

MA/NA “KOSHOGUMI” TASTING MENU

140 PER GUEST

TRUFFLE EDAMAME (VG)

Teriyaki / Seasonal Fresh Truffle / Sesame

SHISHITO PEPPERS (VG)

Sake / Tamari / Yuzu Salt

TARABAGANI TARTARE

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

IWA-EBI WASABI

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

O-TORO CRUDO

Fatty Bluefin Tuna / Kizami Wasabi / Dehydrated White Miso

WAGYU BONE MARROW YAKINIKU

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

NASU (VG)

Aubergine / Ginger Yuzu Miso / Sesame / Dehydrated Miso

WAGYU FOIE

Wagyu A5 Striploin / Wagyu Bone Marrow / Duck Foie Terrine / Teriyaki / Shichimi

SASHIMI SALAD

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

MA/NA SIGNATURE SUSHI PLATTER

Sushi Chef's Seasonal Selection

(Hamachi Tataki Maki, Spicy O-Toro Maki, Chutoro, Kampachi Sashimi, Akami, Wagyu Nigiri)

SUZUKI NO HONO

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

GYU WASABI

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

TRUFFLE FRIED RICE (VG)

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

DARK CHOCOLATE FONDANT (V)

Callebaut 70% Dark Chocolate / Cacao Nibs / Wasabi Ice Cream

This menu is designed to be shared among 4 people. All dishes are gluten free and made without nuts & celery.
If you have allergies or any dietary requirements / please speak to the team prior to ordering.
Please note / soy and sesame are widely used in our kitchen / therefore cross-contamination may occur.
All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

TASTING MENU WINE PAIRING

130 PER GUEST

Domaine Soupé Grand Cru 'Preuses' 2022

Chablis / France

Domaine de Ladoucette 'Baron de L' 2023

Pouilly-Fumé / France

Château Minuty '281' 2024

Provence / France

Domaine Desvignes Givry Rouge 2021

Burgundy / France

Framingham Noble Riesling 2025

Marlborough / New Zealand

TASTING MENU SAKE PAIRING

120 PER GUEST

Dassai 23 Junmai Daiginjo

Yamaguchi / Japan

Masumi 'Sanka' Junmai Daiginjo

Nagano / Japan

Gassan No Yuki Junmai Ginjo

Yamagata / Japan

Daischichi Junmai Kimoto Classic

Fukushima / Japan

Chiebijin Black Tea Umeshu

Oita / Japan

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MA/NA “CHŪRŌ” TASTING MENU

150 PER GUEST

TRUFFLE EDAMAME (VG)

Teriyaki / Seasonal Fresh Truffle / Sesame

O-TORO TARTARE

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

IKA KARAAGE

Fried Calamari / Chillies / Dried Bonito / Spicy Yuzu Aioli

AVOCADO ABURI (V)

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

HAMACHI CARPACCIO

Yellowtail / Citrus Ponzu / Balsamic / Yuzukosho / Red Radish / Spring Onion

SPICY EBI

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

BABY CORN (VG)

Saikyo Miso / Shichimi

WAGYU KUSHIYAKI

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

KAMO

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

MA/NA SIGNATURE SUSHI PLATTER

Sushi Chef's Seasonal Selection

(Masu Dynamite Maki, 5 Seas Kinuta, Akami, Hamachi Sashimi, Masu, Hirame Nigiri)

GINDARA SAIKYO YAKI

Roasted North Atlantic Cod / Yuzu Miso / Pickled Kimchi Daikon / Edamame

JIDORI NO TERIYAKI

Grilled Boneless Free-Range Yorkshire Whole Baby Chicken / Ginger Honey Teriyaki / Yuzu Salt

TRUFFLE FRIED RICE (VG)

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

SANSHO PEPPER PANNACOTTA

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MA/NA “UMAMAWARI” TASTING MENU

95 PER GUEST

EDAMAME (VG)

Himalayan Salt

KURODAI CARPACCIO

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

SPICY EBI

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

YASAI GYOZA (V)

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

NASU (VG)

Aubergine / Ginger Yuzu Miso / Sesame / Dehydrated Miso

NEGIMA YAKITORI

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

KAMO

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

MA/NA SIGNATURE SUSHI PLATTER

Sushi Chef's Seasonal Selection
(California Maki, Akami, Sashimi, Masu Nigiri)

MUSHI SUZUKI

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

GYU WASABI

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

TRUFFLE FRIED RICE (VG)

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

NASHI NO GOMA (VG)

Nashi Pear / Goma Mousse / Coconut Sponge

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