

A LA CARTE MENU

ITALIAN

STARTERS & SALADS

Burrata with “datterino” tomatoes.....	£25.00
Kobe mini sliders 3pcs	£27.00
Monte Carlo Salad	£20.00
Beef carpaccio, crunchy tuille, rocket salad and Grana Padano shavings	£28.00
Loyster, green lollo biondo salad with lemon mustard dressing	£45.00
Deep-fried calamari, chilli-mayo sauce	£20.00

PASTA & RISOTTO

Home-made gnocchetti with tomato sauce.	£25.00
Paccheri with lobster.	£42.00
Home-made burrata and winter black truffle ravioli, butter sauce and sage	£28.00
Penne “all’Arrabbiata”	£25.00
Tagliatelle “alla Bolognese”	£28.00
Seasonal wild mushrooms risotto with black truffle (PLEASE ALLOW 20 MINUTES)	£35.00

MAINS

Veal “Milanese” served with rocket and cherry tomatoes salad	£55.00
A4 Japanese Wagyu beef sirloin (200g) truffle mayo and peppercorn sauce.....	£140.00
Whole Branzino served with roasted artichokes.	£32.00

SIDES

Mashed potatoes.	£7.50
Sautéed spinach.	£7.50
Truffle French fries, grated Parmesan cheese.....	£12.00

A LA CARTE MENU

JAPANESE

STARTERS & SALADS

Salted edamame, Maldon salt (V)	£5.00
Spiced edamame, chilli garlic and ginger sauce	£7.00
Shrimps pop corn	£18.00
Smashed avocado, chilli and homemade corn crisps	£15.00
Wagyu beef tacos, creamy sweet soy sauce 3pcs	£20.00
Gyoza miso cod and prawn, chilli yuzu ponzu 3pcs	£16.50
Gyoza duck confit, ponzu 3pcs	£16.50
Mango quinoa salad (V)	£19.50
Sumosan tuna tartare with avocado, fried leek and creamy truffle sauce.....	£23.00
Seared salmon, lime soy and mustard miso	£16.50
Hamachi jalapeño, chilli, coriander, sriracha, soya and yuzu sauce.....	£19.50
Wasabi prawns with mango & golden passion fruit salsa	£23.00
King Crab leg in creamy wasabi sauce.	£80.00

MAINS

Wagyu Sando Sandwich.	£55.00
Grilled Angus tenderloin (200g) sweet chilli soy	£44.00
Grilled Chicken yakitori, shichimi pepper.	£22.00
Alaskan marinated miso black cod.	£48.00
Grilled octopus with cherry tomatoes.	£37.50
Sea Bass with aubergine	£30.00
Angus on the bone with yuzu and kosho butter. (FOR 2)	£80.00
Tofu steak with mushrooms and spicy teriyaki sauce (V)	£14.00

SOUP

Miso soup, mushrooms and tofu (V)	£7.00
Spicy miso soup, lobster and wakame.	£15.00

SIDES

Oven baked Aubergine with miso.....	£12.50
Vegetable fried rice.....	£7.00
Steamed rice	£5.50

SUSHI & SASHIMI

	NIGIRI (PER PIECE)	SASHIMI (3 PCS)
Chu-Toro.	£7.00	£18.00
O-Toro.....	£7.00	£18.00
Crab	£13.00	£35.00
Prawn.	£4.50	£7.00
Salmon	£7.00	£13.00
Salmon roe.	£6.50	£11.50
Scallops	£4.50	£7.00
Seabass	£4.00	£8.00
Smoked Eel	£6.50	£12.00
Spicy Scallops	£6.50	£12.00
Tuna	£6.50	£16.00
Yellowtail	£5.50	£13.00

MAKI ROLLS

Albemarle, salmon, avocado, orange tobiko	£18.00
Buba, seabass with jalapeno and cucumber, wasabi tobiko	£12.50
California, king crab and avocado, orange tobiko	£35.00
Isobe maki, king crab, avocado, sweet soy salmon	£35.00
Prawn tempura, green lollo biondo salad, sweet soy	£10.50
Salmon & avocado, Sesame seed	£15.00
Spicy Scallops, orange tobiko.	£19.50
Spicy tuna, spicy mayo with wasabi tobiko	£20.00
T&T, tuna tartar and creamy truffle, fried leek	£22.00
Tuna & avocado, Sesame seed	£17.00
Veggie, oshinko with cucumber and avocado, sriracha (V)	£8.50

Due to sourcing some items are subject to availability. All dishes may contain traces of nuts. Please let your waiter or waitress know if you have any allergies or intolerances. All prices include 20% vat at the current rate. A 15% discretionary service charge will be added to the final bill.

Due to sourcing some items are subject to availability. All dishes may contain traces of nuts. Please let your waiter or waitress know if you have any allergies or intolerances. All prices include 20% vat at the current rate. A 15% discretionary service charge will be added to the final bill.