HOT STONE

WHILE YOU WAIT….

Crispy rice, seafood tartare | £4.5
Fresh oyster, tosazu sauce| £5*
Edamame, Japanese spices | £5.5

Oyster & Champagne | £16
Oyster & Sake | £12
Gin & Fever tree tonic | £9

CLASSIC SUSHI ROLLS

Served with fresh 100% Japanese wasabi

Special Veggie roll | £11
Spicy Salmon or tuna | £13
Double prawn tempura | £13
Seared butterfish, spicy ponzu| £14*
Salmon, chives, lemon gel | £14
Japanese Yellowtail, prawn tempura mango salsa | £15
Mixed seafood, oba & herbs | £16
Grilled premium unagi & prawn tempura | £17*
Premium fatty tuna & avocado | £19

SPECIAL SUSHI ROLLS

Crunchy hot stone prawn tempura | £19*
9 Chapel, prawn tempura, grilled salmon, tuna tartare | £22
Prawn tempura & wagyu tartare roll | £25

TEMPURA DISH

Enoki tempura, signature spicy mayo | £9
Rock shrimp tempura | £13*
Soft shell crab tempura | £14
Tiger prawn tempura, yuzu soy sauce | £15

***Wasabi**, a Japanese treasure that takes up to 3 years to grow, boasts a subtle, aromatic flavor unlike fake harsh imitations found in majority of restaurants. Our 100% authentic wasabi is meticulously cultivated in Japan's mountains and freshly grated just before serving your sushi for an unparalleled taste experience.*

SUSHI & SASHIMI/PC

Served with fresh 100% Japanese wasabi

Salmon | £5
Tuna | £5.5
Butterfish | £5.5
Unagi | £5.5
Hokkaido Scallop | £5
Yellowtail | £5.5
Fatty tuna | £8.5

Sashimi selection box | £24*

NEW-STYLE CARPACCIO

Tuna, ponzu miso, mango & jalapeno | £13
Japanese Yellowtail, truffle yuzu ponzu | £15
Salmon, Ginger sesame | £14
Scallops, ponzu & umeboshi | £14*

SEARED SASHIMI

Lychee & mackerel | £13
Salmon, truffle, spicy yuzu miso| £13
Premium Fatty tuna, red jalapeno | £17*
Butterfish, truffle spicy ponzu | £14

*We meticulously pair different **Aged Soy Sauces aged in 100-year cedar barrel** with specific dishes to maximize their umami potential. Our extensive collection, aged from 2 to 38 years, is exclusively crafted by the Okada family using traditional methods since 1753.*

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. Menu is subject to change. **** Indicates Hot Stone monthly favorites***

HOT DISHES

Chicken Gyoza, ponzu sauce | £7
Chicken Karrage | £12
Grilled aubergine, truffle saikyo miso, sesame | £14*
Grilled Hokkaido scallops, spicy creamy mayo | £15
Octopus, teriyaki sauce | £18
Premium unagi don, tsukemono | £19
Grilled salmon, teriyaki sauce | £21
Iberico pork, special oba chimichurri | £23*
Spicy grilled seabass, sichimi sauce | £26
48 hours marinated Black Cod, saikyo miso | £32*
A5 Kobe or A5 Wagyu | £MP

Indulge in unparalleled luxury. We are one of only 11 UK restaurants serving **Certified Kobe beef**.

SIDES

Japanese steamed rice | £3.8
Tofu & wakame miso soup | £4
Home-made tsukemono | £4
Spinach with sesame dressing | £5*

***Wagyu**, prized as the world's most luxurious beef, originates from Japan and refers to specific cattle breeds. Its **extraordinary reputation** stems from intense marbling, creating an unparalleled tenderness and rich flavor that melts in your mouth.*

*Savour the ultimate dining experience with our **450c Volcanic Hot Stones**. Cook it your way, right at your table. Our menu is inspired by Ishiyaki, the ancient Japanese art of cooking on searing hot volcanic stones.*

COOKING ON HOT STONE

Please cook within 7 minutes as stones starts to cool. Please do not touch and put any sauces on the hotstone 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 house special sauces.

A5 Sirloin Kobe 100g | MP
A5 Sirloin Japanese wagyu | £39*
Lamb | £24
XXXL King Prawn | £14

Hokkaido Scallop | £5
Black Tiger King Prawn | £3.5*
Tuna | £7
Seafood selection | £25

DESSERTS

Homemade seasonal Japanese desserts | £9

Mochi ice-cream |£4.5

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