

# MENU

## SIGNATURE MENU

## BEVERAGE FLIGHT

SOUP

スープ

SHIRO MISOSHIRU 白味噌汁

white miso soup with nameko mushrooms

OR

AKADASHI 赤出し

red miso soup with asari clams

HASSUN

八寸

MAGURO KIMI SHOYU マグロ黄身醤油

tuna with egg yolk soy sauce

KAMO KUWAYAKI 鴨の鉢焼き

duck with shichimi pepper sauce

EBI TEMPURA 海老天ぷら

prawn tempura with creamy ichimi sauce

AGENASU GOMAMISO 揚げ「茄子と無花果の胡麻みそ

sesame fried aubergine and fig

AKITABARE 'KOSHIKI JUNZUKURI', JUNMAI, AKITABARE

Akita, Japan

SASHIMI

刺身

HAMACHI NAMA WASABI ハマチ薄造り

thinly sliced yellowtail sashimi with truffle black pepper ponzu

LOUIS ROEDERER BRUT PREMIER

Champagne, France

NAKACHOKU

中猪口

YUZU GRANITÉ 柚子グラニテ

yuzu sorbet, champagne gelé

£

71 per person for

parties of two or

more

35 per person



## MAIN COURSE

メインコース

### CHILEAN SEA BASS CHAMPAGNE YUZU MISO

チリアンシーバスシャンパン柚子味噌

chilean sea bass with champagne yuzu miso sauce

### SIRLOIN SUMIYAKI サーロイン炭焼

chargrilled sirloin beef with mooli ponzu

### VOUVRAY 'LES FONDRAUX', CHAMPALOU

*Loire, France*

## SUSHI

寿司

### SPICY MAGURO MAKI スパイシーツナ巻

spicy tuna with tobiko and cucumber

### CRUNCHY KANI MAKI クランチーカニ巻

snow crab with avocado and kanpyo

### ABURI SALMON MAKI 炙りサーモン巻

seared salmon with king crab, tobiko and nashi pear

### TINTO CRIANZA, PESQUERA

*Ribera Del Duero, Spain*

## SIGNATURE DESSERT

### MOSCATO D'ASTI, GD VAJRA

*Piedmont, Italy*

## SIGNATURE MENU

### Beverage flight

#### SOUP

スープ

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white miso soup with nameko mushrooms

