

SOFT DRINKS

Lurisia still water (330/750ml)	£4.50/£6.25
Lurisia sparkling water (330/750ml)	£4.50/£6.25
Coke (200ml)	£3.75
Diet Coke (200ml)	£3.75
Lemonade (200ml)	£3.75
Selection of Fruit Juices:	
Orange juice	£4.50
Apple juice	£4.50
Cranberry juice	£4.50
Sencha (Green tea)	£3.50
Hoji Cha (Roasted green tea)	£3.50
Genmai Cha (Green tea with brown rice)	£3.50

*All spirits are available upon request at 25ml and multiples thereof.
Wines are also available at 125ml upon request.*

TSUKIJI

 #tsukijisushi

*All prices are inclusive of Value Added Tax
A discretionary 12.5% service charge
will be added to your account*

Allergen menu available upon request

APPETIZER

Edamame <i>Boiled soy beans</i>	£3.80
Spicy Edamame <i>Shichimi, butter and lemon juice</i>	£5.00
Agedashi Dofu <i>Deep fried bean curd in a tempura sauce</i>	£5.80
Tender Stem Broccoli <i>Pan fried tender stem broccoli with a teriyaki sauce</i>	£7.50
Octopus Carpaccio <i>Sliced octopus, radish and fennel with a truffle mustard-miso dressing</i>	£9.50
Grilled Octopus <i>Grilled octopus with radish, ginger bud and spicy ume miso</i>	£9.50
Oysters <i>Three rock oysters, with yuzu ponzu, jalapeno and truffle citrus soy</i>	£11.50

Gyokuro Green Tea, Kyushu, Japan £26.00
Gyokuro has powerfully sappy- sweet middle flavours and a cleansing edge on the finish. Its characteristics are of ambrosial fragrance and are highly delicate and gentle in flavour. It is silky and smooth, organically grown in Kagoshima and recognised for its delicious umami flavours. Carefully grown in the shade for 20 to 30 days before harvest, Gyokuro has several unique features: an elegant aroma, a sweetness of taste, and a light green colour.

Organic Dragon Well Supreme, Zhejiang, China £23.00
This is an exceptional example of China's most celebrated green tea. Picked and expertly processed early in the season, before the Qing Ming festival, between April 3rd – 5th from Zhangpowu tea garden in Zhejiang. The tea was fired and shaped in small batches to give a truly classic Dragon Well taste and attractive appearance. The small, neat and evenly shaped leaves produce a beautifully fresh and satisfying infusion, perfect for spring and summer afternoons.

Wild Wuyi Gold, Fujian, China £21.00
This is the most outstanding Wuyi black tea of recent years. Perfectly rounded and deep malt flavours balanced with pristine honey sweetness and an incredibly long finish. Produced by artisans with generations of knowledge creating small batches, dedicating their skill and expertise to honouring the leaves produced by ancient wild 100 year old trees. Very few teas are able to combine the freshness, maltiness and syrupy richness into such a seamless, rounded whole.

FINE TEA SELECTION

Organic Bohea Lapsang Supreme, Wuyi, China per tea pot £12.00

Richly and smoulderingly smoky yet with great harmony and wealth of aroma, leaving an impression of almost peaty warmth. Drying the leaves slowly over barkless pinewood fires gives Wuyi Bohea soft lingering smokiness making it a perfect and sophisticated after dinner tea.

Huo Shan Yellow Buds, Anhui, China £16.00

Yellow tea is one of the rarest, mellower, sweeter and riper flavour than green tea, offering a unique and wonderful tea drinking experience to be savoured. Whole leaf yellow tea picked from Hu Shan Sun town in Anhui is China's most celebrated yellow tea renowned for its graceful, sappy, nourishing hazel sweetness.

Wuyi Oolong, Wuyi, China £19.00

There are numerous Wuyi Oolongs made from different varieties of the tea plant; each offer a unique nuance of flavour masterfully teased out by the tea makers who produce them. Nearly all Wuyi Oolong share the quality of gentle warmth through their deep roasting, lifted by sweetness and high fruit-like notes. This season's Wuyi is Water Sprite (Shui Xian) – rich and autumnal with fragrant notes of rose and peach. Its smooth texture, without a hint of bitterness, makes this a great entry level to not only Wuyi Oolong, but the darker oolong China has to offer.

