

HOT STONE

Start With....

Fresh Oyster with Tosazu Sauce | 5
or *With Caviar* | 12
Crispy rice with tuna tartare 1pc | 5
or *With Caviar* | 12
New style Edamame, 3 years aged soy, truffle, Caviar | 26

Signature Sashimi 6pcs

Seared Butterfish, truffle spicy ponzu | 22
Seared premium Fatty tuna, red jalapeno | 28
Seared Salmon, spicy truffle yuzu miso, shaved truffle | 24
Tuna sashimi, ponzu miso, mango & jalapeno salsa | 20

Signature Maki Roll 6pcs

Jumbo soft-shell crab roll, Yellowtail tartare | 28
Japanese Yellowtail, prawn tempura mango salsa, Caviar roll | 32
Crunchy hot stone prawn tempura roll | 22
9 Chapel Roll, prawn tempura, grilled salmon, tuna tartare | 26
Fatty tuna, truffle & caviar roll | 42

Hot Stone Highlights

Grilled aubergine, saikyo miso, sesame, truffle (V) | 28
48 hours marinated Black Cod, saikyo miso | 42

Sushi & Sashimi 1pc

Served with Fresh Japanese wasabi

Salmon | 5
Tuna | 5.5
Fatty Tuna | 8.5
Yellowtail | 5.5
Butterfish | 5.5
Eel | 5.5
Scallop | 5
Uni | 11
Ikura | 9

Cooking on Hot Stone

Please cook within 7 minutes as stones starts to cool. Please do not touch and put any sauces on the hot stone as it is heated up to 400c. Meat and seafood should be seared thoroughly on all sides. If any questions, please ask a member of staff.

Served with Yuzu-soy Jalapeño salsa sauce

A5 Sirloin Kobe 100g | 120
A5 Sirloin Japanese wagyu 100g | 69

Add Black Tiger King Prawns 2pcs | 7
Add Scallops 2pcs | 9

Sides | 6

Homemade Japanese pickles
Japanese Steamed Rice
Spinach with sesame dressing

Desserts

Homemade Green tea matcha cheesecake | 9

*We cannot guarantee that all our dishes are free from nuts or derivatives and our menu descriptions do not contain all ingredients. Please inform a member of staff if you have allergies. A discretionary 12.5% service charge is added to all bills. All prices are in GBP.
Menu is subject to change*