

Sushi degustation

真鯛

Snapper, sesame, yuzu, olive oil, parsley, ponzu

Combination of the refined umami of snapper and pleasant flavours of garnish

平政

Kingfish, ginger, negi, sweet miso, watercress

Melon-like after taste of kingfish and flavourful miso sauce

赤座海老

Scampi, lemon

Rich umami, natural sweetness that spread in your mouth

帆立、雲丹

Scallop, uni, chive, nori,

Delicate flavour of scallop, topped with 'Uni' (sea urchin) and seaweed

炙りサーモン

Torched salmon, daikon oroshi, chive, shiso

Melting salmon topped with Japanese style garnish

キハダ鮪

Yellowfin tuna, red onion, coriander, black pepper, kurozu

Thick slice of fresh tuna topped with plenty of condiments and a sour sauce

天使の海老

Paradise prawn, uma-dashi an, ohitashi water celery, ginger

Poached tasty prawn with warm dashi sauce

サーモンいくら丼

'Ikura' Mt cook salmon roe, chopped salmon, micro shungiku, nori

Kazaguruma style mini chirashi sushi bowl

海鮮味噌汁

Seafood miso soup, inaniwa udon noodle

Very delicious, flavourful broth made from various seafood

玉子焼き

Dashimaki omelette, white bait, momiji oroshi, katsuobushi

Dashi flavoured omelette sushi topped with porched white bait

鰻

Grilled eel, kabayaki sauce, sansho, namasu pickles

Sweet and tender eel scented with Japanese pepper and pickles

海老手巻き

Porched prawn, lettuce, tartare egg, karashi mayo sauce, tobiko, nori

Fancy salad roll with prawn and rich mayo sauce

炙り A5 黒毛和牛

Torched wagyu beef, daikon oroshi, kaiware sprout, ponzu

The best quality Wagyu beef with a refreshing ponzu sauce

鉄火巻き、かつば巻き

Yellowfin tuna, cucumber, wasabi, nori

Classic, simple mini roll sushi to conclude

Includes a small dessert