

Rika Moon

SMALL DISHES

EDAMAME SPICY / YUZU (V / VG)	4.75
WINTER MISO SOUP (V / VG) with root vegetables, kombu dashi & crushed sesame	6
WAGYU TATAKI with crispy shallot, beer mustard daikon, Japanese chive, brown butter yuzu truffle sauce	18
HAMACHI CEVICHE in kombu dashi coconut broth asa zuke of vegetables, coriander	16
JAPANESE SPINACH & HANDMADE TOFU SALAD (V / VG) with Goma dressing japanese herbs	12.5
HOKIADO SCALLOP & ASPARAGUS KUSHIYAKI soya garlic butter, umeboshi sesame	12
SEAWEED SALAD (V / VG) with sea vegetables and black goma dressing	10
WATERCRESS SALAD (V / VG) with fuji apple, avocado, wasabi dressing, tensu flake	9.5
GRILLED TENDERSTEM BROCCOLI (V / VG) orange miso, furikake	8.5
GRILLED AUBERGINE tomato miso, nori furikake, spring onions(V/VG)	10

RAW

GILLARDEAU SPECIALES ROCK OYSTER (1PCS) with tangy vinaigrette	6
SASHIMI PLATTER (3PCS / 5PCS) Omakase selection 3 or 5 kinds of fish served with fresh wasabi	30 / 45
BUTTERFISH TATAKI with citrus truffle ponzu	14
BLUE FIN CHU TORO TARTARE katsuboshi smoked egg yolk, caviar, gold leaf	22

NIGIRI SUSHI

NIGIRI SIGNATURE SELECTION 8 pieces of Omakase fish, with Edo style rice & toppings	40
HAND DIVED ORKNEY ISLAND LIVE SCALLOP (2PCS)	13
BLUE FIN CHU TORO TUNA (2PCS)	14
SCOTTISH SALMON (2PCS)	10
HAMACHI JAPANESE YELLOW TAIL KINGFISH (2PCS)	12

SUSHI MAKI

SOFTSHELL CRAB ROLL YAMAGOBO , SHISO LEAF , KIMICHI	18
CRISPY PRAWN, AVOCADO, CUCUMBER TOPPED SEARED SALMON BELLY	16
CHIRASHI SALMON, TUNA, KINGFISH pickled radish , cucumber , spicy mayonnaise	16
YASAI ASPARAGUS, SHISO LEAF (V / VG) with Japanese pickled, Plum Sauce	12

MAINS

KYOTO MISO BLACK COD mountain caviar, japanese pickles, yuzu anori	37.5
LUMINA LAMB 'WAGYU OF LAMB' yuzu shiso kimchee marinated, tomato miso	28
MIYAZAKI A5 BEEF pickled nameko, caramelised mirin onions, foie gras miso	85
CHILEAN SEABASS chilli garlic ginger dashi and sea vegetables	37.5
CORN FED BABY CHICKEN YAKINUKU cedar roasted, rice mooli, baby corn, Tokyo butter	24
JAPANESE MUSHROOMS (V / VG) with onion teriyaki, ginko nut, green tea soba, ohba leaf	24
CLAY POT GOHAN RICE (SERVES 2) with egg and toban djan	VEGETABLE 14 WAGYU 22 UNAGI 18

TEMPURA

ROCK SHRIMP TEMPURA kimchee garlic sauce, furikake, and lime	16.8
WINTER OMAKASE VEGETABLE TEMPURA (V / VG) with tensu sauce	14
IBERICO SECRETO KATSU with fuji apple, mustard cress, Japanese curry katsu sauce	16
KING CRAB with Japanese corn, croquettes, yuzu & sage sauce	16
CRISPY PRAWN TEMPURA ginger tensu sauce	14.8

(V) VEGETARIAN (VE) VEGAN (G) CONTAINS GLUTEN

All prices are inclusive of 20% VAT. A discretionary service charge of 12.5% is added to the total bill.

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