OR

#### AKADASHI 赤出し

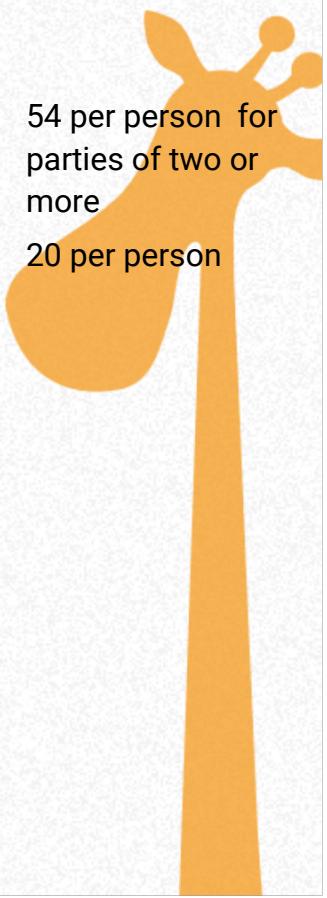
red miso soup with asari clams

#### HASSUN

八寸

#### SALMON KUNSEI 燻製サーモン

slightly smoked salmon and wasabi sauce



54 per person for  
parties of two or  
more

20 per person

GYU TATAKI ビーフたたき

seared rib eye beef with sesame dressing

KURO SHICHIMI SQUID 烏賊と黒七味 ソース

deep fried squid with creamy ichimi sauce

AGENASU GOMAMISO 揚げ茄子と無花果の胡麻みそ

sesame fried aubergine and fig

AKASHI TAI, HONJOZO, AKASHI

Hyogo, Japan

SASHIMI

刺身

SUZUKI USUZUKURI 鰈薄造り

thinly sliced sea bass sashimi with chilli ponzu

#### MAIN COURSE

メインコース

SALMON HOBAYAKI サーモン朴葉焼

chargrilled salmon on hoba leaf with teriyaki

KAMO KUNSEI YAKI I 熏製かもロース

slightly smoked warm roasted duck breast

SEMILLON 'HELMSFORD', PAULETTS

Clare Valley, Australia

SUSHI

寿司

SALMON AVOCADO MAKI サーモンアボカド巻

salmon with avokado and edible flowers

SPICY CHIRASHI MAKI スパイシーちらし巻き

salmon and white fish with avocado and cucumber

CRUNCHY YASAI MAKI V クランチー野菜巻き

red pepper tempura with avocado and tenkatsu

SYRAH/TANNAT, AMPAKAMA

San Juan, Argentina

#### SIGNATURE DESSERT

### VEGETARIAN SIGNATURE MENU

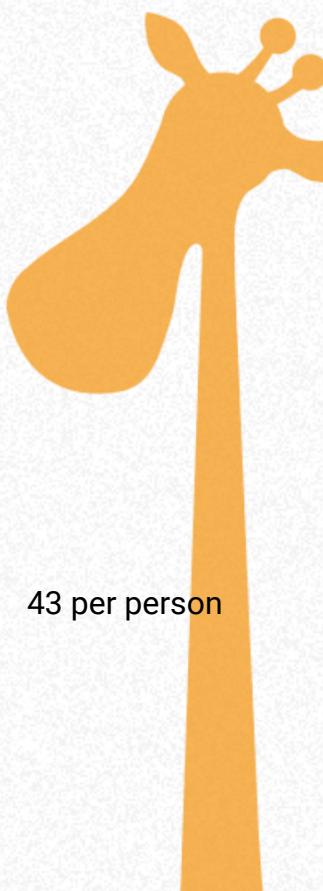
SOUP

スープ

SHIRO MISOSHIRU 白味噌汁

white miso soup with nameko mushrooms

43 per person



## HASSUN

八寸

HORENSO GOMAAE 法蓮草胡麻和へ

sesame spinach with cassava chip

CHA SOBA SALAD 茶蕎麦サラダ

green tea noodle with sesame ponzu

NASU TO ICHIJIKU AGEDASHI

茄子と無花果揚出し、胡麻ソース

sesame fried aubergine and fig

TOFU DENGAKU 豆腐田楽

tofu skewer with miso

## SALAD

サラダ

KAISO SALAD 海藻サラダ

4 kinds of fresh seaweed with yuzu dressing

## MAIN COURSE

メインコース

KISETSU YASAI TEMPURA 野菜天ぷら

seasonal vegetable tempura

TERIYAKI TOFU 豆腐陶板

tofu with teriyaki sauce

## SUSHI

寿司

INARI MAKI オクラ紫蘇巻

fried tofu and caramelised onions

SPICY VEGETABLE CHIRASHI MAKI スパイシー野菜巻き

kinpira with avocado and cucumber

CRUNCHY YASAI MAKI クランチー野菜巻き

red pepper tempura with avocado and tenkatsu

## SIGNATURE DESSERT

FESTIVE



## FESTIVE KAISEKI MENU

84 per person for  
parties of two or  
more

### SAKIZUKE

appetiser

#### LOBSTER YAKINASU NO NANZENJI MUSHI

伊勢海老と焼茄子の南禅寺蒸し

pan fried lobster with steamed egg, aubergine and sansho

### MUKOZUKE

sashimi

#### HAMACHI NAMA WASABI ハマチ薄造り

thinly sliced yellowtail sashimi with truffle black pepper ponzu sauce

### HASSUN

starter

#### MAGURO KIMI SOY マグロ黄身醤油

tuna with egg yolk soya

#### IKA KURO SHICHIMI 鶏賊と一味 ソース

deep fried squid with creamy ichimi sauce

#### UZURA KUWAYAKI うづら鉢焼

quail with shichimi pepper sauce

#### HORENSO GOMAAE 法蓮草胡麻和え

sesame spinach with cassava chips

### NIMONOWAN

soup

#### HIRAME KUZUTATAKI 鮓葛叩き

Scottish turbot with clear dashi broth and yuzu

### YAKIMONO

grill

#### GYE SUMIYAKI 牛炭焼き



chargrilled Welsh sirloin beef with mooli ponzu

NAKA CHOKU

ZAKURO GRANITE ざくろグラニテ

pomegranate sorbet, champagne gelée

SHIIZAKANA

main

CHILEAN SEA BASS CHAMPAGNE YUZU MISO

チリアンシーバスシャンパン柚子味噌

Chilean sea bass with champagne yuzu miso sauce

GOHAN

sushi

WAGYU MAKI 和牛巻

gunma Wagyu beef, fried onion, kizami wasabi

CRUNCHY KANI MAKI クランチーかに巻

snow crab, avocado, kanpyo

SPICY KINPARA MAKI 金平巻

carrot and parsnip

KOMONO

YASAI ZUKE 漬物

Japanese pickles

MIZUMONO

dessert

SIGNATURE DESSERT

## FESTIVE KAISEKI MENU

SAKIZUKE

appetiser

68 per person for  
parties of two or  
more



AGENASU GOMAMISO 揚げ茄子と無花果の胡麻みそ  
sesame fried aubergine and fig

MUKOZUKE  
sashimi

SUZUKI USUZUKURI 鰯薄造り  
thinly sliced sea bass sashimi with chilli ponzu

HASSUN  
starter

MAGURO TARTARE 鮪タルタル  
tuna tartare

KOEBI TEMPURA 小海老天ぷら  
fried prawns, wasabi sauce

GYU TATAKI 牛たたき  
seared rib eye beef with sesame and egg mustard sauce

HORENZO GOMAAE 法蓮草胡麻和え  
sesame spinach with cassava chips

NIMONOWAN  
soup

SAKE KASUJIRU 粕汁  
sake lees with tofu, mooli and spring onion

YAKIMONO  
grill

KAREI KANZURI MISO 鰆寒ずり味噌  
halibut with yuzu chilli miso

SHIZAKANA  
main

KOHITSUJI TAREYAKI 子羊たれ焼  
chargrilled teriyaki glazed lamb cutlet



GOHAN  
sushi

SPICY MAGURO MAKI スパイシー鮪巻  
chu-toro, tobiko, cucumber

SALMON AVOCADO MAKI サーモン、アボカド巻  
salmon, avocado

CRUNCHY YASAI MAKI v クランチー野菜巻き  
pepper tempura, avocado

KOMONO

YASAI ZUKE 漬物  
Japanese pickles

MIZUMONO  
dessert

SIGNATURE DESSERT

## FESTIVE VEGETARIAN KAISEKI MENU

SAKIZUKE  
appetiser

HORENZO GOMAAE 法蓮草胡麻和え  
sesame spinach with cassava chips

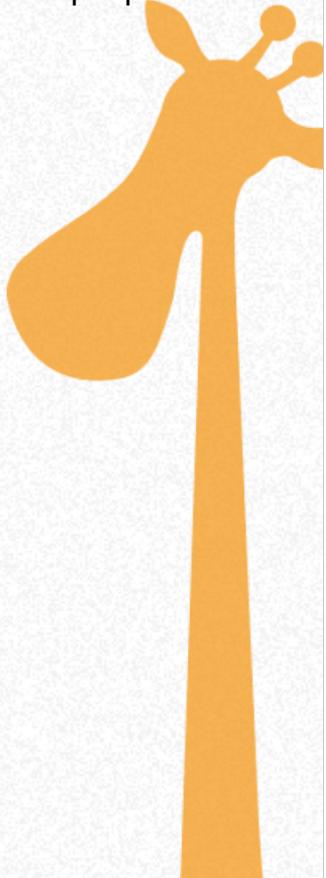
SUZAKANA  
salad

KAISO YUZUSU 海藻ゆず三杯酢  
four kinds of seaweed with yuzu dressing

HASSUN  
starter

KINOKO KUWAYAKI きのこ鉄焼き  
soy stir fried mushrooms with shichimi pepper

58 per person



AGENASU GOMAMISO 揚げ茄子と無花果の胡麻みそ  
sesame fried aubergine and fig

TOFU DENGAKU 豆腐田楽  
tofu skewer with saikyo miso

AVOCADO TARTARE アボカドタルタル  
avocado tartare with daikon cress

WANMONO  
soup

SHIRO MISOSHIRU 白味噌汁  
white miso soup with nameko mushrooms

AGEMONO  
tempura

KISETSU YASAI TEMPURA 季節野菜の天麩羅  
seasonal vegetable tempura

SHIIZAKANA  
main

TOFU YASAI SUKIYAKI 豆腐と野菜のすき焼き  
three kinds of tofu and seasonal vegetable sukiyaki

GOHAN  
sushi

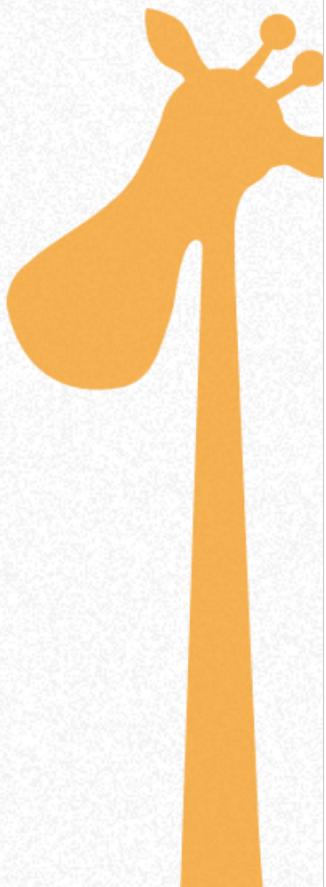
SPICY KINPIRA MAKI 金平巻  
carrot and parsnip

