

À LA CARTE



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 7



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



KINOKO KOROKKE
Mushroom croquette, Danish
Rød Krystal cheese, miso aioli
& truffle dust 8.9



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



EDAMAME BEANS
Spicy miso & sesame 5
Grilled, supreme soy & soya sesame 5
Sea salt & lemon 5



BIMI TEMPURA
Tempura tenderstem broccoli with daikon
oroshi in shiitake-tentsuyu sauce 8



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 11.8



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



BROCCOLI

Grilled in supreme soy, served with spicy goma 6.5



HOTATE KATAIFI

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



SEAWEED SALAD

Seaweed, daikon, snow peas, cucumber & sesame dressing 6.9



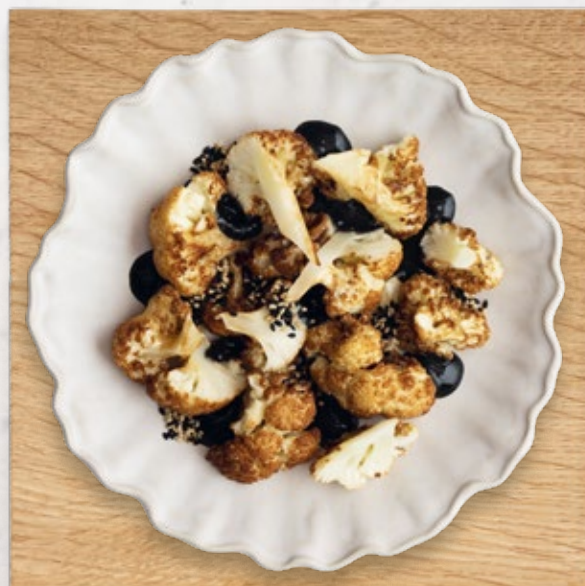
GYOZA

Chicken gyoza topped with okonomiyaki sauce, Japanese mayonnaise, chives & bonito 10.5



KANI KOROKKE

Crab croquettes with wasabi Caesar 9.9



CAULIFLOWER

Fried and served with black truffle goma 6.5



HIRAMASA KATAIFI

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



KARAAGE

Chicken, pickled red onion, served with wasabi Caesar 11



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 3

EBI BITES
Tempura shrimp, miso aioli, chilli, lime & coriander 9.9



RICE PAPER SHAKE

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

Allergy information is available. Please ask your server



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 14.9

EXMOOR CAVIAR

Royal Beluski [10 g] 22

Chef Kiyo

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



TEMAKI SETTO

Wagyu tartare, lobster & yuzu, kataifi, cress, soya sesame, avocado and sake-tamari marinated trout roe with sushi rice and crispy nori 36

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. Argentinian red 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 14.9

Lobster Abokado. Lobster, avocado, cucumber, soya sesame, chives & coriander 14.9



FULL HOUSE | Menu
All 6 House Rolls 78.5

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 11



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 11

KABURIMAKI | 8 pcs of each roll



EBI PANKO
Tempura shrimp & spicy
sauce, topped with
avocado 13.9



NEW YORK SUBWAY
Tempura shrimp, avocado
& spicy sauce, topped with
salmon & garlic 16.9



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



HELL'S KITCHEN
Tempura shrimp, avocado
& spicy sauce, topped with
tuna & barbecue 16.9



SHAKE AÏOLI
Snow peas, avocado,
miso aioli & cucumber,
topped with seared
salmon & trout roe 14.9



CHIRASHI MAKI
Seared fish, spicy
sauce, snow peas,
ginger, chilli & pickled
red onion 10.2

MAKI MAKI

Kaburimaki, Ceviche, Hell's Kitchen, Ebi Panko and Shake Aioli
54

MINI MAKI MAKI

4 pcs of each roll 27



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
2.8 / 2 pcs 5.4

EBI
Shrimp
3.3 / 2 pcs 6.2

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

MAGURO
Yellowfin tuna
3.5 / 2 pcs 6.8

SHAKE
Salmon
2.7 / 2 pcs 5.2

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
12.6



TOKYO NON-STOP
Nigiri. Seared salmon, avocado,
tuna and seared yellowtail
kingfish, topped with Exmoor
Caviar – Royal Beluski [10 gr]
32

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, Japanese
mayonnaise, onion
& daikon cress
3.2 / 2 pcs 6.2

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

TEBASAKI
Chicken wings
with sea salt
3 / 2 pcs 5.8

TSUKUNE
Chicken
meatballs &
teriyakii
3.2 / 2 pcs 6

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

RAMU NIKU
Lamb, spring onion,
yakniku sauce,
garlic butter & soy
sesame
4.7 / 2 pcs 9

RICE 2.6
with crunchy chilli, teriyaki
or chilli dip 3.9

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
Argentinian red
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

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



Sashimi Deluxe 36

"The Sashimi Deluxe is my all time personal favourite – irresistibly fresh and delicate."
– Jacopo

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 root vegetable 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 & wasabi Caesar
17.8

CHIRASHI



CHIRASHI DELUXE
Grilled miso marinated black cod, 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