

IMPORTANT SMALL PRINT!

We try to source only the best and freshest ingredients and therefore the availability of items on our menu is subject to change without notice. The good news is you will only get the best!

As we prepare each dish to order, waiting times may be longer than usual and dishes may not all arrive at the same time. We only wish to deliver the best quality food we can.

If you are dissatisfied with any dish or service please inform us at the first instance so that we can rectify and make sure you have an enjoyable meal with us!

ALLERGEN INFORMATION

All our food and drinks contain traces of alcohol, nuts, fish, micro organisms, carbon molecules, nitrogen molecules, all molecules essential to organic matters, and possibly others which are not essential to organic matters as well as many other airborne particles. In particular, there will certainly be traces of celery, gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, and sulphur dioxide, as they are regularly used in our kitchen. Our staff are very happy to advise on the key intended ingredients for each dish. We also advise seeking medical professions for special dietary requirements and allergies.

UMEZUSHI TASTER 定食

Miso soup 味噌汁

Sashimi 刺身

Nigiri 握り

Grilled dish 焼物

Simmered dish 煮物

Dessert デザート

£57 per person, £63 with a flask of house sake or glass of Japanese wine.

Please allow 1h 45m for the whole meal.

Available from 5pm during the week, and all day Saturday and Sunday.

SASHIMI 刺身

Sashimi is fish, seafood, or meat beautifully sliced and presented on a plate. This is arguably the best way to enjoy fresh seafood, as it lets the ingredients speak for themselves. Although it looks simple, it's a real test of a chef's knife skill as the texture and taste are entirely down to how the slicing was done. Don't forget to check out our blackboard for the seasonal specials!

2 pieces per portion unless otherwise specified.

Hamachi (Japanese amberjack) ハマチ	7.3
Pickled mackerel しめ鯖	4
Salmon ^s 鮭	4.7
Sea bream ^s 鯛(ヨーロッパヘダイ)	4
Botan ebi (botan shrimp)* 牡丹海老	8.4
Scallop 帆立貝	5.9

* one shrimp per portion

^s available seared

NIGIRI 握り

Nigiri literally translates into “gripping”, and refers to the way the sushi chef moulds the rice in the palms of his hands to form the small rice ball the nigiri topping is placed over. Considered the most traditional form of sushi, it's the perfect way to experience the different combinations of fish and rice.

2 pieces per portion unless otherwise specified.

Hamachi (Japanese amberjack) ハマチ	6.2
Pickled mackerel しめ鯖	4
Salmon ^s 鮭	4.4
Sea bream ^s 鯛(ヨーロッパヘダイ)	4
Botan ebi (botan shrimp)* 牡丹海老	8.4
Octopus たこ	4
Scallop 帆立貝	6.1
Gunma Wagyu sirloin 和牛	11.5
Tiger prawn 車海老	7.9
Unagi (freshwater eel) 鰻	8.5

* one shrimp per portion

^s available seared

MAKI 巻き

A rolled form of sushi where ingredients are combined with sushi rice and nori (roasted, dried seaweed) to form a variety of styles that are designed to be eaten by hand.

Hosomaki (thin roll) are the simplest form of maki and usually contain only one filling; making them a perfect starting point for any sushi novice.

Uramaki (inside-out roll) is commonly referred to as a California roll and has rice and nori in reverse of the more traditional styles of maki. Temaki (hand roll) is made using a nori sheet formed into a cone like shape – much resembling an ice cream cone! Named so due to the difficulty of eating it with chopsticks, and is therefore commonly eaten with fingers.

HOSOMAKI 細巻 4 PIECES PER PORTION

Salmon 鮭	4.8
Avocado アボカド	3.4
Cucumber かつば巻き	3.2
Pickled vegetable 新香巻き	3.4

URAMAKI 裏巻 4 PIECES PER PORTION

Salmon and avocado サーモンとアボカド	5.4
Hand picked crab 蟹	6.1
Tiger prawn 車海老	9.2

TEMAKI 手巻 1 PIECE PER PORTION

Salmon and avocado サーモンとアボカド	5.4
Tiger prawn 車海老	9.2
Unagi (freshwater eel) 鰻	9

DONMONO 丼物

Literally translated as “things in a bowl”, these dishes are served over sushi rice and filled with various toppings and garnishes. Each bowl is a little piece of heaven for you to dive in and indulge.