CRUNCHY YASAI MAKI クランチー野菜巻  
pepper tempura, avocado

DONKO SHIITAKE MAKI どんこ椎茸巻  
shiitake, kanpyo, shiso

KOMONO

YASAI ZUKE 漬物



Japanese pickles

MIZUMONO  
dessert

### SIGNATURE DESSERT

## LUNCH GROUP SET MENU

WANMONO  
soup

48 per person

SHIRO MISOSHIRU v 白味噌汁  
wakame, age tofu, spring onion

SAKIZUKE  
starter

HORENSO GOMAAE 法蓮草胡麻和え  
sesame spinach with cassava chips

AGEMONO  
fried

EBI TEMPURA 海老の天麩羅  
prawn tempura | 3 pieces

SHIIZAKANA  
main

SALMON HOBAYAKI サーモン朴葉焼  
char-grilled salmon on hoba leaf with teriyaki

GYU TAREYAKI 牛炭焼き  
char-grilled rib eye beef with garlic ponzu

GOHAN  
sushi sashimi box

GINDARA TEMPURA MAKI 銀鰈天ぷら巻き  
black cod, courgette, chili miso



SPICY MAGURO MAKI スパイシーツナ巻  
spicy chu toro with tobiko and cucumber

CRUNCHY KANI MAKI クランチーかに巻き  
snow crab with avocado and kanpyo

AKAMI SASHIMI 赤身刺身

SALMON SASHIMI サーモン刺身

MIZUMONO  
dessert

SIGNATURE DESSERT

## UMAI SUSHI SATURDAY (Saturday 12pm- 3pm)

### UMAI SUSHI SATURDAY

7 COURSES

CHOICE OF COCKTAIL  
LOUIS ROEDERER PREMIER NV CHAMPAGNE  
France, 12% half bottle

SOUP

スープ

SHIRO MISOSHIRU 白味噌汁  
white miso soup with seaweed

SMALL EAT

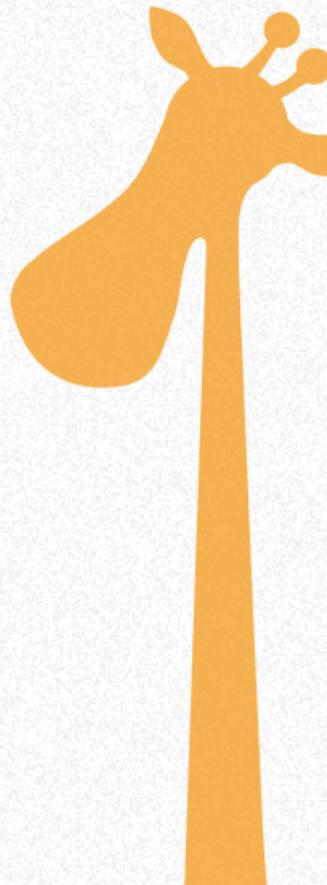
前菜

HORENSO GOMAAE 法蓮草胡麻和え  
sesame spinach with cassava chips

HASSUN

MAGURO KIMI SHOYU マグロ黄身醤油

49 per person  
minimum of two  
to share



chu toro sashimi, egg soy sauce  
NASU MISO DENGAKU 茄子田楽  
fried aubergine with saikyo miso  
KOEBI PRAWN 海老の山葵マヨネーズ  
tempura prawns with wasabi mayo sauce

### NIGIRI SUSHI

ZUKE MAGURO NIGIRI 赤身  
AMAEBI NIGIRI 甘海老  
SALMON NIGIRI サーモン  
SUZUKI NIGIRI 鰯

### MAIN COURSE

choose one of the following:

SALMON HOBAYAKI サーモン朴葉焼  
chargrilled salmon on hoba leaf with red miso teriyaki  
TORI SUMIAYAKI 鶏炭焼  
chargrilled miso chicken with sesame chilli miso  
TEMPURA MORIAWASE 天麩羅盛り合わせ  
prawn and vegetable tempura  
SUKIYAKI WITH YUZU CANDY FLOSS すき焼き  
(to be shared between two)  
cooked at your table, rib eye beef with vegetables, tofu and shiitake  
WAGYU BEEF SUKIYAKI WITH CANDYFLOSS  
cooked at your table, Japanese Wagyu beef with tofu  
and shiitake (additional £18 per person)  
TRUFFLE AND KINOKO GOHAN トリュフと茸のご飯  
truffle and wild mushroom pot rice

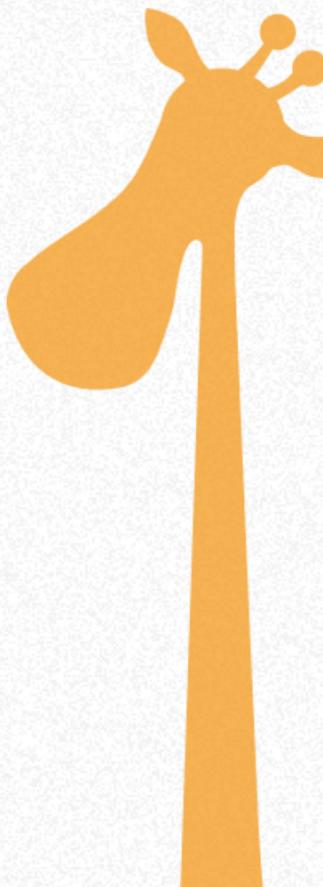
### MAKI SUSHI

SPICY CHIRASHI MAKI スパイシーちらし巻き  
salmon, white fish and cucumber  
CRUNCHY KANI MAKI ズワイガニとアボカド巻  
snow crab, avocado  
KYURI SHISO MAKI 胡瓜紫蘇巻  
cucumber, takuan, shiitake

### Dessert

デザート

SIGNATURE DESSERT



# UMAI SUSHI SATURDAYS

## VEGETARIAN

7 COURSES

CHOICE OF COCKTAIL

LOUIS ROEDERER PREMIER NV CHAMPAGNE

France, 12% half bottle

42 per person  
minimum of two  
to share

SOUP

スープ

SHIRO MISOSHIRU 白味噌汁

white miso soup with seaweed

SMALL EAT

前菜

HORENSO GOMAAE 法蓮草胡麻和へ

sesame spinach with cassava chips

HASSUN

KINOKO KUWAYAKI きのこ鉄焼き

soy stir fried mushrooms

NASU TO ICHIJIKU AGEDASHI

茄子と無花果揚出し、胡麻ソース

sesame fried aubergine and fig

TOFU DENGAKU 茄子田楽

fried tofu with miso

NIGIRI SUSHI

ASPARAGUS NIGIRI アスパラガス

SHIITAKE NIGIRI 椎茸

TAMAGO NIGIRI 玉子

MAIN COURSE

choose one of the following

AGEDASHI TOFU TOBAN 揚げ出し豆腐陶板

tofu and aubergine in dashi broth

YASAI TEMPURA 野菜天ぷら



seasonal vegetable tempura

SHIRO GOHAN 白ご飯

steamed white rice

MAKI SUSHI

KYURI SHISO MAKI 胡瓜紫蘇巻

cucumber, takuan, shiitake

SPICY YASAI CHIRASHI MAKI スパイシー野菜巻き

kinpira, avocado, cucumber

CRUNCHY YASAI MAKI クランチー野菜巻き

pepper tempura, avocado

## DESSERT

### SELECTION OF DESSERT

# DESSERT MENU

## DESSERT

TORO MATCHA

8.90

cherry, lychee, matcha parfai

recommended wine:

12.00

TO RCOL ATO, M ACU L AN

Veneto, Italy 14% 2011(70ML)

CARAMELISED WHITE CHOCOLATE PANNA COTTA

8.90

forest fruits, sake, sansho pepper

recommended wine:

