

## 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.

## Sashimi 刺身

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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 <sup>s</sup> 鮭	4.7
Sea bream <sup>s</sup> 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

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\* one shrimp per portion

<sup>s</sup> available seared

## Nigiri 握り

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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 <sup>s</sup> 鮭	4.4
Sea bream <sup>s</sup> 鯛(ヨーロツパヘダイ)	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

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\* one shrimp per portion

<sup>s</sup> available seared

## maki 巻き

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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

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

### Uramaki 裏巻 4 pieces per portion

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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

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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

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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.

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

## Maguro マグロ

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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

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Akami <sup>s</sup> 赤身	7.3
Chutoro <sup>s</sup> 中とろ	7
Otoro <sup>s</sup> 大とろ	9.5

### Nigiri 握り 2 pieces per portion

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Akami <sup>s</sup> 赤身	6.2
Chutoro <sup>s</sup> 中とろ	5.9
Otoro <sup>s</sup> 大とろ	7.8

Maguro Selection 盛り合 6 pieces per portion

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**Sashimi selection** 刺身選択 **22**

**Nigiri selection** 握り選択 **18**

Hosomaki 細巻 4 pieces per portion

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**Akami** 赤身 **6.5**

**Negitoro** ネギトロ **7.5**

Uramaki 裏巻 4 pieces per portion

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**Akami** 赤身 **8.2**

Temaki 手巻 1 piece per portion

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**Akami** 赤身 **8**

**Negitoro** ネギトロ **8.5**

Donmono 丼物

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**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

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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

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

### Sushi 寿司の盛り合わせ

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



## Others その他

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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	しめ鯖 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

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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