1970s Raw Puerh Supreme, Yunnan, China £39.00

The flavours and complexity of puerh teas have an appeal akin to the very best wines and whiskies. The tea has been aged in carefully controlled environments and is very different to other teas. The aging process adds a fascinating dimension, maturing the tea into something richer, smoother, mellower and more complex but without losing the original life of the young fresh leaf.

SASHIMI APPETIZER

Usuzukuri – Yuzu Ponzu

Seven thinly sliced sashimi with a citrus soy sauce

Suzuki (sea bass) £13.50 Hamachi (yellowtail) £15.50

Tataki - Yuzu Ponzu

Four slices of seared sashimi with a citrus soy sauce

Sake (salmon) £11.00 Chu Toro (medium fatty tuna) £15.50

Tataki – Jalapeno Salsa

Four slices of seared sashimi with a jalapeno salsa

Sake (salmon) £11.00 Chu Toro (medium fatty tuna) £15.50

SALADS

Yuzu Dressing (citrus dressing)

Yasai (green) £8.50

Rocket, baby spinach, daikon curls and red chard

Sake (salmon) £13.50

Salmon, rocket, baby spinach, daikon curls and red chard

Anchovy Dressing

Wakame (seaweed) £8.50

Green seaweed and daikon curls with anchovy dressing

Suzuki (sea bass) £14.50

Sea bass, rocket, baby spinach, daikon curls and red chard

Hamachi (yellowtail) £16.50

Hamachi, rocket, baby spinach, daikon curls and red chard

GRILLED WARM APPETIZER

Green Dressing - spring onion, garlic and herb dressing

Grilled Zucchini (*courgette*) £6.00

Grilled Aspara (*asparagus*) £6.50

Grilled Buna Shimeji (brown beech mushroom) £8.00

Creamy Sauce - homemade chilli and mayonnaise sauce

Grilled Kaki (*oyster*) £10.50

Grilled Hotategai (*scallop*) £13.50

FRIED WARM APPETIZER

Ebi Tempura

Four pieces of king prawn deep fried in tempura batter and served with a dashi soy sauce £15.50

Kani No Karaage

Deep fried soft shell crab with salad and jalapeno salsa £13.50

Wagyu Beef Shogayaki

Pan fried Japanese wagyu beef with mushrooms, spring onion and ginger soy £20.50

Wagyu Beef Tataki

Seared Japanese wagyu beef with lettuce, radish, spring onion, pine nut and spicy ume miso £20.50

SAKE LIST

“Black Dragon”

Junmai Ginjo – Kokuryu

Kokuryu has the imposing presence of sakes brewed in the Noto Toji style of western Japan. Its deeply mysterious flavour seems to come from the earth itself; rich, dynamic and welcoming. Dry.

£21.50 per glass (180ml) - £85.00 per bottle (720ml)

“Northern Skies”

Junmai – Akita Brewery

Subdued, understated and fairly mild, this is easy-drinking sake with hints of ripe white peach. Dry.

£16.00 per glass (180ml) - £64.00 per bottle (720ml)

“Cherry Bouquet”

Ginjo – Dewazakura Brewery

Pear, melon and unmistakable red cherries balance with a delicately floral nose and fresh pineapple. Medium.

£22.00 per glass (180ml) - £36.50 per bottle (300ml)

“Fair Maiden”

Daiginjo – Hoyo, Uchigasaki Brewery

Delicate milk chocolate and wild mushroom on the nose balance out soft red liquorice and star anise on the palate. Off-Dry.

£28.00 per glass (180ml) - £78.00 per bottle (500ml)

A “Flight” of Sake

“Northern Skies”, “Cherry Bouquet” & “Fair Maiden”

A chance to taste all 3 different sakes in one easy flight.

3x50ml £24.00

Rosé Wine

Glass (175 ml) Bottle (750ml)

*Sancerre Rosé, Pascal Jolivet, Loire Valley
France 2015*

£11.50

£46.00

Ripe peach, soft strawberries and fresh acidity makes this an ideal accompaniment to a variety of sashimi.

Plum Wine

£8.00

*Prucia, Plum Liqueur
Umeshu de France*

*A magic combination of French-grown Golden Japanese plums, and high quality grape spirit.
Served over ice to refresh your palate after your meal.*

Beer

£7.00

Kirin Ichiban

On the palate the beer is balanced and refreshing. The aromas are malty and clean with a touch of grassy notes. A perfect food match for sushi and Japanese cuisine.