19.00

VI N S ANTO, I SOL E E O L ENA

Tuscany, Italy 13% 2006 (70ML)

PEACH BABA

8.90

peach, passion fruit, chantilly cream

recommended liqueur:

8.70

MOSCATO D'AS T I , G D VAJ RA

Piedmont, Italy 5.5% 2006 (70ML)

SEASONAL FRUIT PLATTER

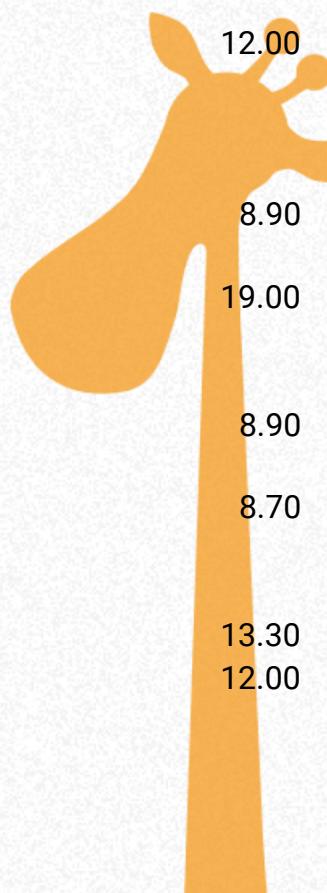
13.30

recommended sparkling wine:

12.00

CAMEL VALLEY ROSÉ BRUT

Cornwall, England 12.5% 2013 (125ML)



SELECTION OF ICE CREAM AND SORBET	7.90
Recommended digestif:	10.00
GRAPPA DI MOSCATO "APRÈS 5 YRS", MAROLO Piemonte, Italy 42% (50ML)	
MOCHI ICE CREAM	7.90

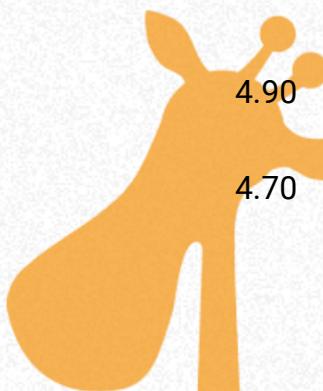
## DINNER

### OSUSUME

WAGYU UNI CAVIAR TEMARI SUSHI 和牛、雲丹、キャビア手毬	29.60
Japanese Wagyu beef sashimi with sea urchin, caviar and truffle	
ISE EBI OTSUKURI 伊勢エビお造り	29.80
whole Tristan lobster sashimi with koji shoyu	
ABURI AKI NIGIRI 炙り焼き握り	30.70
5 kinds of seared sushi	
botan ebi caviar, chu toro truffle, hotate uni, unagi ankimo and salmon wasabi	

### SOUP 味噌汁

ASARI AKADASHI 浅利赤出し	4.90
red miso soup with asari clams	
SHIRO MISOSHIRU v	4.70
white miso soup with sea weed	



### SMALL EAT 前菜

EDAMAME V 枝豆	4.60
salted or spicy	
HAMACHI NAMA WASABI ハマチ薄造り	18.20
thinly sliced yellowtail sashimi with truffle black pepper ponzu	
SUZUKI USUZUKURI 鰈薄造り	14.40
thinly sliced sea bass sashimi with chilli ponzu	
GYU TATAKI ビーフたたき	17.80
seared rib eye beef with sesame and egg mustard sauce	
KAKU GYU リブアイビーフ鉗焼き	12.40
rib eye beef with seven spice sauce	

MAGURO CAVIAR TARTARE 鮪キャビアタルタル	18.50
tuna tartare topped with tobiko and caviar	
KOGASHI TAKO 蛸の山椒焦がし	19.50
sous-vide and sansho glazed octopus	
IKA KURO SHICHIMI 鳕と黒七味	10.80
deep fried squid with kuro shichimi	
AGEDASHI NASU TOFU v 揚げ出し茄子、豆腐	10.50
tofu and aubergine with dashi broth	
AGENASU GOMAMISO 揚げ茄子と無花果の胡麻みそ	8.50
fried aubergine with fresh fig and roasted sesame miso sauce	
KINOKO KUWAYAKI v きのこ鉗焼き	7.80
shoyu stir fried mushroom	
HORENSO GOMAAE v 法蓮草胡麻和へ	5.90
sesame spinach with cassava chip	

## TEMPURA 揚物

EBI TEMPURA 赤えび天ぷら	16.80
prawn tempura   6 pieces	
SOFT SHELL CRAB TEMPURA	15.20
ソフトシェルクラブ天麩羅一味ソース	
soft shell crabtempura with ichimi sauce	
ISE EBI TEMPURA 伊勢エビ天ぷら	24.50
spiny lobster tempura with pepper sauce	
KISETSU YASAI TEMPURA v 野菜天ぷら	11.90
seasonal vegetable tempura	
KAISEN TEMPURA 海鮮天ぷら盛合せ	22.80
prawn, soft shell crab, scallop, white fish tempura with 3 sauces	

## SALAD サラダ

LOBSTER WA SALAD ロブスターサラダ	23.90
scottish lobster with avocado and yuzu sansho dressing	
KOEBI TEMPURA SALAD 小エビの天麩羅サラダ	15.90
prawn tempura with spinach and wasabi dressing	
TOKYO KABU SALAD v 東京かぶサラダ	8.60
tokyo turnip, mooli, carrot, daikon cress	
KAISO SALAD v 海藻サラダ	12.20
4 kinds of seaweed with yuzu dressing	

## SUSHI AND SASHIMI PLATE 寿司, 刺身盛合せ

SASHIMI GOSHUMORI 刺身五種	29.80
5 kinds of sashimi	
MAGURO SASHIMI SANSHUMORI 鮪刺身三種	29.50
3 kinds of tuna sashimi	
o toro, chu toro, akami	
NIGIRI SUSHI HASSHU 寿司八種	26.20
8 kinds of nigiri	
NIGIRI SASHIMI MORIAWASE 握り刺身盛り合わせ	45.00
6 kinds of nigiri and 3 kinds of sashimi	
NIGIRI MORIAWASE 握り盛り合わせ	68.60
3 kinds of nigiri (21 pieces)	
akami, yellowtail and salmon	

## SASHIMI 刺身

AKAMI 赤身	8.10
lean tuna	
2 pieces	
CHU TORO 中トロ	9.70
medium fatty tuna 2 pieces	
O TORO 大トロ	13.80
fatty tuna	
2 pieces	
HAMACHI ハマチ	8.80
yellowtail	
2 pieces	
HOTATE 帆立	7.10
scallop	
2 pieces	
SALMON サーモン	4.80
2 pieces	
SUZUKI 鰯	6.80
sea bass	
2 pieces	
UNI 雲丹	15.80
sea urchin	
2 pieces	
IKURA いくら	7.80
salmon roe	
2 pieces	
BOTAN EBI 牡丹海老	11.50
jumbo sweet shrimp	
2 pieces	

