

Starters

Classic misoshiru soup

Dashi broth flavoured with soy paste, wakame seaweed, tofu and spring onions.

9

Cream of shiitake soup

Japanese shiitake mushrooms, leeks and potatoes seasoned with soy sauce.

9

Snow crab salad

Snow crab salad, mango, avocado and coriander, served with green shoots and a soy and yuzu vinaigrette.

19

Edamame

Steamed young soy beans with Maldon salt.

7

Goma wakame salad

Wakame seaweed with sesame, served with a mix of cherry tomatoes and sunomono dressing.

10

Tataki salmon salad

Lightly seared salmon with shichimi togarashi served with baby spinach, summer tomatoes, bean sprouts and truffle sauce.

16

Salmon tartare

Mix of salmon, avocado, mango and chive, served with ikura salmon roe and yuzu vinaigrette.

18

Tuna tartare

Bluefin tuna, avocado, tobiko roe, wasabi and chive, served with spicy ponzu sauce.

20

Sumailla style yakitori

Free-range chicken thigh, shiitake mushrooms and spring onions, with a sweet soy and sesame sauce.

16

Tempura moriwase

A fine tempura of black tiger prawns, fish and vegetables, served with a duo of sauces.

22

Prawn tempura

A fine tempura of black tiger prawns served with a duo of sauces.

18

Nikkei style beef tartare

Nikkei beef fillet served with egg sauce and karashi ko mustard.

22

Mains

Teriyaki salmon

Teriyaki marinated salmon served with sautéed spaetzli noodle and baby pak choi.

23

Teppanyaki Bluefin tuna

Teppanyaki Bluefin tuna served with sweet potato cream, bonnet peppers and katsuobushi foam.

29

Barbecued wild sea bass

Grilled wild sea bass served with lemongrass-infused quinoa risotto, shiitake mushrooms and confit tomatoes.

27

Miso saikyo black cod

48-hour marinated miso Pacific black cod.

31

Chargrilled Australian ribeye steak

Chargrilled ribeye steak served with mushrooms and the chef's special sauce.

29

Home-grown lamb stew

24-hour slow-cooked shoulder of lamb served with coriander sauce, yellow chilli pepper, and creamy potatoes with almond oil.

26

Our Iberian pork

Iberian pork served with a citrus celeriac cream and mixed green shoots.

24

Sumailla style sukiyaki

Slices of beef tenderloin, poached eggs, shimeji mushrooms, and truffle, served with sukiyaki sauce.

30

Sushi Bar

California special

Dressed snow crab, avocado and cucumber, wrapped in red tobiko roe and Japanese mayonnaise.
18

Spicy Tuna

Red tuna, avocado and spicy kimchee sauce, wrapped in toasted sesame, spring onions and spicy mayonnaise sauce.
19

Crispy tempura

Black tiger prawns in tempura, avocado and spicy mayonnaise, wrapped in toasted sesame and sweet soy sauce.
18

Foie gras roll

Slices of premium foie gras, grilled asparagus and mushrooms, wrapped in toasted sesame and truffled beef flambé.
22

Salmon aburi

Norwegian salmon, avocado and grilled asparagus, wrapped in toasted sesame and flambéed salmon fillet, dressed with unagi and spicy mayo sauce.
17

Futomaki roll

Tuna, Norwegian salmon, asparagus, avocado, tobiko roe, and fresh coriander, wrapped in crunchy tempura and coated in unagi sauce and wasabi mayonnaise.
18

Hot Tuna

Spicy tuna tartare, asparagus and spring onion, wrapped in crunchy tempura with miso and yuzu sauce.
17

Soft Shell crab

Soft shell crab in tempura with avocado, wrapped in chives, yuzu tobiko, and dressed with a duo of sauces.
21

Nigiri

Salmon.....	5	Tuna.....	7
Prawns	7	White fish.....	6
Unagi	7	Flambéed salmon	6
Flambéed beef	7		

Sushi moriawase

Uramakis 8 pzas. Hosomakis 6 pzas. Nigiris 6 pzas.
37

Hosomaki

Salmon.....	7	Tuna.....	8
Cucumber	6	Unagi	8
Avocado.....	6	Asparagus	6

Sashimi

Salmon.....	14	Tuna.....	15
Tuna and salmon	16	Sashimi moriawase 20 pcs.....	31
Shari rice			6

Tuna Tataki

Marinated Bluefin tuna tataki in sanbaizu sauce with white garlic cream, black olive dust and spring onion.
18

Beef Tataki

Grilled beef tataki with a sweet citrus soy sauce and coriander
16

Tiradito New Style

Thin slices of wild sea bass served with salmon roe, cucumber, red onion and coriander with a spicy citrus sauce.
18

Our ceviche

Marinated white fish of the day with a citrus trio and red prawn *leche de tigre* sauce, served with sweet potatoes, red onion and corn, flavoured with Arbequina olive oil and coriander with a hint of spice.
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