Whisky

£19.50

Hibiki, Suntory 17 years old (50ml)

A malt and grain blend that is both spicy and sophisticated

GRILLED DISHES

Hamachi Kama Shioyaki £14.50

Grilled yellowtail cheek with salt

Black Cod Saikyo Miso £21.50

Grilled black cod marinated in sweet miso sauce

Salmon Teriyaki £18.50

Grilled salmon and tender stem broccoli with a teriyaki sauce

Shorthorn Beef Fillet Teriyaki £21.50

Pan fried English shorthorn beef fillet with a teriyaki sauce

Wagyu Beef Goma-Teriyaki or Jalapeno Yuzu Ponzu £28.50

Pan fried Japanese wagyu beef

SOUP, RICE AND PICKLES

Gohan (*steamed rice*) £2.50

Shiro miso (*white miso*) £3.50

Oshinko Takuwan (*white radish*) £3.50

Oshinko Ao Kappa (*cucumber*) £3.50

Oshinko Ao Kappa and Takuwan £4.50

SET DINNER

Starter

Grilled Asparagus – Green sauce

Ebi Tempura – Dashi soy sauce

Main

Beef Teriyaki

*Pan fried English shorthorn beef fillet in a teriyaki sauce served
with rice and miso soup*

or

Sushi and Sashimi Moriawase

*Tuna, yellowtail, king prawn, butterfish, 3 pieces of California roll, salmon
and tuna sashimi served with miso soup*

Dessert

Choice of dessert

£45.00 per person

TASTING MENU

Buna Shimeji – Green sauce

Hamachi Usuzukuri – Yuzu ponzu

Tataki Chu Toro – Jalapeno salsa

Octopus Carpaccio – Truffle mustard miso dressing

Grilled Oyster – Creamy sauce

Unakyu Maki – Teriyaki

Nigiri Sushi – Chef's choice (five kinds)

Black Cod – Saikyo miso sauce

Green Tea Ice Cream – Chocolate ripple & raspberry compote

£65.00 per person – with pairing sake £95.00 per person

Red Wine

Glass (175ml) Bottle (750ml)

*Malbec, Finca La Colonia Coleccion, Norton £9.50 £36.00
Argentina 2015*

*Rich and velvety smooth, big tannins and dark cherries
make this a mouth-filling and mouth-watering wine. Pair it
with duck teriyaki.*

*Rioja Crianza, Conde De Valdemar £10.50 £42.00
Spain 2012*

*Delightful medium bodied red with a tobacco and violet
notes. Try with hamachi nigiri sushi tamari soy & truffle oil.*

*Pinot Noir, Coopers Creek, Marlborough £12.00 £48.00
New Zealand 2014*

*Great example of this classic grape, strawberry & raspberry
aromas and a mineral finish. Try alongside soft shell crab salad.*

*Château D' Angludet, Margaux, Bordeaux £28.00 £120.00
France 2009*

*Truly classic left bank Cabernet Sauvignon driven wine with cassis, blackberry
and cedar box aromas followed by a subtle floral bouquet and notes
of cinnamon and cloves.*

White Wine

Glass (175ml) Bottle

*Pinot Grigio, Quercus, Brda
Slovenia 2015*

£9.50 £36.00

*Classic Pinot Grigio with floral aromas, almond notes, freshness and minerality.
It is a fine, supple and elegant wine. Try with red miso soup.*

*Riesling, Rene Mure, Alsace
France 2014*

£11.00 £42.00

*Floral and finely balanced with good weight, citrusy and limey flavours.
Impressive Riesling dry in style with exotic fruit on the nose great freshness.
Perfect for the salmon with yuzu ponzu.*

*Sancerre, Le Mont, Foucher Lebrun, Loire
France 2015*

£12.00 £48.00

*Gooseberries, green apples and flinty undertones define this wine,
a treat to go with any starter. Try with spicy hamachi jalapeno maki.*

*Cloudy Bay, Sauvignon Blanc
New Zealand 2016*

£13.00 £56.00

*Trademark aromas of gooseberries, white flowers and freshly
cut grass from a leading producer in Marlborough, New Zealand.
Pair it with new style yellowtail sashimi.*

*Chassagne Montrachet, Phillip Colin
France 2014*

£21.50 £90.00

*White Bourgogne showing aromas of ripe stone fruits mixed with
hazelnuts and butter. This is a magnificent Chardonnay from a great vintage.
Try alongside scallops with creamy sauce.*