## NIGIRI 握り

AKAMI 赤身 lean tuna 1 piece	4.80
CHU TORO 中トロ medium fatty tuna 1 piece	6.50
O TORO 大トロ fatty tuna 1 piece	8.80
HAMACHI ハマチ yellowtail 1 piece	5.50
SALMON サーモン 1 piece	3.20
UNAGI 鰻 fresh water eel 1 piece	4.80
UNI 雲丹 sea urchin 1 piece	9.80
IKURA いくら salmon roe 1 piece	4.30
BOTAN EBI 牡丹海老 jumbo sweet shrimp 1 piece	6.60

## CHARCOAL GRILL AND TOBAN 焼物、陶板

CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン柚子味噌 Chilean sea bass with Champagne yuzu miso sauce	33.50
GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ずり味噌 marinated black cod with yuzu chilli miso	34.60
SPICY TARABAGANI HOBAYAKI スパイシータラバ蟹朴葉焼 spicy chargrilled Alaskan king crab with shiitake mushroom	38.80
SALMON MISO HOBAYAKI サーモン朴葉焼 chargrilled salmon on hoba leaf with teriyaki	19.50
LAMB KOHITSUJI 子羊たれ焼 chargrilled teriyaki glazed lamb cutlet	31.50

SIRLOIN SUMIYAKI サーロイン炭焼 chargrilled sirloin beef with mooli ponzu	38.90
JAPANESE WAGYU BEEF A5 和牛炭焼き chargrilled Wagyu beef with garlic ponzu	91.20
SUKIYAKI すき焼き cooked at your table; rib eye beef with tofu and shiitake mushroom	29.80
Japanese Wagyu beef with tofu and shiitake mushroom per 20 grams	13.70
TORI SUMIYAKI 鶏炭焼 chargrilled miso chicken with sesame chilli miso	18.50
BUTA SUITON 豚すいとん shoyu braised pork belly with umami broth	16.90

## POT RICE ご飯

HIWATASHI MORINO KAMAMESHI v シェフ樋渡、森の釜飯 Japanese mushroom, porcini and chestnut iron pot rice	20.50
GINDARA KAMAMESHI 銀鱈釜飯 black cod iron pot rice	23.00

## SUSHI ROLL 巻き寿司

SPICY MAGURO MAKI スパイシーツナ巻 spicy chu toro with tobiko and cucumber   6 pieces cut roll	13.10
MANGO AND SOFTSHELL CRAB MAKI マンゴー ソフトシェル巻 softshell crab tempura with cucumber and mango   8 pieces cut roll	13.60
ABURI SALMON CRAB MAKI 炙りサーモンクラブ巻 seared salmon with king crab, tobiko and nashi pear   8 pieces cut roll	16.20
CRUNCHY KANI MAKI クランチーカニ巻 snow crab with avocado and kanpyo   8 pieces cut roll	11.40
GINDARA TEMPURA MAKI 銀鱈天ぷら巻き black cod tempura and courgette and chilli miso   8 pieces cut roll	16.50
WAGYU BEEF MAKI 群馬牛巻き Japanese Wagyu beef maki with green asparagus, fried onion and kizami wasabi   6 pieces cut roll	21.70
SPICY SALMON MAKI スパイシーサーモン巻 spicy salmon with cucumber and mango   6 pieces cut roll	12.10
EBI TEMPURA MAKI 海老天ぷら巻 prawn tempura with daikon cress and soya mayonnaise   6 pieces cut roll	10.80

NEGI TORO MAKI トロ巻	15.70
toro with spring onion   6 pieces cut roll	
SALMON AVOCADO MAKI サーモンアボカド巻	11.20
salmon with avocado and edible flowers   6 pieces cut roll	
UNAGI AVOCADO MAKI 鰻アボカド巻	15.80
unagi with avocado, cucumber, ginger and tobiko   8 pieces cut roll	
ABURI SABA SUSHI	13.80
seared Cornish mackerel with ginger and myoga	
KAKIAGE YASAI MAKI v クランチー野菜巻き	8.50
seasonal vegetable tempura with shiso leaf	

## LUNCH

### BENTO BOX 弁当メニュー

served with miso soup

#### SUSHI AND SASHIMI BENTO

akami and salmon sashimi

spicy tuna, salmon avocado, crunchy California maki

#### MAIN BENTO

##### GINDARA MIRIN WITH KANZURI MISO 銀鰆みりん、寒ずり味噌

mirin marinated black cod with yuzu chilli miso

39.80

##### SALMON MISOYAKI サーモン朴葉焼

28.80

chargrilled salmon with teriyaki sauce

27.50

##### TEMPURA MORIAWASE 天麩羅盛り合わせ

27.40

prawn and vegetable tempura

31.30

##### TORI KUWAYAKI 鶏鉗焼き

25.80

grilled corn fed chicken with chilli ginger garlic sauce

##### GYU TAREYAKI 炭焼きビーフステーキ

chargrilled rib eye beef with garlic ponzu

##### AGEDASHI TOFU TOBAN 揚げ出し豆腐陶板

tofu and aubergine in dashi broth

### SMALL EATS 前菜

#### EDAMAME v 枝豆

4.60

salted or spicy

#### HAMACHI NAMA WASABI ハマチ薄造り

18.20

thinly sliced yellowtail sashimi with truffle black pepper ponzu

SUZUKI USUZUKURI 鰈薄造り	14.40
thinly sliced sea bass sashimi with chilli ponzu	
GYU TATAKI ビーフたたき利休だれ	17.80
seared rib eye beef with sesame and egg mustard sauce	
AGEDASHI NASU TOFU v 揚げ出し茄子、豆腐	10.50
tofu and aubergine in dashi broth	
KINOKO KUWAYAKI v きのこ鉗焼き	7.80
soy stir fried mushrooms	
AGENASU GOMAMISO v 揚げ茄子と無花果の胡麻みそ	8.50
fried aubergine with fresh fig and roasted sesame sauce	
HORENSO GOMAAE v 法蓮草胡麻和へ	5.90
sesame spinach with cassava chip	

## TEMPURA 揚物

EBI TEMPURA 海老天ぷら	16.80
prawn tempura   6 pieces	
SOFT SHELL CRAB TEMPURA	15.20
ソフトシェルクラブ天麩羅一味ソース	
soft shell crab tempura with ichimi sauce	
ISE EBI TEMPURA ロブスター天ぷら	24.50
spiny lobster with pepper sauce	
KISETSU YASAI TEMPURA v 野菜天ぷら	11.90
seasonal vegetable tempura	

## SALAD サラダ

LOBSTER WA SALAD ロブスターサラダ	23.90
scottish lobster with avocado and yuzu sansho dressing	
KOEBI TEMPURA SALAD 小エビの天麩羅サラダ	15.90
prawn tempura with spinach and wasabi mayonnaise	
KAISO SALAD V 海藻サラダ	12.20
seaweed and courgette salad with yuzu dressing	

## SUSHI AND SASHIMI PLATE 寿司、刺身プレート

ASHIMI GOSHUMORI 刺身五種	29.20
5 kinds of sashimi (10 pieces) served with rice and miso soup	
MAGURO SASHIMI SANSHUMORI 鮪刺身五種	29.50
3 kinds of tuna sashimi	
o toro, chu toro, akami	

