

## Lunch Option

## ADD SET (+£12)

Steamed Koshihikari rice, red miso soup and seasonal pickles – a traditional accompaniment to complete your meal

\* Available Option



- ❖ Fish of the Day £28
  With garnish of the day
- Guinea Fowl £28

  Roketsu yakitori sauce, leek, padron pepper
- ❖ A5 Wagyu Beef £48
  Yuzu oroshi, maitake, baby carrot
- ❖ Zuccherissima Pumpkin (V) £22 Soy milk sauce, mushrooms, burdock

## Fried 揚

- ❖Vegetable Tempura (V) £16
  Seasonal vegetables tempura
- ❖Lobster Tempura £48
  Tristan lobster, seasonal vegetables
- ❖Prawn Tempura £22
  4 pcs of king prawn
- Vegetable Kakiage (V) £15
  Shredded vegetables kakiage tempura
- Prawn Kakiage £18
  Diced king prawn and shredded vegetables kakiage tempura
- ❖ Iberico Pork £28
  Pork katsu with sweet miso sauce

Chef's Selection 盛り合わせ

- Sashimi Selection (8 pieces) £49
  Chef's choice of seasonal sashimi
- ❖ Sushi & Sashimi Selection £61 Chef's choice of seasonal sushi &sashimi

Tempura Selection £29
Assorted vegetables and prawns





Spinach Goma-ae (V) £8 Padron Pepper Kuroshichimi (V) £8 Simmered spinach, sesame sauce Grilled padron pepper, Japanese shichimi spice Mix Salad (V) £9 Special Tsukemono (V) £7 Seasonal vegetables, Roketsu Dressing A selection of pickled vegetables (Sushi) NIGIRI & SASHIMI SIGNATURE SUSHI ROLL Akami £6 Ibushi Toro £16 Wara smoked, plum paste, shiso, Chutoro £8 spring onion, kombu Otoro £11 Ibushi Chalk Stream Trout £13 Wara smoked, ginger, shiso, trout skin, ikura, Ikejime Chalk Stream Trout £6 smoked radish, spring onion Scallop £11 Prawn Kakiage £15 Diced prawn and shredded vegetables Ikura £8 kakiage tempura Botan Prawn £16 Vegetable Kakiage (V) £12 Shredded vegetables kakiage tempura Ume Kyuri (V) £8 Pickled plum, cucumber

Steamed Koshihikari Rice £7

Red Miso Soup £6.5

Rice \* & Soup +