



HIKARI

£85



BITES

STEAMED EDAMAME sea salt GF, VG, V

SQUID KARAAGE aji panka aioli

STARTERS

CRISPY SHIITAKE goma dressing VG, V

BLACK COD & RED SHRIMP GYOZA chili ponzu SF

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI

SASHIMI

SALMON | AKAMI | HAMACHI

NIGIRI

UNAGI | HAMACHI

MAKI

SALMON VOLCANO tempura flakes, spicy mayo, tobiko, spring onions

EBI TEMPURA gochujang, braised red onion, pickles SF

MAIN COURSES

GREEK SEABASS UZBEK tomatoes, red yuzu kosho garlic

CLAP TENDER CHICKEN umami barley miso, yuzu daikon

SIDES

OVEN BAKED EGGPLANT chili miso V

DESSERTS

VANILLA-PEANUT MILLEFEUILLE

crispy filo, vanilla cream, homemade peanut praline V

A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your final bill.



KAGAYAKI

£110



BITES

GRILLED EDAMAME yuzu miso VG
BLACK COD & RED SHRIMP GYOZA chili ponzu SF
CHEESE PUFFS cured wagyu, fresh black truffle

STARTERS

CRISPY SHIITAKE goma dressing VG, V
SALMON TATAKI kabosu wafu soy

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI

SASHIMI

SALMON | CHU-TORO | YELLOW TAIL

NIGIRI

AKAMI | SEA BASS

MAKI

SPICY TUNA ssamjang, spicy furikake, wasabi mayo
ROCK SHRIMP TEMPURA yamagobo, dynamite sauce SF

MAIN COURSES

OVEN BAKED MISO COD mustard miso sauce
WAGYU OYSTER BLADE served with truffle mayo, tahoon mayo & kimchi miso

SIDES

OVEN BAKED EGGPLANT chili miso V
CRISPY SMASHED BABY POTATOES red yuzu kosho aioli V

DESSERTS

NATSU PLATTER



KIWAMI

£140



BITES

GRILLED EDAMAME yuzu miso VG
WAGYU BEEF GYOZA yuzu ponzu
ROCK SHRIMP TEMPURA spicy chili mayo, chives SF

STARTERS

SEASONAL SALAD cucumber, avocado, umeboshi dressing V
HAMACHI chili relish, red pepper dressing
RAW TUNA sesame yuzu truffle dressing, umami tenkatsu

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI

SASHIMI

O-TORO | YELLOWTAIL | SALMON

NIGIRI

OTORO & FOIE GRAS | AGED PARMESAN seaweed paste | HAMACHI

MAKI

SPICY TUNA ssamjang, spicy furikake, wasabi mayo,
CALIFORNIA CRAB avocado, orange tobiko, yuzu mayo SF

MAIN COURSES

OVEN BAKED MISO COD mustard miso sauce
WAGYU STRIPLOIN served with truffle mayo tahoon mayo & kimchi miso.
MARINATED LAMB RACK kimchi CLAP way 2 pc

SIDES

TRUFFLE MUSHROOM DONABE V
OVEN BAKED EGGPLANT chili miso V

DESSERTS

CLAP DESSERT PLATTER

A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish
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