



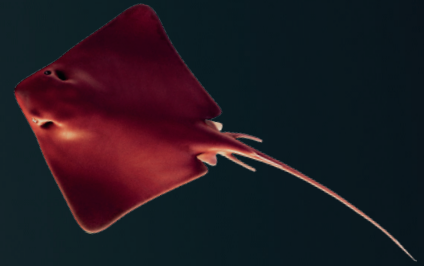
HOW DO YOU DIVE
INTO OUR WORLD?

TASK AHEAD

GO
À LA CARTE
OR
CHOOSE
A
SET MENU

JOB DONE





LET'S BE CLEAR.

When we try to tempt you – both with sticks, sushi, sashimi, soup and salads – navigating our menu and your appetite is perhaps taking your overview out on the deep end.

Yet.

While you could argue we haven't made choosing easy – you can also claim that finding it hard to make up your mind is only a positive sign of what's to come.

And by the way it's more simple than it looks.

Ask yourself, do I want a set menu or à la carte?

The first is at the back of the menu. The latter in the front

You can of course also give up, tell the waiter 'surprise me, make my day'.

In any case the outcome will probably be this:

You started confused – ended seduced.

À LA CARTE



EDAMAME BEANS

Spicy miso & sesame 4.5

Grilled, supreme soy & soya sesame 4.5

Sea salt & lemon 4.5



KINOKO KOROKKE

Mushroom croquette, Danish
Rød Krystal cheese, miso aioli
& truffle dust 8



BIMI TEMPURA

Tempura tenderstem broccoli with
daikon oroshi in shiitake-tentsuyu sauce
7.5

OKAZU

Kimchi. Fermented cabbage with chilli

Poteto Sarada. Japanese potato salad with

cucumber, red onion, carrot, cress & crispy potato

Kappa Chilli. Cucumber topped with almonds, chilli, onion & roasted sesame oil 6



TUNA TARTARE BITES

Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread 12



SHAKE TATAKI

Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress 11



LOBSTER & IKURA TEMAKI

Lobster, yuzu mayonnaise & sake-tamari marinated trout roe with sushi rice on crispy nori 11

*Allergy information is available. Please ask your server
All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill. Every penny is distributed to the team*



HIRAMASA CEVICHE

Yellowtail kingfish, lime & coriander dressing, yuzu miso, red onion, green chilli, kataifi & coriander 12



COME FOR A SWIM

Hotate Kataifi. Scallops, miso aioli, trout roe, kataifi & shiso cress

Kani Korokke. Crab croquettes with wasabi Caesar

Ebi Bites. Tempura shrimp, miso aioli, chilli, lime & coriander

Hiramasa Kataifi. Hiramasa, kataifi, chives, shiso, truffle oil & ponzu

Shake Tataki. Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

Tuna Tartare. Tuna, avocado, sesame, miso, yuzu and spring onion with crispy flat bread



CAULIFLOWER

Fried and served with black truffle goma 6.5



HOTATE KATAIFI

Scallops, miso aioli, trout roe, kataifi & shiso cress 12.9



KANI KOROKKE

Crab croquettes with wasabi Caesar 9



BROCCOLI

Grilled in supreme soy, served with spicy goma 6.5



SEAWEEED SALAD

Seaweed, daikon, snow peas, cucumber & sesame dressing 6



GYOZA

Chicken gyoza topped with okonomiyaki sauce, Japanese mayonnaise, chives & bonito 9



HIRAMASA KATAIFI

Hiramasa, kataifi, chives, shiso, truffle oil & ponzu 14



KARAAGE

Chicken, pickled red onion, served with wasabi Caesar 10



HIRAMASA KAMA

Hiramasa collar with sea salt & lemon,
served with miso soup and rice
[Limited availability]
26



MISO SOUP

Miso with tofu,
spring onion &
wakame 2.5



RICE PAPER SHAKE

Soy-cured salmon, pickled red
onion, avocado, cucumber &
coriander served with goma 11



EBI BITES

Tempura shrimp,
miso aioli, chilli, lime
& coriander 9.5

WAGYU BITES

Wagyu tartare with shiso,
spring onion and kizami
wasabi on toasted bread
22

BEEF TATAKI

Beef fillet with miso aioli,
spring onion, artichoke chips, shiitake
& truffle ponzu 14.5

