



# Menu

WORLD SUSHI SKILLS INSTITUTE ADVISER  
AWARDED BY THE JAPANESE GOVERNMENT  
a r t s u s h i . c o . u k

## FUTOMAKI SELECTIONS.

King prawn in tempura.	£18
Ebi King prawn.	£17
Soft shell crab tempura.	£17
Dorset crab tempura.	£17
Salmon tartare tempura.	£17
Glazed kanpyo.VG	£14
Special by the Chef.	£18

## NOT ONLY SUSHI!

Edamame with sesame seeds, shichimi togarashi, teriyaki.VG	£5
Tsukemono selection of Japanese pickles.VG	£5
Kanpyo, dried shavings of the fruit from a type of butternut squash.VG	£6
Seasoned Ajitama eggs in classic Junmai Ginjo Sake.	£5
Miso soup with inari tofu, goma wakame, tuna bonito.	£6

## TEMPURA & JAPANESE PICKLES.

King prawn & Tuna Bonito	£7
Inari tofu VG	£5
Scallops	£9
Soft shell crab	£9
Tuna sake	£9

## MICHELIN 2025



World Sushi Skills Institute

国際寿司技能士協会

in cooperation with the

All Japan Sushi Association



# WORLD SUSHI CUP®

ワールドスシカップ