

FROM THE KITCHEN

NIBBLES

NATIVE OYSTER (1 PIECE) <i>Choice of vinegar</i>	4.60	CRISPY WONTON TACOS WITH DUCK RILLETTES, FISH TARTAR & GUACAMOLE <i>Deep fried wonton skin with hand pulled duck leg meat & miso, fish tartar, caviar & avocado salsa</i>	12.00
EDAMAME, SALTY OR SPICY <i>Steamed Japanese soy beans</i>	5.60	CRUNCHY VEGETABLE STICKS WITH DIFFERENT TAKES ON MISO DIP <i>Kinzanji miso, spicy miso & kinome miso</i>	9.60
CHICKEN KARA-AGE <i>Deep fried marinated chicken with lemon</i>	9.60	TENDER STEM BROCCOLI WITH GARLIC <i>Pan fried broccoli with chilli & garlic</i>	7.60
PANE OYSTERS WITH TARTAR SAUCE (3 PIECES) <i>Deep fried oysters coated with breadcrumbs</i>	10.60	PADRON PEPPERS <i>Deep fried with Maldon salt</i>	6.60
AUBERGINE DENGAKU <i>Fried eggplant grilled with sweet black & white miso</i>	7.60		
CAMEMBERT WITH LOBSTER BISQUE <i>Deep fried camembert</i>	9.00		

SMALL

ASPARAGUS WITH TRUFFLE BUTTER <i>Pan fried seasonal asparagus with melting truffle butter</i>	8.60	WARM MUSHROOM SALAD WITH TRUFFLE <i>Black truffle shitake, eringi, shimeji, champignons de paris, shallots & parsley with ponzu dressing</i>	14.60
BABY SPARE RIBS <i>Caramelized spare ribs with sansho pepper</i>	12.60	FOIE-GRAS TERIYAKI <i>Pan-seared foie-gras, sake, soy, mirin, honey, spinach & lemon zest</i>	17.60
MISO SOUP <i>Tofu, wakame, mushrooms, spring onion</i>	4.60	BEEF CARPACCIO WITH TRUFFLE EMULSION & ROCKET SALAD <i>Sliced marinated beef filet with truffle emulsion & parmesan shavings</i>	14.60
SEAWEED SALAD WITH MISO DRESSING <i>Young kombu, wakame, red & green seaweed, miso dressing</i>	12.00	YELLOW TAIL WITH GINGER ONION SAUCE & FRUIT SALSA <i>Thinly sliced yellow tail, onion, spring onion, garlic & coriander</i>	18.60
SEA BASS WITH YUZU TRUFFLE DRESSING & MIXED MICRO HERB SALAD <i>Thinly sliced seabass, garlic, finely chopped tomatoes, yuzu zest, shallots, dill, coriander</i>	16.60		

BIG

DAY BOAT CATCH <i>Please speak to your waiter</i>	Seasonal price	CORN FED BABY CHICKEN WITH SPICY TERIYAKI SAUCE <i>Japanese cedar roasted baby chicken, spinach & pommes paille</i>	18.60
SEAFOOD ALL' ACQUA PAZZA <i>Braised white fish, clam, tomato, garlic, shallots, olives, basil, rosemary, orange & lemon</i>	31.60	LAMB CHOPS WITH RATATOUILLE <i>Roasted lamb chops, lamb jus & chilli miso</i>	28.00
BLACK COD MISO <i>Grilled black cod, miso paste, soy, sake, mirin with homemade pickles</i>	33.60	A5 WAGYU BEEF SUKIYAKI (100G) <i>Sliced Wagyu beef, tofu, enoki, shitake, chinese leaves, shungiku, yam noodles & poached egg</i>	58.00
LOBSTER WITH TARRAGON SAUCE & SAFFRON RICE <i>Poeler lobster with saffron rice</i>	38.00	A5 WAGYU SIRLOIN WITH PONZU SAUCE 100G 180G	76.00 126.00
BRAISED PORK BELLY <i>Pork belly, soy sauce, sake, mirin with pak choi</i>	18.60	<i>Grilled Wagyu steak, garlic chips, spring onion & yuzu daikon</i>	

RICE

STEAMED RICE	3.60	EEL MAZE RICE	15.00
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FROM THE SUSHI BAR

SASHIMI MORIAWASE

NOZOMI, <i>Tuna, yellow tail & salmon</i>	20.00
HIKARI, <i>Tuna, yellow tail, salmon, white fish & botan ebi</i>	30.00
KOYAMA, <i>O-toro, yellow tail, salmon, scallop, two white fish & tuna</i>	45.00

USUZUKURI SASHIMI

SEA BASS WITH YUZU PONZU & SHISO DAIKON	18.00
TURBOT WITH ORANGE PONZU & LEMON DAIKON	22.00
YELLOW TAIL WITH KAKI PONZU & CHILI DAIKON	25.00
OMAKASE SASHIMI	From 100.00

SASHIMI A LA CARTE

TUNA TORO	25.00
YELLOW TAIL	18.00
SEA BASS	12.00
SCALLOP	18.00
TUNA AKAMI	15.00
SALMON	12.00
SEA BREAM	10.00
SQUID	10.00

FOUR DEGREE TWIST ROLL

SPICY "TUNA & SALMON" ROLL	9.00
KING CRAB WITH CAVIAR & AVOCADO ROLL	12.00
YELLOW TAIL & NEGI TORO ROLL	10.00
EEL & CUCUMBER ROLL	9.00
CRISPY PRAWN ROLL	10.00
SOFT SHELL CRAB ROLL	12.00
FOUR DEGREE ROLL	15.00

MAKIMONO

TUNA ROLL	6.60
NEGI TORO ROLL	9.00
AVOCADO ROLL	4.00
SALMON ROLL	5.60
PRAWN TATAKI ROLL	9.00
CUCUMBER ROLL	4.00

SUSHI NIGIRI

(EACH)	
TUNA TORO	7.60
YELLOW TAIL	5.60
SALMON	4.00
SCALLOP	5.00
SQUID	4.60
SEA BASS	4.00
SEA BREAM	4.00
BOTAN EBI	6.00
TUNA AKAMI	5.60

SEARED NIGIRI WITH TOPPING

(EACH)	
TUNA TORO WITH YUZUKOSHO	8.00
YELLOW TAIL WITH KIZAMI WASABI	6.00
SALMON WITH IKURA	4.60
SCALLOP WITH CAVIAR	8.00
SQUID WITH SESAME & LIME ZEST	5.00
EEL WITH SANSHO PEPPER	5.60
A5 WAGYU WITH FRESH WASABI	9.00

GUNKAN NIGIRI

(EACH)	
FOIE-GRAS WITH WASABI	8.00
KING CRAB WITH TOBIKO	8.00
QUAIL EGG & TRUFFLE SAUCE	8.00

ALL PRICES ARE INCLUSIVE OF VAT
A DISCRETIONARY 12.5% CHARGE WILL BE ADDED TO YOUR BILL
FOR MORE INFORMATION ON ALLERGENS OR DIETARY REQUIREMENTS PLEASE SPEAK TO ONE OF THE TEAM



FOUR DEGREE