

# YOUKOSO

## EDAMAME (VG)

Himalayan Salt

## TRUFFLE EDAMAME (VG)

Teriyaki / Seasonal Fresh Truffles / Sesame

## SHISHITO PEPPERS (VG)

Sake / Tamari / Yuzu Salt

## MISO SOUP (VG)

Mushroom Dashi / Wakame / Tofu / Spring Onion / Shichimi

## ASARI CLAM SOUP

Japanese Littleneck Clams / Ichiban Dashi / Mitsuba / Spring Onion / Shichimi

# SMALL PLATES

## CAVIAR (10g / 30g / 50g)

Oscietra or Beluga / Blinis / Cured Egg Yolk / Yuzu Crème

## TARABAGANI TARTARE

Norwegian King Crab / Yuzu / Masago / Pink Peppercorns / Truffle Butter Ponzu / Oscietra Caviar

## O-TORO TARTARE

Fatty Bluefin Tuna / Avocado / Truffle-Soy / Kaiware / Tobiko / Daikon / Shallots / Fresh Wasabi / Rice Crisps

## CAULIFLOWER WASABI (V)

Cauliflower Tempura / Wasabi Mayonnaise / Spring Onion / Sesame

## IWA-EBI WASABI

Rock Shrimp Tempura / Tobiko / Wasabi Mayonnaise / Spring Onion / Sesame

## IKA KARAAGE

Fried Calamari / Chillies / Dried Bonito / Spicy Yuzu Aioli

## AVOCADO ABURI (V)

Grilled Avocado / Japanese Teriyaki Mushrooms / Asparagus / Spicy Aioli / Spring Onion / Sesame

## O-TORO CRUDO

Fatty Bluefin Tuna / Kizami Wasabi / Dehydrated White Miso

## KURODAI CARPACCIO

Black Bream / Mizuna / Red Onion / Wafu Goma Dressing / Black Lava Salt / Yuzu Pearls

## WAGYU CARPACCIO

Wagyu A5 Sirloin / Garlic Ponzu / Fried Capers / Micro Shiso

# SMALL PLATES

## HAMACHI CARPACCIO

Yellowtail / Citrus Ponzu / Balsamic / Yuzu Kosho / Red Radish / Spring Onion

## MASU CARPACCIO

Cornish Sea Trout / Cherry Tomato / Yuzu Pesto / Balsamic / Chive / Jalapeño

## KOBE TATAKI

Kobe Beef Fillet / Fresh Wasabi / Fried Onion / Karashi Ponzu / Micro Shiso

## SPICY EBI

Tiger Prawn Tempura / Spicy Mayonnaise / Asparagus / Spring Onion / Dehydrated Red Miso

## SPICY TUNA ONIGIRI

Spicy Bluefin Tuna Tartare / Grilled Sushi Rice / Masago / Spring Onion / Jalapeño

## KAMPACHI ONIGIRI

Amberjack Tartare / Grilled Sushi Rice / Spicy Aioli / Tobiko / Spring Onion / Serrano / Seasonal Fresh Truffles

## WAGYU TARTARE ONIGIRI

Wagyu A5 Fillet / Grilled Sushi Rice / Spicy Sesame / Fried Capers / Garlic Chips

## KANI ONIGIRI

Baked Norwegian King Crab / Grilled Sushi Rice / Spicy Aioli / Tobiko / Spring Onion

## CAVIAR ONIGIRI

Oscietra Caviar / Lemon Crème / Gusano Salt

## HEIRLOOM BEETROOT ONIGIRI (VG)

Roasted Heirloom Beetroot Tartare / Grilled Sushi Rice / Jalapeño Coriander Salsa / Seasonal Fresh Truffles

# SMALL PLATES

## EBI GYOZA

Tiger Prawn / Yamaimo / Ginger / Sesame Soy / Spring Onion

## YASAI GYOZA (V)

Japanese Mushrooms / Spinach / Beansprouts / Sesame Soy / Spring Onion

## IKIZUKURI

Seasonal Fish of the Day / Nikiri Sauce / Fresh Wasabi

## EBI TEMPURA

Tiger Prawn / Tempura Sauce / Ginger Oroshi

## YASAI MORIAWASE TEMPURA (V)

Pumpkin / Shiitake / Enoki / Aubergine / Carrot / Asparagus / Tempura Sauce / Ginger Oroshi