NIGIRI SUSHI JYUKKAN にぎり寿司 十貫	26.20
10 kinds of sushi nigiri served with miso soup	
NIGIRI SASHIMI MORIAWASE 握り刺身盛り合わせ	45.00
6 kinds of nigiri and 3 kinds of sashimi	
NIGIRI MORIAWASE (21pieces) 握り盛り合わせ akami, yellow tail, salmon	68.60

## SASHIMI 刺身 per 2 pieces

AKAMI 赤身 lean tuna	8.10
CHU TORO 中トロ medium fatty tuna	9.70
TORO 大トロ fatty tuna	13.80
HAMACHI ハマチ yellowtail	8.80
HOTATE 帆立 scallop	7.10
SALMON サーモン	4.80
SUZUKI 鰯 sea bass	6.50
UNI 雲丹 sea urchin	15.80

## NIGIRI 握り per piece

AKAMI 赤身 lean tuna	4.80
CHU TORO 中トロ medium fatty tuna	6.50
TORO 大トロ fatty tuna	8.80
HAMACHI ハマチ yellowtail	5.50
SALMON サーモン	3.20
UNAGI 鰻 fresh water eel	4.80
UNI 雲丹 sea urchin	9.80

## CHARCOAL GRILL 燃物

CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン柚子味噌 Chilean sea bass with Champagne yuzu miso sauce	33.50
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LAMB KOHITSUJI 子羊たれ焼 chargrilled teriyaki glazed lamb cutlet	31.50

## SUSHI ROLL 巻き寿司

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CRUNCHY KANI MAKI クランチーカリフォルニア巻 snow crab with avocado and kanpyo   8 pieces cut roll	11.40
GINDARA TEMPURA MAKI 銀鱈天ぷら巻き black cod tempura with courgette and chilli miso   8 pieces cut roll	16.50
WAGYU BEEF MAKI 群馬牛巻き Japanese Wagyu beef maki with green asparagus, fried onion and kizami wasabi   6 pieces cut roll	21.70
SPICY SALMON MAKI スパイシーサーモン巻 spicy salmon with cucumber and mango   6 pieces cut roll	12.10
EBI TEMPURA MAKI 海老天ぷら巻 prawn tempura with daikon cress and soya mayonnaise   6 pieces cut roll	10.80
NEGI TORO MAKI トロ巻き toro with spring onion   6 pieces cut roll	15.70
SALMON AVOCADO MAKI サーモンアボカド巻 salmon with avocado and edible flowers   6 pieces cut roll	11.20

## SAKE

## SAKE FLIGHT

AKASHI-TAI, HONJOZO 15.00

Akashi, Hyogo 15% 50ml

KAMOIZUMI SHUSEN 'THREE DOTS', JUNMAI

Kamoizumi, Hiroshima 16% 50ml

GASSAN NO YUKI 'DEWA 33', JUNMAI GINJO

Gassan, Yamagata 15.5% 50ml

SAKE BY CARAFE 175ML 24.00

HYAKUJYURO 'SAKURA WARRIOR',  
JUNMAI GINJO MUROKA NAMA GENSHU

Hayashi Honten, Gifu 16%

Elegant and lively; melon, vanilla, blossom

CHOTOKU 'HEAVENLY BREW', HONJOZO 21.70

Michisakari, Gifu 19%

Dry and crisp; lychee, melon, cinnamon

AKITABARE 'KOSHIKI JUNZUKURI', JUNMAI 15.00

Akitabare, Akita 14%

Light and mild; pear, apple, cherry

TAMAGAWA 'KINSHO', DAIGINJO 33.00

Kinoshita, Kyoto 16%

Round and fragrant; cantaloupe, floral, pear

## SAKE BY SMALL BOTTLE

KONISHI 'EDO GENROKU' 94.00

Konishi, Hyogo 17.8% 180ml

DEWAZAKURA 'TOBIROKU', SPARKLING 38.00

Dewazakura, Yamagata 15% 300ml

SHIRAKABEGURA 'MIO', SPARKLING

Takara, Hyogo 5% 300ml

SAYURI, NIGORI

Hakutsuru, Hyogo 12.5% 300ml

MASUMI 'OKUDEN KANTSUKURI', JUNMAI 36.00

Miyasaka, Nagano 15% 300ml

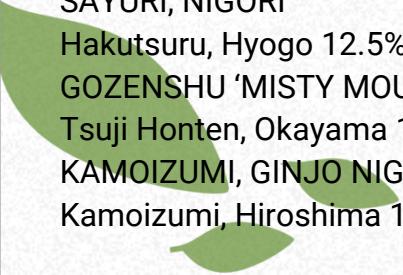
GASSAN NO YUKI 'DEWA 33', JUNMAI GINJO 31.00

Gassan, Yamagata 15.5% 300ml

TEDORIGAWA, YAMAHAI, JUNMAI DAIGINJO 44.00

Yoshida, Ishikawa 15% 300ml

## SPARKLING AND NIGORI



DEWAZAKURA 'TOBIROKU', SPARKLING	38.00
Dewazakura, Yamagata 15% 300ml	
SHIRAKABEGURA 'MIO', SPARKLING	27.00
Takara, Hyogo 5% 300ml	
SAYURI, NIGORI	24.00
Hakutsuru, Hyogo 12.5% 300ml	
GOZENSHU 'MISTY MOUNTAIN', JUNMAI NIGORI	96.00
Tsuji Honten, Okayama 17.5% 720ml	
KAMOIZUMI, GINJO NIGORI	64.00
Kamoizumi, Hiroshima 17% 500ml	

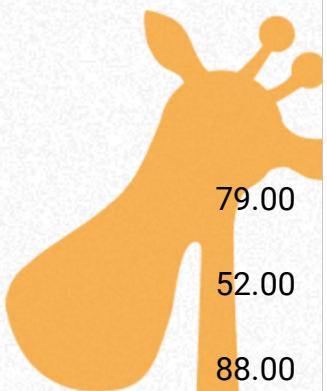
## TARU-ZAKE

ICHINOKURA TOKUBETSU JUNMAI	47.00
Ichinokura, Miyagi 15.5% 500ml	

## HONJOZO

AKASHI-TAI	46.00
Akashi, Hyogo 15% 300ml	
CHOTOKU 'HEAVENLY BREW'	85.00
Gifu, Japan 19% 720ml	
URAKASUMI HONJIKOMI	56.00
Saura, Miyagi 15% 720ml	

## JUNMAI



KAMOIZUMI SHUSEN 'THREE DOTS'	79.00
Kamoizumi, Hiroshima 16% 900ml	
GOZENSHU 9 'ROCKY MOUNTAIN'	52.00
Tsuji Honten, Okayama 15% 500ml	
DAISHICHI, KIMOTO	88.00
Daishichi, Fukushima 16% 720ml	
MASUMI 'OKUDEN KANTSUKURI'	76.00
Miyasaka, Nagano 15% 720ml	
MICHISAKARI 'MORNING DEW'	78.00
Michisakari, Gifu 15% 720ml	
AKITABARE, KOSHIKI JUNZUKURI	62.00
Akitabare, Akita 14% 720ml	
HAYASHI HONTEN 'GOLDEN AMBER', JUNMAI KOSHU	155.00
Hayashi Honten, Gifu 18% 720ml	

