

sachi 

## OTSUMAMI *Small bites*

Padron peppers <i>honey miso</i> (gf pb)	6
Edamame <i>smoked miso salt</i> (gf pb)	6
Miso soup <i>tofu, wakame, mushroom</i> (gf pb)	6

## ZENSAI *Sharing plates*

### TSUMETA I *Cold*

Gomae salad <i>spinach, sesame, crispy buckwheat</i> (pb)	9
Trout tartare <i>mustard miso, crispy buckwheat</i> (gf)	14
Hamachi salad <i>caperberry, shiso, tomato ponzu</i>	20
Soba salad <i>tomato dashi, shiso pesto</i> (pb)	11
Wagyu tataki <i>porcini ponzu, mizuna, barley</i>	25

### ATATAKAI *Hot*

Nasu miso <i>aubergine, sweet miso, crispy buckwheat</i> (gf pb)	14
Seasonal vegetable tempura (pb)	12
Crispy monkfish <i>yuzu kosho tartare</i>	14
Wagyu korroke <i>fermented eryngii</i>	12

gf - gluten free | pb - plant based

Please inform us if you have any dietary or allergen needs. An optional 13.5% service charge will be added to your bill.

**ROBATA** *Cooked over coals*

Skate wing <i>wild garlic, dashi butter</i>	26
Lamb neck <i>shio koji kanzuri (gf)</i>	24
Duck breast <i>port soy reduction</i>	24
Rib-eye 45 day age <i>apple wafu, roasted tropea onion (gf)</i>	32
Octopus <i>paprika soy, pickled tomato (gf)</i>	22
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A4 Wagyu sirloin <i>roasted beetroot, mustard miso</i>	52
A5 Wagyu fillet <i>morel mushrooms, sansho peppercorn</i>	89

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**MORIAWASE** *Chef's selection of fish*

**SASHIMI**

3 varieties	29
5 varieties	42
7 varieties	58

**NIGIRIZUSHI**

5 pieces <i>seasonal vegetable (pb)</i>	15
5 pieces	24
7 pieces	40

**SASHIMI & NIGIRIZUSHI**

Sashimi 3pc | Nigirizushi 2pc

Akami <i>Lean tuna</i>	12	9
Chutoro <i>Medium fatty tuna</i>	16	12
Otoro <i>Fatty tuna</i>	20	16
Masu <i>Sea trout</i>	12	9
Hamachi <i>Yellowtail</i>	18	14
Kurodai <i>Sea bream</i>	12	9
Unagi no kunsei <i>Smoked eel</i>		16
Ebi <i>Striped prawn</i>		15
Masuko <i>Trout roe</i>		12
Wagyu <i>Seared beef</i>		16

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## MAKI ROLLS

6 pc

Enoki mushroom tempura *mizuna, black garlic* (pb)

12

Smoked eel *cucumber, crispy buckwheat* (gf)

16

Tuna *shiso, pickled radish, crispy buckwheat* (gf)

18

Asparagus *kanzuri, shiso* (pb)

10

Crab *smoked mentaiko*

18

Yellowtail *pickled myoga, benitade* (gf)

15

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## OUR PARTNERS

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### 魚

#### Flying Fish

Based in Cornwall, Flying Fish has been sourcing the best seafood across the British Isles for the UK's top chefs since 2006.

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### 鴨

#### Merrifield Duck

Reared on a purpose-built, welfare-friendly farm in Devon, Merrifield ducks are of utmost quality and flavour.

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### 羊

#### Aubrey Allen

Our partners at award-winning butchers, Aubrey Allen source the very best lamb from the South West of England, where the focus is on welfare and traceability.

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### 蟹

#### Kernowsashimi

Rooted in the slow food philosophy of 'good, clean and fair', Kernowsashimi has been dedicated to sustainably catching and supplying the freshest fish and crabmeat to UK chefs since 2005.

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### 和牛

#### Tajimaya Wagyu

The UK's first supplier of Kobe and Wagyu beef, Tajimaya Wagyu's meat comes from cattle bred by artisan farmers in Kagoshima, prefecture in Japan.

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### 牛肉

#### Lake District Farmers

We buy our beef from the Lake District Farmers who are dedicated to the quality and sustainability of fell farming in Cumbria.

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### 豆腐

#### Clean Bean

Combining traditional techniques with high quality ingredients, London-based Clean Bean has been producing fresh, organic tofu for over fifteen years.

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### 青果

#### Namayasai

Based in Lewes, East Sussex, the Namayasai team has been growing English and Japanese fruits, vegetables and herbs through slow food methods since 2005.

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