EXMOOR CAVIAR

Royal Beluski [10 g] 22

SASHIMI



MAGURO
Yellowfin tuna 10.8



SHAKE
Salmon 8.6



HIRAMASA
Yellowtail kingfish 14.2



SASHIMI DELUXE

Salmon, yellowfin tuna,
yellowtail kingfish, lobster
daikon roll, hiramasa ceviche
and tamago ikura 36

NIGIRI

KINOKO

Portobello with lime salt
3 / 2 pcs 5.8

HIRAMASA

Yellowtail kingfish
3.5 / 2 pcs 6.8

NASU ABURI

Seared aubergine, miso &
kizami wasabi
2.8 / 2 pcs 5.4

AKA PIMAN

Grilled red pepper &
yuzu-kosho
2.8 / 2 pcs 5.4

HIRAMASA YAKI

Seared yellowtail kingfish
3.7 / 2 pcs 7.2

SHAKE NEW YORK

Salmon & garlic
2.8 / 2 pcs 5.4

INARI

Tofu with ginger,
shiitake, cress & sesame
3 / 2 pcs 5.8



INARI IKURA

Tofu with ginger, trout
roe, shiitake, cress &
sesame
3.9 / 2 pcs 7.6

TAMAGO

Japanese omelette
2.5 / 2 pcs 4.8

EBI

Shrimp
3.3 / 2 pcs 5.5

ABOKADO

Avocado, yuzu-kosho
& soya sesame
2.9 / 2 pcs 5.6

MAGURO

Yellowfin tuna
3.5 / 2 pcs 6

SHAKE

Salmon
2.7 / 2 pcs 5

SHAKE YAKI

Seared salmon
2.8 / 2 pcs 5.4

KYOTO NON-STOP

Nigiri. Tofu with ginger & shiitake, grilled red pepper, seared aubergine, avocado and portobello mushroom

10



TOKYO NON-STOP

Nigiri. Seared salmon, avocado, tuna and seared yellowtail kingfish, topped with Exmoor Caviar – Royal Beluski [10 gr]

32

TEMAKI SETTO

Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori 35

Temaki means handroll. Create your own small bites



SPOIL YOURSELF

Exmoor Caviar. Royal Beluski [10 g] 22

Heaven Sake Junmai 12, Hyogo [12.5%]

Rich aroma with a bright fresh finish

Bottle 720ml 75

MAKI

HOUSE ROLLS | 4 pcs of each roll

Wagyu. Wagyu tartare with kizami wasabi & crispy kataifi 19.5

Aka Ebi. Shrimp, spicy gochujang, avocado, snow peas, miso aioli & trout roe 14

Black Cod. Miso-marinated black cod with artichoke chips & pickled red onion 15.5

Red'n'Green. Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume 12.5

Soft Shell. Softshell crab with masago & spicy sauce 14.5

Lobster Abokado. Lobster, avocado, cucumber, soya sesame, chives & coriander 14.5



FULL HOUSE | Menu

All 6 House Rolls 78.5

Allergy information is available. Please ask your server

URAMAKI | 8 pcs of each roll



NANBAN

Chicken, avocado, kataifi,
coriander, soya sesame &
yuzu-kosho 12.5



CRISPY EBI

Tempura shrimp, avocado,
spicy sauce & sesame
10.5



CALIFORNIA

Shrimp, avocado, cucumber,
masago, sesame &
miso aioli 10



MAMMA MIA

Avocado, cucumber, soya
sesame & chives 9.5



PINK ALASKA

Salmon, avocado, cream
cheese & lumpfish roe
10



SPICY TUNA

Tuna, cucumber, spicy
sauce, masago, kataifi
& cress 10

KABURIMAKI | 8 pcs of each roll



NEW YORK SUBWAY

Tempura shrimp, avocado
& spicy sauce, topped with
salmon & garlic 16.5



EBI PANKO

Tempura shrimp & spicy
sauce, topped with
avocado 13.5



HELL'S KITCHEN

Tempura shrimp, avocado
& spicy sauce, topped with
tuna & barbecue 16.5



SHAKE AÏOLI

Snow peas, avocado,
miso aioli & cucumber,
topped with seared
salmon & trout roe 15