## GINJO

TOSATSURU 'AZURE'	99.00
Kochi, Japan 15% 720ml	
NECHI OTOKOYAMA 'WHITE'	96.00
Nechi Otokoyama, Niigata 16% 720ml	
DEWAZAKURA 'IZUMI JUDAN'	83.00
Dewazakura, Yamagata 17% 720ml	
AKITA SEISHU 'KARIHO ROKUSHU'	75.00
Akita, Japan 15.5% 720ml	
TOSATSURU 'GINREI SENJU'	74.00
Kochi, Japan 16% 500ml	

## JUNMAI GINJO

GINJOHYAKUJYURO 'SAKURA WARRIOR',	92.00
JUNMAI GINJO MUROKA NAMA GENSHU	
Hayashi Honten, Gifu 16% 720ml	
NANBU BIJIN 'GIN GINGA'	95.00
Nanbu Bijin, Iwate 15.8% 720ml	
JOZEN MIZUNOGOTOSHI	80.00
Shirataki, Niigata 14% 720ml	
KOSHI NO KANBAI 'SAI'	108.00
Ishimoto, Niigata 16% 720ml	
TATSURIKI 'DRAGON BLACK'	112.00
Tatsuriki, Hyogo 16% 720ml	
DEWAZAKURA 'OMACHI'	86.00
Dewazakura, Yamagata 16% 720ml	
SANWA 'GARYUBAI'	82.00
Sanwa, Shizuoka 16.8% 720ml	

## DAIGINJO

TAMAGAWA 'KINSHO'	129.00
Kinoshita, Kyoto 16% 720ml	
HAKURYU 'SPECIAL WHITE LABEL'	132.00
Yoshida, Fukui 16.5% 720ml	

## JUNMAI DAIGINJO

DASSAI 23	156.00
Asahi, Yamaguchi 16% 720ml	
MASUMI 'NANAGO'	145.00
Miyasaka, Nagano 16% 720ml	
TATENOKAWA 18	200.00
Tatenokawa, Yamagata 15% 720ml	
KAMOIZUMI	75.00
Kamoizumi, Hiroshima 16% 500ml	
AMABUKI 'RHODODENDRON'	148.00
Saga, Japan 16% 720ml	
HOYO KURA NO HANA	78.00
Uchigasaki, Miyagi 15% 500ml	
DASSAI BEYOND	698.00
Asahi, Yamaguchi 16% 720ml	

## WINES

### CHAMPAGNE & SPARKLING BY GLASS

#### OUIS ROEDERER BRUT PREMIER

Pinot Noir, Chardonnay and Pinot Meunier; fruity and crisp; toast, hawthorn flower, bergamot Champagne, France 12% NV 125ml

#### CAMEL VALLEY ROSÉ BRUT

100% Pinot Noir; delicate and floral; strawberry, brioche, apple blossom

Cornwall, England 12.5% 2013 125ml

### WHITE WINE BY GLASS

#### FÃURAR, DAVINO

Sauvignon Blanc, Feteasca Alba and Riesling; dry and aromatic; pineapple, grapefruit, tropical

Dealu Mare, Romania 13% 2015

#### VERDEJO 'DADOS', RODRIGUEZ SANZO

100% Verdejo; soft and aromatic; grapefruit, mint, fennel  
Rueda, Spain 13% 2016



VIOGNIER 'LER', YALUMBA	175ml = 10.40
100% Viognier; ripe and fresh; citrus, apricot, honeycomb	500ml carafe =
South Australia 13% 2015	29.60
CHABLIS 'TERROIR DE COURGIS', JEAN-MARC BROCARD	175ml = 15.30
100% Chardonnay; crisp and mineral; citrus, green apple, white peach	500ml carafe =
Burgundy, France 12.5% 2015	43.70
MEURSAULT 'LES LUCHETS', ALAIN COCHE BIZOUARD	125ml glass =
100% Chardonnay; round and opulent; honeyed, mineral, white peach	19.20
Burgundy, France 13.5% 2012	
BLANC FUMÉ DE POUILLY, DAGUENEAU	125ml glass =
100% Sauvignon Blanc; pure and vibrant; lime, flint, grass	23.80
Loire, France 13% 2014	

## ROSÉ WINE BY GLASS

MOURVÈDRE 'CAPE CORAL', CIRCUMSTANCE	175ml = 7.90
100% Mourvèdre; dry and fresh; rosehip, sage, spice	500ml carafe =
Paarl, South Africa 12.5% 2015	22.50

## RED WINE BY GLASS

LOIOS, JOAO RAMOS	175ml = 7.10
Aragonez, Trincadeira; soft and intense; blackberry, spice, vegetal	500ml carafe =
Alentejo, Portugal 14% 2015	21.50
PINOT NOIR, JULG	175ml = 14.30
100% Pinot Noir; ripe and elegant; strawberry, cherry, aromatic	500ml carafe =
Pfalz, Germany 13% 2013	40.70
CHÂTEAU DE BARBE BLANCHE, LUSSAC ST EMILION	175ml = 16.10
Merlot, Cabernet Franc, Cabernet Sauvignon; rich and powerful;	500ml carafe =
cassis, vanilla, smoke	45.90
Bordeaux, France 13.5% 2011	
BRUNELLO 'PIEVE SANTA RESTITUTA', GAJA	125ml glass =
100% Sangiovese; complex and round; tobacco, cherry, juniper	19.20
Tuscany, Italy 15% 2012	
CHÂTEAU GRAND-PUY-LACOSTE, PAUILLAC	125ml glass =
Cabernet Sauvignon, Merlot; elegant and balanced,	33.48
blackberry, cassis, liquorice	
Bordeaux, France 13% 2005	

# OSHOUBAN WINES

## OSHOUBAN WHITE

PINOT BLANC 'GRANIT DE LA VALLÉE', CAVE DE TURCKHEIM	33.00
Alsace, France 12.5% 2013	
ALBARIÑO 'MARINERO', TERRAS GAUDA	45.00
Rías Baixas, Spain 12% 2014	
GAVI DI GAVI 'LUGARARA', LA GIUSTINIANA	51.00
Piedmont, Italy 13% 2015	
CHENIN BLANC 'WEATHERED HANDS', DEWALDT HEYS	59.00
Swartland, South Africa 14% 2011	
CHARDONNAY, VOYAGER ESTATE	75.00
Margaret River, Australia 13% 2009	
PERNAND-VERGELESSES, VALLET FRÈRES	87.00
Burgundy, France 13% 2013	
CHARDONNAY, NEIL ELLIS	52.00
Elgin, South Africa 13.5% 2014	
MEURSAULT 'LES GRANDS CHARRONS', MICHEL BOUZEREAU ET FILS	148.00
Burgundy, France 13% 2011	
RIESLING KABINETT, GRAACHER HIMMELREICH, J. J. PRUM	68.00
Mosel, Germany 9% 2009	
CONDRIEU, DOMAINE DU CHENE	131.00
Rhone, France 13.5% 2013	
CONDRIEU, DOMAINE DU CHENE	49.00
Rhone, France 13.5% 2013	

## OSHOUBAN RED

WILDFLOWER, J. LOHR	38.00
Monterey, California 12.5% 2013	
SANTENAY 'VIEILLES VIGNES', THOMAS MOREY	88.00
Burgundy, France 13% 2013	
NUITS-ST-GEORGES 1ER CRU 'CLOS DES ARGILLIÈRES', DOMAINE RION	194.00
Burgundy, France 13% 2010	

