Miso soup	5
Edamame	5
Seasonal Rice Bowl, Tosazu Miso Sabayon	14

ROLLS & MAKI

Tuna Trio Futo Maki, Nori Jam	28
Sea Trout Tartare Chu Maki, Yuzukosho Emulsion	24
Red Mullet Hosomaki, Koshu Butter	20
Icelandic Sea Urchin, Toro Hosomaki	28
Pickled Plum, Shiso Gari Hosomaki	16

TEMAKI & ONIGIRI

Blue Fin Toro Taku Temaki	38
Icelandic Sea Urchin, Smoked Chutoro Temaki	38
Akami Onigiri, Confit Egg Yolk	14
Saba Onigiri, Goma Sauce	12

CHEF'S SELECTION

Cornish Tuna Trio Nigiri selection	38
Today's Nigiri Selection	30/42
Seared A5 Wagyu, Imperial Caviar Nigiri	90
Seared A5 Wagyu Nigiri	48
Seasonal Sashimi Selection	32

NIGIRI (PER PIECE)

Charcoal Seared Bream	7
Cuttlefish	7
Hay Smoked Trout	7
Mackerel	7
Akami Tuna	8
Kombujime Brill	8
Hand Dived Scallop	9
Salmon Roe	9
Aburi Otoro	10
Chutoro	12
Smoked Chutoro	12
Seared Wagyu	18
Sea Urchin	20

Items may contain allergens. Please inform the team of any allergies or dietary requirements.
15% discretionary service charge will be added to your bill. 100% of all tips and service go to the team.