CEVICHE

Pickled red onion, avocado
& cucumber with hiramasa,
lime & coriander 15.5



CHIRASHI MAKI

Seared fish, spicy
sauce, snow peas,
ginger, chilli & pickled
red onion 10

MAKI MAKI

Kaburimaki. Ceviche, Hell's Kitchen, Ebi Panko and Shake Aioli
8 pcs of each roll 54

MINI MAKI MAKI

4 pcs of each roll 27



Allergy information is available. Please ask your server

STICKS

AIGAMO TSUKUNE

Grilled duck meatball with egg
yolk in supreme soy
6 / 2 pcs 11.6

SHISHITO YAKI

Padron peppers,
spicy gochujang,
tsume & lime
sauce
3.7 / 2 pcs 7.2

IMO YAKI

Sweet potato,
coriander cress
& teriyaki
3 / 2 pcs 5.8

ERINGI YAKI

King oyster
mushroom &
miso herb sauce
4 / 2 pcs 7.8

MOMO NANBAN

Fried chicken
thigh, sweet and
sour dashi marinade,
miso aioli, onion &
daikon cress
3.2 / 2 pcs 6.2

SHŌYU TEBASAKI

Chicken wings
marinated in garlic,
ginger & tamari
with soya sesame
3.5 / 2 pcs 6.8



SHAKE TERIYAKI

Salmon, teriyaki
& spring onion
3.5 / 2 pcs 6.8

GINDARA NO MISO

Black cod
& miso
11.5 / 2 pcs 22.6

SABA YAKI

Sake marinated
mackerel with
spring onion &
shiso ginger
sauce
3 / 2 pcs 5.8

AKA EBI

Shrimp, spicy
gochujang &
garlic butter
8 / 2 pcs 15.6

HOTATE BACON

Scallops &
bacon with
miso herb butter
6 / 2 pcs 11.6

YAKI YAGI

Goat's cheese
wrapped in
cured ham
4 / 2 pcs 7.8

CHIIZU MAKI

Emmental
cheese wrapped
in bacon
4 / 2 pcs 7.8

TEBASAKI

Chicken wings
with sea salt
3 / 2 pcs 5.8

TSUKUNE

Chicken
meatballs &
teriyaki
3 / 2 pcs 5.8

TSUKUNE CHILI

Chicken meatballs,
chilli dip, teriyaki &
spring onions
3.5 / 2 pcs 6.8

RAMU NIKU

Lamb, spring onion,
yakiniiku sauce,
garlic butter &
soya sesame
4.7 / 2 pcs 9

RICE 2.5

with crunchy chilli,
teriyaki or chilli dip 3.5

**BUTA YAKI**

Free-range pork
with yuzu-miso
4.5 / 2 pcs 8.8

IBERICO SECRETO

Miso cured black
Iberian pork
7.5 / 2 pcs 14.6

GYU HABU

Beef fillet with
miso herb butter
8 / 2 pcs 15.6

GYU KATZU

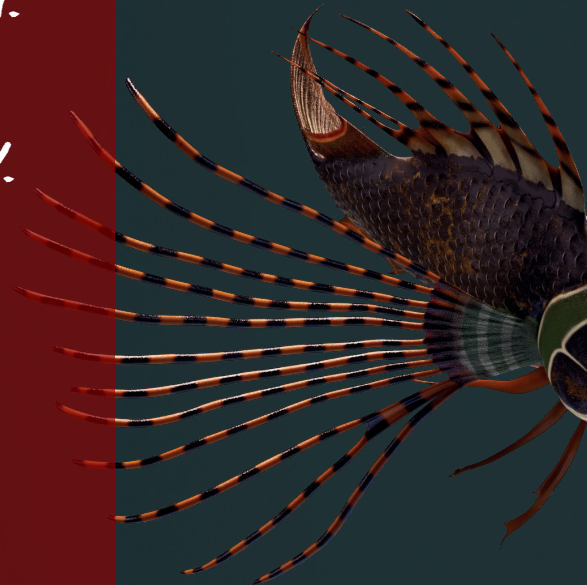
Fried beef fillet,
okonomiyaki
sauce, Japanese
mayonnaise &
daikon cress
7.8 / 2 pcs 15.4