SASHIMI MORIAWASE

Assorted Sashimi A £23.50

Ten slices of Sake (*salmon*), Shiromi (*white fish*), Akami (*tuna*)
and Abura Bouza (*butterfish*)

Assorted Sashimi B £36.50

Fourteen slices of Sake (*salmon*), Shiromi (*white fish*), Akami (*tuna*),
Hamachi (*yellowtail*), Hotategai (*scallop*) and Abura Bouza (*butterfish*)

SUSHI MORIAWASE

Assorted Sushi A £23.50

Sake (*salmon*), Shiromi (*white fish*), Akami (*tuna*), Ebi (*king prawn*),
Hamachi (*yellowtail*) and Abura Bouza (*butterfish*) nigiri with 3 pieces
of California roll

Assorted Sushi B £36.50

Sake (*salmon*), Shiromi (*white fish*), Akami (*tuna*), Ebi (*prawn*),
Hamachi (*yellowtail*), Chu Toro (*medium fatty tuna*), Kani (*snow crab*),
Ikura (*salmon roe*), Unagi (*eel*), Hotategai (*scallop*) and Abura Bouza
(*butterfish*)

SASHIMI - 2 Slices per portion

Akami (<i>tuna</i>)	£8.50
Abura Bouza (<i>butterfish</i>)	£7.00
Chu Toro (<i>medium fatty tuna</i>)	£10.50
Tako (<i>octopus</i>)	£6.50
O Toro (<i>tuna belly</i>)	£13.50
Sake (<i>salmon</i>)	£5.50
Ebi (<i>king prawn</i>)	£5.00
Unagi (<i>eel</i>)	£7.50
Hamachi (<i>yellowtail</i>)	£9.50
Suzuki (<i>sea bass</i>)	£6.00
Amaebi (<i>sweet prawn</i>)	£7.00
Saba (<i>mackerel</i>)	£5.50
Zuwaigani (<i>snow crab</i>)	£9.50
Hotategai (<i>scallop</i>)	£10.50
Ikura (<i>salmon roe</i>)	£7.50
Tamago (<i>omelette</i>)	£5.00
Ise Ebi (<i>lobster, whole</i>) & lobster miso soup	£37.50

SPARKLING WINE

Glass (175ml) Bottle (750ml)

Prosecco 2012, Ca'del Console, Veneto, Italy £9.50 £38.00
Fresh and crisp with ripe stone fruit flavours and notes of bitter almond

CHAMPAGNE

Moët & Chandon, Brut Impérial NV £14.75 £62.00
Pronounced rich bisquity flavours with persistent bubbles followed by aromas of green apple and grapefruit.

Moët & Chandon, Brut Impérial Rosé £19.00 £80.00
An intense aroma of wild strawberries with slightly spicy smoky notes. On the palate this wine is warm and rich with flavours of red currents, strawberries and nectarine.

Moët & Chandon, Dom Pérignon 2006 £65.00 £270.00
Rich and sublime, this is a very special champagne for a very special occasion. The name speaks for itself.

Drappier NV, Carte d'or £110.00
Rich, yet delicate with great balance and pronounced brioche aromas and yellow apple notes on the finish

Drappier Rosé NV, Brut £120.00
Great example of delicate raspberry & strawberry notes followed by hints of biscuits and a light toasted finish

KYODOSAKUSEI TOKUBETSU MENU

Show Choong, Tsukiji Head Chef is proud to offer a unique dining experience in association with Champagne Dom Perignon and Richard Geoffroy, Chef de Cave, Dom Perignon.

The **KYODOSAKUSEI TOKUBETSU** Menu has been developed on the specific characteristics from the 2006 vintage, Dom Perignon. Each course thrills the palette with the paring of flavours reminiscent to the characteristics of this sublime Champagne. These sensual tastes have been matched to enhance ones natural senses of taste thus creating a unique offering of opulence and refined flavour

Dom Perignon, 2006 Characteristics

Fresh, light, succulent	Lobster Sashimi <i>Dashi plum sauce</i>
Substance, citrus	Wagyu Beef Tataki <i>Dressed with yuzu ponzu</i>
Depth, toasty, nutty	O-Toro Maki with Baerii Caviar - <i>Dashi sesame sauce</i>
Engaging, subtle, concentrated	Osuimono <i>Clear soup with suzuki & shimeji</i>
Balance, creamy, warm	Grilled Scallop <i>Spicy, creamy sauce</i>
Well balanced, energetic	Modern Sushi <i>Hotate, o toro, hamachi, abura bouza & wagyu beef with chef's choice of sauce</i>
Elegant, captivating	Yuzu Sorbet <i>Japanese citrus sorbet served with white chocolate & miso granola</i>