BARBERA D'ALBA 'COSTA BRUNA', PODERI COLLA Piedmont, Italy 13.5% 2012	51.00
MERLOT 'CLAYPOT', LAIBACH Stellenbosch, South Africa 14% 2011	62.00
TEMPRANILLO, MAZZA Geographe, Australia, Spain 13.9% 2006	60.00
MERCUREY 'LA FRAMBOISIERE', FAIVELEY Burgundy, France 13% 2011	76.00
RIOJA GRAN RESERVA, MARQUÉS DE MURRIETA Geographe, Australia 13.9% 2006	82.00
MERLOT, CAFARO Napa Valley, California 14.5% 2011	98.00
CHÂTEAUNEUF DU PAPE 'TÉLÉGRAMME', VIEUX TÉLÉGRAPHE Rhône, France 14.5% 2012	97.00
SAINT-JOSEPH 'LIEU-DIT', E. GUIGAL Rhône, France 13.5% 2012	100.00

## COCKTAILS

### COCKTAILS

OMAKASE COCKTAILS

KIKI SAKURA

Elements 8 Platinum rum, Shiroku yuzu sake,  
cherry liqueur, apricot,  
stem less chardonnay glass, ice block

RINGOSHU

Barsol quebranta pisco, Yuzu sake,  
apple, Burlesque bitters,  
coupette glass, straight up

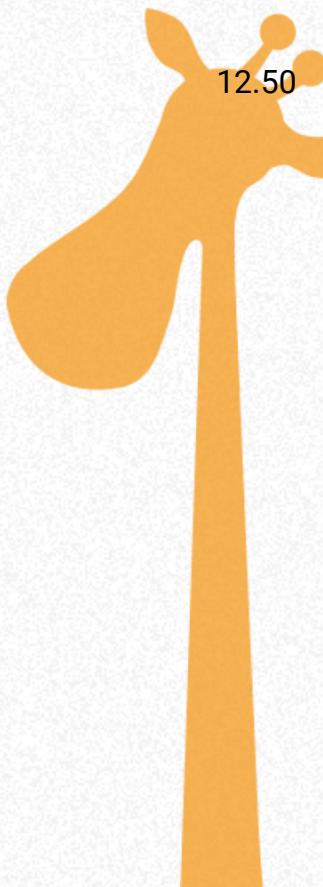
COUPETTE NO.3

Gin No.3, ginger juice, grapefruit,  
vanilla, chilli,  
coupette glass, straight up

MINT BLOSSOM

Belvedere vodka, cucumber,  
lime, peppermint extract,  
martini glass, straight up

12.50



### NI JU SAN

Belvedere vodka, peach, raspberries, cranberry, Prosecco, bamboo glass, cubed ice

### GEISHA'S SECRET

El Dorado 3 yrs rum, vanilla, peach, mint, lemon, stem less martini glass, straight up

### VELVET HAIKU

Akashi-Tai sake, velvet falernum, green tea, cucumber, Prosecco, sake carafe and cup, straight up

### TOMMY SHERRY

Don Julio Reposado tequila, Amontillado sherry, agave, lime, chillies and coriander, rocks glass, cubed ice

### ST JAMES

Monkey Shoulder whisky.  
Amontillado sherry, agave, lemon, chillies and coriander, rocks glass, cubed ice

### HYME WILLIAMS

Belsazar white vermouth, Poire Williams liqueur, nashi pear, lime, slimline tonic water, stem less chardonnay glass, cubed ice

### CLASSIC ADAPTATIONS

#### [PASSION FRUIT] MILLIONAIRE

Ritten House Rye 100 whiskey, lemon, grenadine, passion fruit, martini glass, straight up

#### [KUMQUAT + RHUBARB] DAIQUIRI

Diplomático Blanco, kumquat, rhubarb liqueur, lime, coupette glass, straight up

#### [CUCUMBER AND GINGER] SPRITZ

Aperol, ginger juice, cucumber, soda water, prosecco, stem less chardonnay glass, cubed ice

#### [POMEGRANATE] AVIATION

Tanqueray No. 10 gin, lemon, maraschino cherry liqueur, pomegranate martini glass, straight up

12.50



**[GRAPEFRUIT] VODKA COLLINS**

Babicka vodka, pink grapefruit, lemon,  
Shiroku yuzu sake, soda water,  
collins glass, cubed ice

**[GINGER] MOJITO**

El Dorado white rum, ginger, grapes,  
lime, mint, sugar, soda water,  
highball glass, cubed ice

**[SMOKY PLUM] NEGRONI**

Suntory Hakushu distiller's reserve whisky,  
Campari, Cocchi di Torino vermouth,  
Choya plum sake,  
rocks glass, ice ball

**[RASPBERRY + APPLE] MAI TAI**

Elements 8 Platinum rum,  
Diplomtaico reserva rum, orange curacao,  
raspberries, apple, almond syrup, lime  
rocks glass, ice ball

**[GINSENG] COLLINS**

Babicka vodka, Akashi-Tai sake,  
Yuzu sake, Kammerling aperitif,  
strawberry, ginger, apple, almond syrup,  
rocks glass, ice ball

**[FUJI] SOUR**

Germana cachaça, Kamm & Sons aperitif, passion fruit,  
vanilla, chilli, lime, rocks glass, crushed ice

**NON ALCOHOLIC COCKTAIL**

**SHI – SHI COOLER**

nashi pear, lychee juice, shiso, coconut, lime

**MIYAZAKI PASSION**

coconut, passion fruit, vanilla, chilli, lime

**NIHON BLUE**

blueberries, yuzu marmalade, rose, lemon

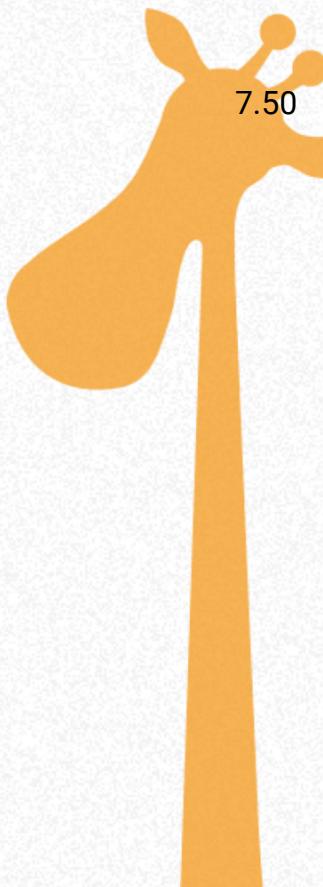
**CHERRY ICED TEA**

maraschino cherries, jasmine tea, lime

**KYOTO'S GARDEN**

strawberry, lemongrass, basil, melon, apple juice

7.50



# BEERS

## BEERS

ASAHI SUPER DRY	6.00
Japan 330ml 5.0%	
BLUE MOON	6.00
USA 355ml 5.4%	
KIRIN ICHIBAN	6.00
Japan 330ml 5.0%	
SAPPORO PREMIUM	6.00
Japan 330ml 4.7%	