Chirashizushi ちらし寿司	27.5
meaning “scattered sushi”, a chef’s selection of raw fish and seafood	
Special kaisen-don 海鮮丼	48
luxury selection of raw fish and seafood	
Salmon-don サーモン丼	18
Salmon ikura-don サーモンいくら丼	21
Unadon 鰻丼	28

MAGURO マグロ

Maguro is the Japanese word for tuna, and now one of the most popular and prized fish to be used for sashimi and sushi.

Maguro is separated based upon which part of the tuna it is taken from:

- akami (lean tuna) is taken from the core of the tuna and is the leanest.
- otoro (fatty tuna) is taken from the belly of the tuna and is the fattiest.
- chutoro (medium fatty tuna) is found between akami and otoro, mostly close to the skin of the tuna, and includes a range of textures from lean to fatty.
- negitoro is minced toro combined with spring onion.

SASHIMI 刺身 2 PIECES PER PORTION

Akami ^s 赤身	7.3
Chutoro ^s 中とろ	7
Otoro ^s 大とろ	9.5

NIGIRI 握り 2 PIECES PER PORTION

Akami ^s 赤身	6.2
Chutoro ^s 中とろ	5.9
Otoro ^s 大とろ	7.8

MAGURO SELECTION 盛り合 6 PIECES PER PORTION

Sashimi selection 刺身選択	22
Nigiri selection 握り選択	18

HOSOMAKI 細巻 4 PIECES PER PORTION

Akami 赤身	6.5
Negitoro ネギトロ	7.5

URAMAKI 裏巻 4 PIECES PER PORTION

Akami 赤身	8.2
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TEMAKI 手巻 1 PIECE PER PORTION

Akami 赤身	8
Negitoro ネギトロ	8.5

DONMONO 丼物

Akami-don 赤身丼	26
Negitoro-don ネギトロ丼	24
Maguro selection-don マグロ選択丼	30

PLATTERS 盛り合

Chef's selections of sashimi or sushi. These represent a wide selection of what we have to offer and give a chance to try a hand picked selection of different ingredients.

SASHIMI 刺身の選択

Small sashimi platter 刺身盛り合わせ (小)	16
individual section of sashimi (6 pieces)	
Large sashimi platter 刺身盛り合わせ (大)	30
popular selection of sashimi (12 pieces)	
Special sashimi platter 刺身盛り合わせ (特)	54
luxury selection of sashimi (16 pieces)	

SUSHI 寿司の盛り合わせ

Nigiri platter にぎり盛り合わせ	33
chef's selection of our best nigiri (12 pieces)	
Small sushi platter 寿司盛り合わせ (小)	30
individual section of nigiri and maki (16 pieces)	
Large sushi platter 寿司盛り合わせ (大)	40
popular selection of nigiri and maki (28 pieces)	
Special sushi platter 寿司盛り合わせ (特)	60
luxury selection of nigiri and maki (36 pieces)	
Salmon selection サーモン盛り合わせ	22
selection of salmon sashimi and sushi (14 pieces)	
Vegetable selection 野菜盛り合わせ	20
vegetable selection of nigiri and maki (16 pieces)	

OTHERS その他

These are dishes that don't really fall into any of the previous categories but are often some of the more interesting or unusual. Some are traditional, and some are our own culinary experiments!

Hamachi ceviche	ハマチ セビチエ	23
Ikura gunkan	イクラの軍艦巻き	6.3
Pickled mackerel oshizushi	□ □ 押し寿司	11
Futomaki	太巻き	9.5
Vegetable futomaki	野菜太巻き	4.8
Inari	稲荷寿司	3.2

SIDE DISHES 付け合せ

A selection of traditional side dishes to accompany your meal before, during and after.

Chawanmushi 茶碗蒸し	5.8
Edamame 枝豆	3.7
Kimuchi キムチ	4
Miso soup 味噌汁	3
Pickle platter 漬	4.8
Plain rice ご飯	3
Taiwanese pork rice 魯肉飯	4
Natto rice 納豆ご飯	5.3
Miso congee with fish and mushroom 粥	4.5
Wakame seaweed salad わかめサラダ	5.8