

# 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 &amp; miso, fish tartar, caviar &amp; 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 &amp; 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 &amp; 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 &amp; 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 &amp; 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 &amp; 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 &amp; parmesan shavings</i>	14.60
SEAWEED SALAD WITH MISO DRESSING <i>Young kombu, wakame, red &amp; green seaweed, miso dressing</i>	12.00	YELLOW TAIL WITH GINGER ONION SAUCE & FRUIT SALSA <i>Thinly sliced yellow tail, onion, spring onion, garlic &amp; 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 &amp; pommes paille</i>	18.60
SEAFOOD ALL' ACQUA PAZZA <i>Braised white fish, clam, tomato, garlic, shallots, olives, basil, rosemary, orange &amp; lemon</i>	31.60	LAMB CHOPS WITH RATATOUILLE <i>Roasted lamb chops, lamb jus &amp; 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 &amp; 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 &amp; 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 &amp; salmon</i>	20.00
HIKARI, <i>Tuna, yellow tail, salmon, white fish &amp; botan ebi</i>	30.00
KOYAMA, <i>O-toro, yellow tail, salmon, scallop, two white fish &amp; 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

# DESSERTS

## BLACK FOREST

CHOCOLATE MOUSSE, MARASCHINO CHERRIES WITH A FRESH BERRY SAUCE  
& BLACK CHERRY SORBET 12.00

*Mourvèdre 'Late Harvest', Cline Cellars, California, 2012 16.50*

## FOUR DEGREE CHOCOLATE FONDANT

GLUTEN FREE DARK CHOCOLATE PUDDING, RED BEAN CANDY  
WITH GREEN TEA ICE CREAM 9.00

*Château Doisy Védrières, 2ème Cru Classé, Barsac 2003 12.00*

## COCONUT PARFAIT

COCONUT ROCHER FILLED WITH YOGHURT SAUCE,  
LEMON CURD, CRUNCHY COCONUT & WHITE CHOCOLATE 11.00

*La Spinetta Moscato d'Asti 'Bricco Quaglia', 2016 7.00*

## BANANA MISO

LAYERED CARAMEL MISO SAUCE, BLACK CRUMBLE  
IN A NATURAL BANANA ICE CREAM 9.00

*Coteaux Du Layon, Ch. de La Roulerie, Loire, 2014 7.50*

## CHEF'S SPECIAL

PLEASE ASK YOUR WAITER 10.00

*Riesling Auslese, Zilliken, Saarburger Rausch, 2011 15.00*

## SELECTION OF SORBETS

TRIO OF MANGO, BLOOD PEACH, PINEAPPLE & GINGER  
(PRICE PER SCOOP) 3.00

ICE-CREAM OF THE DAY 3.00

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FOUR DEGREE