

## Them apples

Refreshing, bright, appley

*Sparkling green tea, whisky,  
tomato liqueur, marigold*

14

## At ease

Comforting, juicy, peachy

*Peach, sparkling oolong tea,  
sudachi, junmai sake, vodka*

12

## Vibrancy (0.0%)

Uplifting, tropical, tart

*Pineapple, steamed green tea, sansho*

12

## Floregano punch

Rejuvenating, tropical, herbaceous

*Pineapple, oregano,  
Bolivian grape spirit, lime*

14

## Breeze (0.0%)

Bracing, coastal, lightly savoury

*Marine aperitif, olive lemonade,  
tomato consommé*

12

## Head in the clouds

Intriguing, cloudy, nuanced

*British rose aperitif,  
cloudy sake, nasturtium*

13

## Uchi martini

Soothing, off-dry, aromatic

*Japanese gin, champagne cordial, white  
koji sake, hinoki-yomogi bitters. Ice cold*

14

## Musk-have

Invigorating, sharp, intense

*Rascilla agave spirit, bitters, melon, lime*

13

## Kurozu highball (0.0%)

Fascinating, woody, balsamic

*PX sherry, black rice deacidified  
vinegar, maple, spices*

13

## Shiro negroni

Captivating, bitter-sweet, aromatic

*Dry white port, potato shochu,  
white bitter, yuzu sake,  
chrysanthemum bitters*

14

## Red egg plant

Engaging, savoury, elegant

*Tomato consommé, white wine,  
apricot, gin, ash oil*

13

## Akiberi

Stimulating, fruity, tart

*Wild strawberry, cherry blossom  
vermouth, red miso*

13

## Currants and miso

Satisfying, rich, silky

*Coconut oil washed bourbon, red miso,  
red and black currants, bitters*

15

## Beets paloma

Electric, zesty, spicy

*Tequila, spice mix, beetroot, grapefruit  
soda*

14

## Nashi Daiquiri

Stimulating, textured, bright

*Japanese quince, pear, rum blend*

14

**THE  
LISTENING  
ROOM**

|              |                                                                                 |         |
|--------------|---------------------------------------------------------------------------------|---------|
| SNACKS       | Porthilly Oyster, Sweet Sake,<br>Finger Lime                                    | 5 (ea.) |
|              | House Pickles                                                                   | 6       |
|              | Smoked Cod's Roe, Chilli,<br>Fried Steamed Buns                                 | 12      |
|              | Edamame                                                                         | 5       |
| SKEWERS      | Duck Hearts, Shiso,<br>Shichimi                                                 | 8       |
|              | Grilled Brassicas, Yuzu Tofu<br>Chilli Crisp                                    | 10      |
|              | Lamb Belly, Sesame<br>Curry                                                     | 13      |
|              | Steamed Devon Brill, Watercress,<br>Tokyo Turnip                                | 14      |
|              | A5 Wagyu, Daikon, Ponzu                                                         | 18      |
| SMALL PLATES | Tempura Octopus,<br>Red Daikon                                                  | 18      |
|              | Beef Tartare, Oyster Emulsion, Sorrel,<br>Kombu / With Imperial Oscietra Caviar | 15/25   |
|              | Bluefin Tuna Tataki,<br>Karashi Miso, Grapefruit                                | 20      |

|                  |                                              |       |
|------------------|----------------------------------------------|-------|
| ROLLS & MAKI     | Tuna Trio Futo Maki, Nori Jam                | 28    |
|                  | Sea Trout Tartare Chu Maki, Yuzukosho        | 26    |
|                  | Red Mullet Hosomaki, Koshu Butter            | 20    |
|                  | Icelandic Sea Urchin, Toro Hosomaki (6 pc.)  | 28    |
|                  | Pickled Plum, Shiso Gari Hosomaki            | 16    |
| TEMAKI & ONIGIRI | Bluefin Toro Taku Temaki                     | 38    |
|                  | Icelandic Sea Urchin,<br>Chutoro Tuna Temaki | 48    |
|                  | Akami Tuna Onigiri, Confit Egg Yolk          | 14    |
|                  | Mackerel Onigiri, Goma Sauce                 | 12    |
| CHEF'S SELECTION | Cornish Tuna Trio Nigiri selection           | 38    |
|                  | Today's Nigiri Selection (5/7 pc.)           | 34/46 |
|                  | Seared A5 Wagyu, Imperial Caviar Nigiri      | 90    |
|                  | Seared A5 Wagyu Nigiri                       | 48    |
|                  | Seasonal Sashimi Selection                   | 32    |
|                  | Smoked Chutoro Tuna Nigiri                   | 56    |
|                  | Chutoro Tuna, Imperial Caviar Nigiri         | 90    |

# THE LISTENING ROOM

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.