

Vegetables 野菜

Warm Salad (vg) (gf) Autumn vegetables, bitter leaves, shio kombu and shiso dressing	16
Fine Beans (vg) (gf) Ashitaba pesto, smoked tofu, beetroot and sobacha	8
Chestnut Rice (vg) (gf) Roasted chestnut and mochi rice	6
Grilled Persimmon Salad (vg) Cavolo nero, walnuts and shira-ae sauce	12

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Kioku

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À La Carte

MENU

