

MA/NA “KOSHOGUMI” TASTING MENU

150 PER GUEST

TRUFFLE EDAMAME (VG)

Teriyaki / Seasonal Fresh Truffle / Sesame

TARABAGANI TARTARE

Norwegian King Crab / Yuzu / Masago / Pink Peppercorns / Truffle Butter Ponzu / Oscietra Caviar

IWA-EBI WASABI

Rock Shrimp Tempura / Tobiko / Wasabi Mayonnaise / Spring Onion / Sesame

O-TORO CRUDO

Fatty Bluefin Tuna / Kizami Wasabi / Dehydrated White Miso

NASU (VG)

Aubergine / Ginger Yuzu Miso / Sesame / Dehydrated Miso

SASHIMI SALAD

Chef's Sashimi Selection / Citrus Ginger / Wafu Goma / Plum Tomato / Wasabina Leaf / Mizuna / Kaiware / Shichimi

MA/NA SIGNATURE SUSHI PLATTER

Sushi Chef's Seasonal Selection

Hamachi Tataki Maki, Spicy O-Toro Maki, Chutoro, Kampachi Sashimi, Akami, Wagyu Nigiri

SUZUKI NO HONO

Roasted Chilean Seabass / Chili Garlic Soy / Marinated Pepper / Spring Onion

WAGYU WASABI

Grilled Ribeye / Ginger / Garlic / Fresh Wasabi / Karashi / Spicy Leek

TRUFFLE FRIED RICE (VG)

Nigata Prefecture Short Grain Rice / Seasonal Black Truffles / Zenmai / Garlic / Onion / Chive / Roasted Black Sesame

DARK CHOCOLATE FONDANT (V)

Dark Chocolate / Chocolate Sauce / Cacao Nibs / Wasabi Ice Cream

(V) Vegetarian, (VG) Vegan

This menu is designed to be shared among 4 people. All dishes are gluten free and made without nuts & celery.

If you have allergies or any dietary requirements / please speak to the team prior to ordering. Please note / soy and sesame are widely used in our kitchen / therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

MA/NA “CHŪRŌ” TASTING MENU

140 PER GUEST

TRUFFLE EDAMAME (VG)

Teriyaki / Seasonal Fresh Truffle / Sesame

O-TORO TARTARE

Fatty Bluefin Tuna / Avocado / Truffle Soy / Kaiware / Tobiko / Daikon / Shallots / Fresh Wasabi / Rice Crisps

AVOCADO ABURI (VG)

Grilled Avocado / Japanese Teriyaki Mushrooms / Asparagus / Spicy Aioli / Spring Onion / Sesame

HAMACHI CARPACCIO

Yellowtail / Citrus Ponzu / Balsamic / Yuzukosho / Red Radish / Spring Onion

SPICY EBI

Tiger Prawn Tempura / Spicy Mayonnaise / Asparagus / Spring Onion / Dehydrated Red Miso

KAMO SALAD

Crispy Duck / Mixed Cabbage / Hoisin Amazu Teriyaki / Pomegranate / Spring Onion

MA/NA SIGNATURE SUSHI PLATTER

Sushi Chef's Seasonal Selection

Masu Dynamite Maki, 5 Seas Kinuta, Akami, Hamachi Sashimi, Masu, Hirame Nigiri

GINDARA SAIKYO YAKI

Roasted North Atlantic Cod / Yuzu Miso / Pickled Kimchi Daikon / Edamame

JIDORI NO TERIYAKI

Grilled Boneless Free-Range Yorkshire Whole Baby Chicken / Ginger Honey Teriyaki / Yuzu Salt

TRUFFLE FRIED RICE (VG)

Nîgata Prefecture Short Grain Rice / Seasonal Black Truffles / Zenmai / Garlic / Onion / Chive / Roasted Black Sesame

SANSHO PEPPER PANNACOTTA

Japanese Sancho Pepper / Sansho Tuille / Ginger-Yuzu Sorbet

(V) Vegetarian, (VG) Vegan

This menu is designed to be shared among 4 people. All dishes are gluten free and made without nuts & celery.

If you have allergies or any dietary requirements / please speak to the team prior to ordering. Please note / soy and sesame are widely used in our kitchen / therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

MA/NA “UMAMAWARI” TASTING MENU

95 PER GUEST

EDAMAME (VG)

Himalayan Salt

KURODAI CARPACCIO

Black Bream / Mizuna / Red Onion / Wafu Goma Dressing / Black Lava Salt / Yuzu Pearls

SPICY EBI

Tiger Prawn Tempura / Spicy Mayonnaise / Asparagus / Spring Onion / Dehydrated Red Miso

YASAI GYOZA (VG)

Japanese Mushrooms / Spinach / Beansprouts / Sesame Soy / Spring Onion

KAMO

Crispy Duck / Mixed Cabbage / Hoisin Amazu Teriyaki / Pomegranate / Spring Onion

MA/NA SIGNATURE SUSHI PLATTER

Sushi Chef's Seasonal Selection

California Maki, Akami, Sashimi, Masu Nigiri

MUSHI SUZUKI

Steamed Brittany Seabass / Sesame Soy / Herb Salad / Garlic Salt

WAGYU WASABI

Grilled Ribeye / Ginger / Garlic / Fresh Wasabi / Lime / Spicy Leek

TRUFFLE FRIED RICE (VG)

Nigata Prefecture Short Grain Rice / Seasonal Black Truffles / Zenmai / Garlic / Onion / Chive / Roasted Black Sesame

NASHI NO GOMA

Nashi Pear / Goma Mousse / Coconut Sponge

(V) Vegetarian, (VG) Vegan

This menu is designed to be shared among 4 people. All dishes are gluten free and made without nuts & celery.

If you have allergies or any dietary requirements / please speak to the team prior to ordering. Please note / soy and sesame are widely used in our kitchen / therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

TASTING MENU WINE PAIRING

130 PER GUEST

Domaine Soupé Grand Cru 'Preuses' 2022

Chablis / France

Domaine de Ladoucette 'Baron de L' 2023

Pouilly-Fumé / France

Château Minuty '281' 2024

Provence / France

Domaine Desvignes Givry Rouge 2021

Burgundy / France

Framingham Noble Riesling 2025

Marlborough / New Zealand

TASTING MENU SAKE PAIRING

120 PER GUEST

Dassai 23 Junmai Daiginjo

Yamaguchi / Japan

Masumi 'Sanka' Junmai Daiginjo

Nagano / Japan

Gassan No Yuki Junmai Ginjo

Yamagata / Japan

Daischichi Junmai Kimoto Classic

Fukushima / Japan

Chiebijin Black Tea Umesu

Oita / Japan

(V) Vegetarian, (VG) Vegan

This menu is designed to be shared among 4 people. All dishes are gluten free and made without nuts & celery.
If you have allergies or any dietary requirements / please speak to the team prior to ordering. Please note / soy and sesame are widely used in our kitchen / therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.