House Pickles

PLATES

∞

SNACKS

Smoked Cod's Roe, Chilli, Fried Steamed Buns

Miso Soup

Hispi Cabbage, Shiitake Mushroom, Fried Ginger Dressing

Chicken & Blood Sausage Tsukune, Cured Egg Yolk

Beef Tongue, Shishito Pepper,

Marigold Miso

Cornish Mackerel, Grated Ox Heart Tomato, Olive Oil

11

Grilled Torbay Prawns, Citrus, Sichuan Pepper Spice

14

Tempura Lobster Claw,

Curry Emulsion

Aged Beef Tartare, Cep, Fried Shallot,

Soy Yolk

14

Bluefin Tuna Tataki

Karashi Miso, Grapefruit

18

Pickled Plum Shiso Hosomaki

10

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ONIG

HAND

Toro Taku Temaki, Miso Aioli (2 pc.)

∞ ROLLS

Blue Fin Tuna Onigiri, White Soy, Cured Yolk (1 pc.)

Pressed Mackerel Roll, Pickled Myoga, Shiso

Tuna Trio Nigiri (6 pieces)

Charcoal-Seared Bream

PIECES

Cuttlefish

NIGIRI (2

Hay-Smoked Trout

Akami Tuna

12

Mackerel

12

Kombu-Jime Brill

14

Hand Dived Scallop

14

Salmon Roe

15

Aburi Otoro

16

Chef's Nigiri Selection (10 pieces)

45

Chef's Sashimi Selection (8 pieces)

26

THE LISTENING ROOM