



# Menu

## By Chef Kamil

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

### CHEF SELECTIONS

#### California 6pcs

Glazed inari in teriyaki. <b>VG.</b>	£14
Philadelphia salmon, mango.	£16
Dorset crab meat, bonito tuna.	£17
King prawn in tempura with salmon or tuna, crab, unagi.	£18
Ebi King prawn, goma wakame, mint.	£17
Glazed unagi kabayaki tempura.	£16
Tuna in pepper, lotus root.	£17
Something special by the Chef.	£18

#### Futomaki 6pcs

Glazed kanpyo in teriyaki, goma wakame. <b>VG.</b>	£14
Salmon tartare in tempura, bonito tuna.	£17
Grilled salmon in teriyaki, philadelphia and mango.	£16
Dorset crab tempura, bonito tuna.	£17
Tuna tartare in tempura, bonito.	£17
Scallops tartare tempura, tobiko.	£18
Soft shell crab tempura, sanshio.	£17
Something special by the Chef.	£18

#### Gunkanmaki 1pcs

Goma wakame, lotus root. <b>VG.</b>	£3
Salmon sake tartare, tobiko.	£4
Tuna sake tartare, shichimi.	£4
Dorset crab, sake.	£4
Glazed unagi kabayaki.	£4
Scallops, tobiko, sanshio.	£5
Something special by the Chef.	£5

#### Nigiri 1pcs

Roasted red pepper, mango. <b>VG</b>	£3
Inari tofu. <b>VG</b>	£3
Salmon, lime, teriyaki.	£4
Seared salmon belly. ( Seasonal )	£5
Tuna in pepper, teriyaki, bonito.	£4
Glazed unagi kabayaki.	£4
King prawn, goma wakame.	£4
Scallop, tobiko, sanshio.	£5
Something special by the Chef.	£5

### ANTONIUS CAVIAR

Natural unpasteurized caviar is obtained in a traditional way and prepared using the Malossol method.

Siberian Sturgeon tin 30g.	£59
Sushi selection with Caviar.	£65
Caviar and Sake pairing.	£72

### OMAKASE 6pcs

"I leave it up to you" let the Chef surprise you.

£29

### SASHIMI LOVERS ! 3pcs

Salmon.	£12
King prawn.	£12
Tuna.	£13
Scallops.	£15
Unagi.	£12
Chef selection.	£15

### OTSUMAMI - Not only Sushi!

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

### Tempura & Japanese Pickles

King prawn & Tuna bonito.	£7
Inari tofu. <b>VG</b>	£5
Scallops.	£9
Soft shell crab.	£9
Tuna sake.	£9

### Tartare Junmai Ginjo Sake

Salmon with fukujinzuke, sanshio japanese berries	£17
Yellowfin tuna with fukujinzuke, sanshio japanese berries.	£18

### CHIRASHI SUSHI

Sake salmon.	£21
Sake yellowfin tuna.	£22
Scallops tempura.	£23
King prawn tempura.	£23
Soft shell crab tempura.	£23
Dorset white crab.	£23
Special by the Chef.	£24

### CHIRASHI VEGAN

Inari tofu, aged in japanese stock.	£18
Glazed kanpyo in teriyaki sauce.	£18

### Temaki ( Hand roll )

Dorset crab.	£9
Scallops.	£9
Tuna.	£9
Salmon.	£9

# MICHELIN

# 2024

We welcome everyone into our restaurant but please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink. **VG . Vegan-Friendly.**



WORLD SUSHI CUP®

ワールドスシカップ



World Sushi Skills Institute

別添くしお飯花託協会

in cooperation with the

All Japan Sushi Association