## WAGYU BONE MARROW YAKINIKU

Smoked Tare / Yuzu Chimichurri / Pearl Onion Confit / Lemon / Rice Crackers

# ROBATA

## ASPARAGUS (VG)

Yuzu Truffle Butter / Shiso Salt

## NASU (VG)

Aubergine / Ginger Yuzu Miso / Sesame / Dehydrated Miso

## KING OYSTER MUSHROOM (VG)

Teriyaki / Sesame Smoked Salt

## BABY CORN (VG)

Saikyo Miso / Shichimi

## NEGIMA YAKITORI

Free - Range Chicken Thigh / Spring Onion / Yakitori Sauce / Shichimi

## WAGYU KUSHIYAKI

Wagyu A5 Rib Kalbi / Yuzu Chimichurri / Jalapeño Sauce / Coriander / Shichimi

## TURKEY BACON KINOKO

Enoki Mushroom / Turkey Bacon / Tare / Shichimi

## WAGYU FOIE

Wagyu A5 Sirloin / Wagyu Bone Marrow / Duck Foie / Teriyaki / Shichimi

# SALADS

## KAISO (VG)

Mixed Seaweed / Ponzu / Sesame

## SASHIMI SALAD

Chef's Sashimi Selection / Citrus Ginger / Wafu Goma / Plum Tomato / Wasabina Leaf / Mizuna / Kaiware / Shichimi

## HORENSO GOMAE (VG)

Baby Spinach / Garlic / Truffle Wafu Goma / Sesame

## ZUKKINI (VG)

Courgette Noodle Crudo / Miso Dressing / Dehydrated Miso / Sesame / Micro Cress

## CRISPY KALE & BRUSSELS SPROUT (VG)

Yuzu Soy / Wasabi Salt / Shichimi / Chilli Lime

## KAMO

Crispy Duck / Mixed Cabbage / Hoisin Amazu Teriyaki / Pomegranate / Spring Onion

## KINOKO (VG)

Japanese Mushrooms / Radicchio / Watercress / Mizuna / Endive / Yuzu Honey / Crispy Mushrooms

## AKAMI TATAKI

Seared Bluefin Tuna / Baby Gem / Baby Courgette / Cherry Tomato / Fennel / Red Radish / Wasabina /  
Ginger Shiso Dressing / Buboarare

# NIGIRI & SASHIMI

## MANA SIGNATURE SASHIMI & NIGIRI PLATTER

6 pcs Sushi Chef's Seasonal Selection

12 pcs Sushi Chef's Seasonal Selection

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### AKAMI LEAN

Bluefin Tuna / Fresh Seasonal Truffle

### CHUTORO

Medium Fatty Bluefin Tuna / Kizami Wasabi

### O-TORO

Fattiest Bluefin Tuna / Caviar

### HAMACHI

Yellowtail / Jalapeño

### HIRAME

Flounder / Hanahojiso

### KURO TAI

Black Sea Bream / Yuzu Salt

### SHIMA AJI

Striped Jack / Fresh Wasabi

### SUZUKI

Seabass / Truffle Tapenade

### TARABA

King Crab / Yuzu Zest

# NIGIRI & SASHIMI

## IKA

Cuttlefish / Beetroot

## MASU

Sea Trout / Trout Roe

## KAMPACHI

Amberjack / Fresh Seasonal Truffle

## HOTATE

Kaibashira Hokkaido Scallop / Yuzukosho

## UNAGI

Fresh-Water Eel / Sesame

## BOTAN EBI

Spot Prawn / Kizami Yuzu

## MASUKO

Trout Roe / Yuzu Pearl

## WAGYU A5

Wagyu A5 Fillet / Caviar

## TAMAGO

Japanese Rolled Omellete / Mamenori

# MAKI

## HOSO MAKI (VG)

Cucumber / Avocado / Oshingko / Sesame

## MASU AVOCADO HOSO MAKI

Cornish Sea Trout / Avocado / Fresh Wasabi

## AKAMI HOSO MAKI

Bluefin Tuna / Fresh Wasabi

## NEGITORO HOSO MAKI

Fatty Bluefin Tuna / Spring Onion / Ponzu

## YASAI MAKI (VG)

Asian Mixed Vegetables / Cucumber / Avocado / Gobo / Pickled Ginger / Sesame

## SPICY AKAMI MAKI

Bluefin Tuna / Spicy Miso / Cucumber / Buboarare

## SPICY O-TORO MAKI

Fatty Bluefin Tuna / Spicy Miso / Avocado / Sesame

## CALIFORNIA MAKI

Snow Crab / Avocado / Cucumber / Spicy Mayo / Sesame / Tobiko

## EBI TEMPURA MAKI

Prawn Tempura / Spicy Aioli / Kosho / Avocado / Cucumber / Pickled Ginger / Tanuki / Kaiware

## MASU DYNAMITE MAKI

California Maki / Cornish Trout / Creamy Spicy Masago / Shallot / Sesame / Truffle Teriyaki

# MAKI

## MA/NA SIGNATURE SUSHI PLATTER

36 pcs Sushi Chef's Seasonal Selection (3 styles of Maki Rolls, 4 styles of Sashimi, 3 styles of Nigiri)