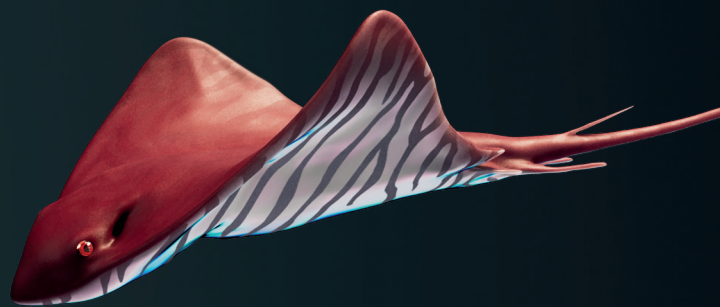
WAGYU YAKI

Our Japanese Wagyu beef is expertly
reared by the Hiramatsu Farm,
Kagoshima Prefecture, Kyushu, Japan
with only the best cuts selected by a
Kobe beef specialist
18 / 2 pcs 36

STILL
UNDECIDED?

DON'T WORRY.
OUR CHEFS HAVE
YOU COVERED.
ORDER A SET MENU.
EVERYTHING IS
COMING YOUR WAY.





MENUS



SPOIL YOURSELF
Exmoor Caviar. Royal Beluski [10 g] 22

AS GOOD AS IT GETS

Edamame. Soya beans, grilled with supreme soy & sesame

Hotate Kataifi. Scallops, miso aioli, trout roe, kataifi & shiso cress

Kani Korokke. Crab croquettes with wasabi Caesar

Ebi Bites. Tempura shrimp, miso aioli, chilli, lime & coriander

Tuna Tartare. Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread

Shake Tataki. Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

Hiramasa Kataifi. Hiramasa, kataifi, chives, shiso, truffle oil & ponzu

Temaki Setto. Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori

Ebi Panko. Tempura shrimp & spicy sauce, topped with avocado

New York Subway. Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic

Gindara No Miso. Black cod & miso

Hotate Bacon. Scallops & bacon with miso herb butter

Price per person 58

[Minimum two people]



SET FOR SUCCESS

Broccoli. Grilled in supreme soy, served with spicy goma

Ebi Bites. Tempura shrimp, miso aioli, chilli, lime & coriander

Shake Tataki. Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress

Beef Tataki. Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu

Ebi Panko. Tempura shrimp & spicy sauce, topped with avocado

Hell's Kitchen. Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue

Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe

Nanban. Chicken, avocado, kataifi, coriander & yuzu-kosho

Aka Ebi. Shrimp, spicy gochujang & garlic butter

Tsukune Chilli. Chicken meatballs, chilli dip, teriyaki & spring onions

Gyu Katz. Fried beef fillet, okonomiyaki sauce, Japanese mayonnaise, daikon cress

Price per person 45

[Minimum two people]





PERFECT DAY

Edamame. Soya beans with sea salt

Tuna Tartare Bites. Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread

Kinoko Korokke. Mushroom croquette, Danish Rød Krystal cheese, miso aioli & truffle dust

Rice Paper Shake. Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma

Shake Yaki. Seared salmon

Abokado. Avocado, yuzu-kosho & soya sesame

Crispy Ebi. Tempura shrimp, avocado, spicy sauce & tsume soy

Spicy Tuna. Tuna, cucumber, spicy sauce, masago, kataifi & cress

Tsukune. Chicken meatballs & teriyaki

Buta Yaki. Free-range pork with yuzu-miso

Shake Teriyaki. Salmon, teriyaki & spring onion

Price per person 40

[Minimum two people]







SALMON & FRIENDS

Rice Paper Shake. Soy-cured salmon, pickled red onion, avocado, cucumber & coriander served with goma

