



TREATS OF THE SEA

32 PER PERSON

SELECTION OF 12 SPECIALLY CHOSEN TREATS OF THE OCEAN
(SASHIMI, TARTARE, CURED & SMOKED)
SERVED WITH MISO SOUP

SET MENU

2 COURSES

32

STARTER

SALMON TARTARE KOREAN SPICE
TAKOYAKI CROQUETTE
MIXED VEGETABLE TEMPURA VG
TIGER PRAWN TEMPURA
EDAMAME GYOZA, AVOCADO & SZECHUAN V
BURRATA KIMCHI & PRAWN CRACKERS
BABY GEM & AVOCADO SALAD SMOKED CHILLI SOY VG
ASPARAGUS & TRUFFLE MAKI VG

MAIN COURSE

GRILLED SEABASS DAIKON & SHISO
SPICY SASHIMI & SUSHI RICE
(VEGETARIAN OPTION AVAILABLE)
CRISPY TRUFFLED TOFU AVOCADO & EDAMAME VG
WHOLE BABY CHICKEN HUMMUS & YUZU
SALMON TERIYAKI CUCUMBER
JAPANESE WAGYU 2oz +36
LOBSTER NOODLES +24

ALL SERVED WITH
A COMPLIMENTARY DETOX SHOT, MISO SOUP & STEAMED RICE

DESSERT

CHOCOLATE CARAMEL DELICE 10.8 | DOUGHNUTS 7.2 | SOFT SERVE 6.9 | PETIT FOURS 7.6

...A GLASS OF WINE

A SELECTION OF WINES, CHOSEN BY OUR HEAD SOMMELIER

WHITE

CHABLIS - DOMAINE DE LA GENILLOTTE
BURGUNDY 2021

GLASS 9

RED

MALBEC - PERDRIAL
MENDOZA 2020

GLASS 9

TREAT

RUINART - BDBS
CHAMPAGNE N.V.

GLASS 15



 SEXY FISH ICONS | V = VEGETARIAN | VG = VEGAN | MP = MARKET PRICE

A DISCRETIONARY SERVICE CHARGE OF 14.5% WILL BE ADDED TO YOUR BILL.
COVER CHARGE £2 PER PERSON.

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS