

SMALL DISHES

EDAMAME YUZU (V/VG)	4.95
EDAMAME SPICY (V/VG)	4.95
MISO SOUP	6
With wakame kombu dashi and sesame oil	
HAMACHI CEVICHE	18
In kombu dashi coconut broth, asa suke of vegetable, coriander	
JAPANESE SPINACH & HANDMADE TOFU SALAD	12.5
With goma dressing, Japanese herbs	
HOKKIADO SCALLOP & ASPARAGUS KUSHIYAKI	18
Soya garlic butter, umeboshi sesame (2 PCS)	
SEAWEED SALAD (V/VG)	12
With sea vegetables and black goma dressing	
WATERCRESS SALAD	13
Apple, avocado and wasabi dressing	
GRILLED TENDERSTEM BROCCOLI (V/VG)	12
Orange miso, furikake	
GRILLED AUBERGINE	12
Tomato miso, wasabi sesame, spring onions and watercress (V/VG)	

RAW

SASHIMI / NIGIRI PLATTER 3 KINDS	40
Omakase selection 3 kinds of fish served with fresh wasabi	
SASHIMI / NIGIRI PLATTER 5 KINDS	48
Omakase selection 5 kinds of fish served with fresh wasabi	
BUTTERFISH TATAKI	16.5
Seared butterfish with citrus truffle ponzu	
BLUE FIN CHU TORO TARTARE	24
Egg yolk marinated in den miso, oscietra caviar and gold leaf	

NIGIRI SUSHI (2 Pieces)

HAND DIVED ORKNEY ISLAND LIVE SCALLOP	14
BLUE FIN CHU TORO TUNA	16
SCOTTISH SALMON	12
JAPANESE YELLOW TAIL KINGFISH	14
OTORO NIGIRI	19

SUSHI MAKI (8 Pieces)

SOFTSHELL CRAB ROLL	20
With yamagobo, shisho leaf, kimchi, sesame	
CRISPY PRAWN, AVOCADO, CUCUMBER	19
Topped with seared salmon belly	
CHIRASHI ROLL	18
Mixed fish, pickled radish, cucumber, spicy mayonnaise	
YASAI ASPARAGUS, SHISO LEAF	14
With japanese pickled, plum sauce	

TEMPURA

ROCK SHRIMP TEMPURA	18
Spicy garlic sauce, furikake, aonori and lime	
WINTER OMAKASE VEGETABLE TEMPURA	14
With tensu sauce	
CRISPY PRAWN TEMPURA (5pcs)	18
Ginger tensu sauce	

MAINS

KYOTO MISO BLACK COD	45
Mountain caviar, japanese pickles, yuzu anori	
LUMINA LAMB 'WAGYU OF LAMB'	36
Yuzu shiso kimchi marinated, tomato miso	
MIYAZAKI A5 BEEF (100g)	68
Pickled nameko, caramelised mirin onions, foie gras miso	
CHILEAN SEABASS	45
Onion sweet chilli sauce and sea vegetables	
CORN FED BABY CHICKEN YAKINUKU	28
Cedar roasted, rice mooli, baby corn, Tokyo butter	
GREEN TEA SOBA WITH JAPANESE MUSHROOMS	24
Onions Teriyaki, Ginko nut and Shiso Leaf	
CLAY POT GOHAN (SERVES 2)	16
Rice with egg and toban djan	
VEGETABLE	16
UNAGI	22
WAGYU	22

SUSHI & COCKTAILS

All prices are inclusive of 20% VAT. A discretionary service charge of 13.5% is added to the total bill.
Please notify a member of staff if you have any allergy.