Shake. Salmon

Ebi Panko. Tempura shrimp & spicy sauce, topped with avocado

Spicy Tuna. Tuna, cucumber, spicy sauce, masago, kataifi & cress

Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe 25

GREENKEEPER

Edamame. Soya beans with spicy miso & sesame

Seaweed Salad. Seaweed, daikon, snow peas, cucumber & sesame dressing

Cauliflower. Fried and served with black truffle goma

Kinoko. Portobello mushroom & lime salt

Abokado. Avocado, yuzu-kosho & soya sesame

Nasu Aburi. Seared aubergine, miso & kizami wasabi

Red'n'Green. Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume

Eringi. King oyster mushroom & miso herb sauce

Imo Yaki. Sweet potato, coriander cress & teriyaki 29



MIXED EMOTIONS

Edamame. Soya beans with sea salt & lemon
Kani Korokke. Crab croquettes with wasabi Caesar
Shake Tataki. Salmon, sake-tamari marinated trout
roe, daikon, miso, ponzu & daikon cress
Shake. Salmon
Maguro. Yellowfin tuna
Spicy Tuna. Tuna, cucumber, spicy sauce,
masago, kataifi & cress
Pink Alaska. Salmon, avocado, cream
cheese & lumpfish roe
Chirashi. Seared fish, spicy sauce, snow
peas, ginger, chilli & pickled red onion
Tsukune. Chicken meatballs & teriyaki
Shake Teriyaki. Salmon, teriyaki &
spring onion

29



SAPPORO [5%]
Crisp, clean and
refreshing
Can 650ml 9.5

ROBUST

Beef Tataki. Beef fillet with miso aioli, spring onion, artichoke chips, shiitake & truffle ponzu

Bimi Tempura. Tempura tenderstem broccoli with daikon oroshi in shiitake-tentsuyu sauce

Okazu. Kappa Chilli, Poteto Sarada & Kimchi

Aigamo Tsukune. Grilled duck meatball with egg yolk in supreme soy

Shōyu Tebasaki. Chicken wings marinated in garlic, ginger & tamari with soya sesame

Tsukune Chilli. Chicken meatballs, chilli dip, teriyaki & spring onions

Gyu Habu. Beef fillet with miso herb butter



STICKS

Shake Teriyaki, Gindara No Miso & Tsukune

OKAZU

Kappa Chilli, Poteto Sarada & Kimchi 7



FOUR MEAL DRIVE

Shake. Salmon. Ebi. Shrimp. **Shake Yaki.** Seared salmon. **Maguro.** Yellowfin tuna
Chirashi. Seared fish, spicy sauce, snow peas, ginger, chilli & pickled red onion
Hell's Kitchen. Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue
Nanban. Chicken, avocado, kataifi, coriander, soya sesame & yuzu-kosho
Shake Aïoli. Snow peas, avocado, miso aïoli & cucumber, topped with seared salmon & trout roe
Spicy Tuna. Tuna, cucumber, spicy sauce, masago, kataifi & cress
Pink Alaska. Salmon, avocado, cream cheese & lumpfish roe
Ebi Panko. Tempura shrimp & spicy sauce, topped with avocado

124

PERFECTLY PAIRED WITH

Akashi Tai, Honjozo Genshu, Hyogo [10%]. Full bodied fruity sake with a silky texture
 Bottle 300ml 48 | Glass 100ml 17

SALADS



JUNGLE FISH

Grilled salmon, shrimp, seared tuna, green leaf salad, red cabbage, quinoa, tomatoes, avocado, edamame, radish, broccoli & sesame. Topped with lotus chips & dressed in miso-mustard
20



GREEN GATE

Grilled sweet potato, cauliflower, portobello mushroom, green leaf salad, red cabbage, quinoa, tomatoes, avocado, edamame, radish, broccoli & sesame. Topped with artichoke chips & dressed in goma
17



GREEN BIRD

Marinated chicken, soya egg, green leaf salad, red cabbage, quinoa, tomatoes, edamame, radish, broccoli & sesame. Topped with crispy chicken skin & dressed in wasabi Caesar
18

CHIRASHI



CHIRASHI DELUXE

Grilled miso marinated black cod, yellowtail kingfish, tempura shrimp, yellowfin tuna, seared salmon & lobster with sushi rice, avocado, tamago, shiitake, snow peas, sake-tamari marinated trout roe, shiso, soya sesame & tsume soy 27



BEAUTIFUL MESS

Salmon, avocado, snow peas, edamame, pickled red onion, sushi rice & poké sauce 14.5



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Scan this QR code for alternative menus, such as gluten preferences, menus with calories, allergens and more.

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