£395 based on two people sharing

NIGIRI SUSHI - Per piece

Akami (<i>tuna</i>)	£4.50
Abura Bouza (<i>butterfish</i>)	£3.80
Chu Toro (<i>medium fatty tuna</i>)	£5.50
Tako (<i>octopus</i>)	£3.50
O Toro (<i>tuna belly</i>)	£7.00
Sake (<i>salmon</i>)	£3.00
Ebi (<i>king prawn</i>)	£2.80
Unagi (<i>eel</i>)	£4.00
Hamachi (<i>yellowtail</i>)	£5.00
Suzuki (<i>sea bass</i>)	£3.20
Amaebi (<i>sweet prawn</i>)	£3.80
Saba (<i>mackerel</i>)	£3.00
Zuwaigani (<i>snow crab</i>)	£5.00
Hotategai (<i>scallop</i>)	£5.50
Ikura (<i>salmon roe</i>)	£4.00
Tamago (<i>omelette</i>)	£2.80

MAKI - One choice made into six sushi pieces

Tekka (<i>tuna</i>)	£7.00
Spicy Tekka (<i>tuna</i>)	£8.50
Tekka & Avocado (<i>tuna & avocado</i>)	£8.00
Negi Toro (<i>tuna belly & spring onion</i>)	£9.00
Sake (<i>salmon</i>)	£5.50
Spicy Sake (<i>salmon</i>)	£7.00
Unakyu (<i>eel & cucumber</i>)	£8.50
Sake & Avocado (<i>salmon & avocado</i>)	£6.50
California (<i>snow crab, avocado & flying fish roe</i>)	£9.50
Ebi (<i>prawn</i>) tempura maki	£9.50
Kani (<i>soft shell crab</i>)	£13.50
Kyuri (<i>cucumber</i>)	£5.00
Avocado	£5.00
Kyuri (<i>cucumber</i>) with Caviar (<i>3 pieces</i>)	£10.50
Avocado with Caviar (<i>3 pieces</i>)	£10.50

MODERN SUSHI NIGIRI – Per piece

Seared O Toro Tatar (<i>tuna belly</i>) with caviar and dashi goma sauce	£11.50
Seared Hotategai (<i>scallop</i>) with yuzu miso and mentaiko	£7.50
Hamachi (<i>yellowtail</i>) with tamari soy, yuzu kosho and truffle oil	£7.00
Hotategai (<i>scallop</i>) with yuzu miso and caviar	£9.50
Akami (<i>tuna – gunkan sushi</i>) with spicy mayonnaise	£5.50

MODERN ROLLS

Hamachi (<i>yellowtail</i>) with jalapeno sauce (<i>6 pieces</i>)	£13.50
Seared Salmon with cream cheese (<i>4 pieces</i>)	£11.50
Seared O Toro (<i>tuna belly</i>) with cream cheese (<i>4 pieces</i>)	£18.50
Seared O Toro (<i>tuna belly</i>) with Caviar (<i>4 pieces</i>)	£25.50

VEGETERIAN NIGIRI SUSHI – 2 pieces per portion

Aspara (<i>asparagus</i>) with spicy ume	£6.50
Zucchini (<i>courgette</i>) with green sauce	£6.50
Buna Shimeji (<i>brown beech mushroom</i>) with green sauce	£7.50

DESSERT

Green Tea and Chocolate Ripple Ice Cream

<i>Green tea ice cream with chocolate ripple, raspberry compote, dried raspberry crumb & Cantonese cocoa nibs</i>	£7.50
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Mango and Assam Maki Roll

<i>Sweet style maki roll with assam tea infused rice, mango, blood orange jelly, shiso leaf & dragon fruit</i>	£7.50
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Yuzu Sorbet

<i>Japanese citrus sorbet with white chocolate & miso granola, rice paper tuile & shiso leaf</i>	£7.50
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Banana Cheesecake

<i>Banana cheese cake with biscuit base, passion fruit sorbet, lychee, chocolate sauce & chocolate crumble.</i>	£9.50
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Seasonal Fruit Platter

	£7.50
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