

COLD

 TUNA PIZZA 26
Umami aioli, shiso, truffle oil (gfa)
+ fresh black truffle - market price

 ERINGI PIZZA 22
Umami aioli, shiso, truffle oil (gfa)
+ fresh black truffle - market price

 WHITE FISH CRUDO 22
Shiso, nanbanzu (gfa)

SALMON TATAKI 22
Mustard su miso, kizami wasabi (gfa) (h)

TUNA / SALMON TARTARE 42 / 36
Oscietra Caviar, wasabi soy (gfa) (h)

YELLOWTAIL JALAPENO 28
Cilantro, tomato salsa, yuzu soy (gfa)

 CREAMY SPINACH 18
Goma dare, rayu (ve) (gf) (h)

WAGYU TATAKI 42
Citrus soy, hoisin garlic (gfa)

SEARED TUNA 28
Tosazu, crispy onions (gfa)

SEAWEED SALAD 17
Amazu tomato, hiyashi wakame (vea)

HOUSE SALAD 16
Onion dressing, seasonal greens (ve) (gf)

DEVON CRAB SALAD 28
Mustard miso dressing,
roasted beetroot (ve) (gf)

CAVIAR
Oscietra / Kaluga
30g 155 / 240

NAZO 9 “MYSTERY BOX” 95
9 delicacies selection (h)

HOT

 TACOS 18 (2PCS)
Wagyu bulgogi,
roasted tomato ponzu (gfa)

CUTTLEFISH TEMPURA 20
Burnt jalapeno sauce

 MISO AUBERGINE 18
Pickled lotus root,
sesame seeds (gf) (ve)

MISO SOUP 6
Seaweed, abura-age, negi (gf) (h)

CLAM SOUP 9
Samphire, spring onion (h)

SPICY CRAB SOUP 14
Yuzu kosho, wakame (h)

EDAMAME 7 / 14
Sea salt / Truffle (v) (gf) (h)

ROCK SHRIMP 25
Creamy gochujang, crispy mushroom, chives

LAMB CHOP 29
Antichuco miso, crispy potato (gfa)

DUCK GYOZA 22
Pumpkin purée, soy, rayu

ORKNEY SCALLOP 17 (1PC)
Kimchi butter

BEEF TOBAN
Hereford beef fillet, mushroom - 42 per 150g

 DYNAMITE LOBSTER 48
Pickled Shimeji, jalapeno

MAINS

MISO YAKI UDON 48
Native lobster

MISO BLACK COD 48
Yuja foam, padron pepper (gf)

JIDORI CHICKEN 28
Potato purée, teriyaki (gf)

SHORT RIB 48
Braising jus, root vegetables (gf)

A5 WAGYU STRIPLOIN - 150 PER 300G
Charcoal grilled fullblood Wagyu from Hokkaido,
yuzu kosho Bordelaise (gf)

HERITAGE BEEF RIBEYE 64
Kizami, wasabi butter

 SIGNATURE ROLLS —

SPIDER ROLL 21 Soft shell crab, dynamite mayo, shiso leaf (gfa)	CRISPY VEGAN ROLL 16 Crispy enoki mushroom, amazu carrot (ve)
PERFECT STORM 24 Spicy tuna, prawn tempura, salmon belly aburi, chipotle mayo	COW WOW 22 Marinated bulgogi beef, coleslaw
HOT MESS 22 Sashimi poke, crab tempura, spicy ponzu aioli	BAKED CRAB HANDROLL 20 Soy paper, dynamite sauce
	CHARRED HAMACHI ROLL 21 Yuzu kosho aioli, chives

SUSHI - 2 PIECES (h) SASHIMI - 3 PIECES (h)

A5 WAGYU Hokkaido 22	FLOUNDER Jeju Island 16
TUNA Spain 16	TROUT ROE Europe 17
SALMON Faroe 14	
SEA BREAM Cornwall 15	NIGIRI - CHEFS' SELECTION
SEABASS Cornwall 14	5 pieces 32 / 9 pieces 52
OCTOPUS Spain 14	6 Aburi seared 36
CUTTLE FISH Cornwall 16	5 vegetables (ve) 28
YELLOWTAIL Kagoshima 16	SASHIMI - CHEFS' SELECTION
CRAB Portland 19	3 kinds 36 / 5 kinds 52
OBSIBLUE PRAWN Alaska 17	

FRIED RICE & VEGETABLES —

WAGYU FRIED RICE 22 Crispy garlic, sesame (gf)	KIMCHI FRIED RICE 18 Bacon, negi (vea)	BRUSSELS SPROUTS 9 Kimchi glaze, puffed grain (gfa) (vea)
 BIBIMBAP 22 Gochujang, soft egg (vea) (h)	GLAZED MUSHROOMS 12 Yuzu soy (gf) (v)	POTATO PUREE 9 Shio koji (gf) (v) + fresh black truffle - market price
+ Wagyu bulgogi 10		

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill. Please inform our team of any allergy or any dietary requirements. Adults need around 2000 kcal a day. (v) - vegetarian, (ve) - vegan, (gfa) - gluten free available, (vea) - vegan option available, (h) - healthy option