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## CRUNCHY SCALLOP DYNAMITE MAKI

California Maki / Scallop / Creamy Spicy Masago / Tanuki / Truffle Teriyaki

## DRAGON MAKI

Ebi Tempura / BBQ Eel / Avocado / Spicy Mayonnaise / Sweet Soy / Trout Roe

## HAMACHI TATAKI MAKI

California Maki / Seared Yellowtail / Yuzu Kosho / Spicy Aioli / Truffle Teriyaki

## 5 SEAS KINUTA

Cornish Sea Trout / Hamachi / Akami / Ebi / Hirame / Avocado / Yamagobo / Chive / Cucumber Wrap / Yuzu Miso

## VEGETABLE KAISO KINUTA (VG)

Carrots / Heirloom Beetroot / Asparagus / Avocado / Yamagobo / Chive / Cucumber Wrap / Yuzu Miso

# LARGE PLATES

## ROASTED NORTH ATLANTIC COD

Yuzu Miso / Pickled Kimchi Daikon / Edamame / Neri Ume

## CARABINEROS NO KAORI

Large Mediterranean Deep-Sea Red Prawn / Yuzu Garlic Mayo / Mushroom Seasoning / Fresh Thyme / Micro Cress

## MUSHI SUZUKI

Steamed Brittany Seabass / Sesame Soy / Herb Salad / Garlic Salt

## SUZUKI NO HONO

Roasted Chilean Seabass / Chilli Garlic Soy / Marinated Pepper / Spring Onion

## JIDORI NO TERIYAKI

Grilled Boneless Free - Range Yorkshire Whole Baby Chicken / Ginger Honey Teriyaki / Shichimi / Karashi / Yuzukosho / Crispy Potato

## TARABA NO HONO

Norwegian King Crab / Spicy Aioli / Masago / Teriyaki / Spring Onion

## SUMIBI GYU

Grilled Short Rib / Hoisin Teriyaki / Sesame / Spring Onion / Dehydrated White Miso

## GYU WASABI

Grilled Ribeye / Ginger / Garlic / Fresh Wasabi / Karashi / Spicy Leek

## WAGYU A5 ISHIYAKI

Wagyu A5 Fillet / Himalayan Salt Stone / Garlic Ponzu / Asian Leaves

## TRUFFLE FRIED RICE (VG)

Nigata Prefecture Short-Grain Rice / Seasonal Black Truffles / Zenmai / Garlic / Onion / Chive / Roasted Black Sesame

## CHAP CHAE NOODLES (VG)

Stir-Fried Glass Noodles / Shiitake / Spinach / Peppers / Carrot / Spring Onion / Roasted Black Sesame

# SIDES

STEAMED BROWN RICE (VG)

SAUTÉED VEGETABLES (VG)

STEAMED WHITE RICE (VG)

# STEAK

## KOBE

MA/NA is one of a select number of London restaurants officially certified to serve authentic Kobe beef, sourced exclusively from the Tajima strain of Japanese Black cattle raised in Hyōgo Prefecture. It is considered the world's best beef.

Renowned for its incredibly strict certification standards, the Hyōgo region produces beef of exceptional quality thanks to incredibly lush pasture and elite animal husbandry techniques passed down through generations. It is defined by its fine, even marbling and remarkable depth of buttery flavour.

## JAPANESE WAGYU A5

MA/NA presents Wagyu A5, the highest grade awarded under Japan's rigorous beef classification system, representing the pinnacle of marbling, yield and overall quality.

Sourced from exceptional Japanese Black cattle across select regions of Japan, Wagyu A5 is defined by its abundant, intricate marbling and pronounced richness. Compared to the more tightly regulated and region-specific nature of Kobe beef, A5 Wagyu offers a broader expression of Japan's finest beef, delivering a deeper, indulgent intensity, with a luxurious, lingering finish.

## AUSTRALIAN WAGYU MB 8-9

Selected for its depth and balance, Australian Wagyu MB 8-9 offers a refined and structured interpretation of Wagyu.

Raised in Australia from carefully developed Wagyu bloodlines, this beef delivers generous marbling with a firmer texture and more pronounced, savoury character. In contrast to the delicacy of Kobe beef and the intensity of A5 Wagyu, MB 8-9 presents a more classic steak experience, combining richness with definition and a clean, satisfying finish.

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## SELECTION OF STEAKS BY WEIGHT

All MA/NA beef is available in increments of 100g

**Kobe** Sirloin, Ribeye, Fillet

**Japanese Wagyu A5** Sirloin, Ribeye, Fillet

**Australian Wagyu MB 8-9** Sirloin, Ribeye, Fillet

*Served with Karashi & Wasabi Ponzu, Yuzu Chimichurri, Salsa Verde, Black Truffle Salt*