

YOUKOSO

EDAMAME (VG) Himalayan Salt	8
TRUFFLE EDAMAME (VG) Teriyaki / Seasonal Fresh Truffles / Sesame	11
SHISHITO PEPPERS (VG) Sake / Tamari / Yuzu Salt	11
MISO SOUP (VG) Mushroom Dashi / Wakame / Tofu / Spring Onion	7
ASARI CLAM SOUP Japanese Littleneck Clams / Ichiban Dashi / Mitsuba / Spring Onion / Shichimi	11

SMALL PLATES

CAVIAR (30g / 50g) Oscietra / Blinis / Cured Egg Yolk / Yuzu Crème	105 175
TARABAGANI TARTARE Norwegian King Crab / Yuzu / Masago / Pink Peppercorns / Truffle Butter Ponzu / Oscietra Caviar	55
O-TORO TARTARE Fatty Bluefin Tuna / Avocado / Truffle-Soy / Kaiware / Tobiko / Daikon / Shallots / Fresh Wasabi / Rice Crisps	39
CAULIFLOWER WASABI (V) Cauliflower Tempura / Wasabi Mayonnaise / Chives	15
IWA-EBI WASABI Rock Shrimp Tempura / Tobiko / Wasabi Mayonnaise / Spring Onion / Sesame	18
IKA KARAAGE Fried Calamari / Chillies / Dried Bonito / Spicy Yuzu Aioli	18
AVOCADO ABURI Grilled Avocado / Japanese Teriyaki Mushrooms / Asparagus / Spicy Aioli / Spring Onion / Sesame	17
O-TORO CRUDO Fatty Bluefin Tuna / Kizami Wasabi / Dehydrated White Miso	32
KURODAI CARPACCIO Black Bream / Mizuna / Red Onion / Wafu Goma Dressing / Black Lava Salt / Yuzu Pearls	22
WAGYU CARPACCIO Wagyu A5 Sirloin / Garlic Ponzu / Fried Capers / Micro Shiso	32

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SMALL PLATES

HAMACHI CARPACCIO Yellowtail / Citrus Ponzu / Balsamic / Yuzu Kosho / Red Radish / Spring Onion	23
MASU CARPACCIO Cornish Sea Trout / Cherry Tomato / Yuzu Pesto / Balsamic / Chive / Jalapeño	21
SPICY EBI Tiger Prawn Tempura / Spicy Mayonnaise / Asparagus / Spring Onion / Dehydrated Red Miso	28
EBI GYOZA Tiger Prawn / Yamaimo / Ginger / Sesame Soy	18
YASAI GYOZA (V) Japanese Mushrooms / Spinach / Beansprouts / Sesame Soy / Spring Onion	15
IKIZUKURI (x kg) Seasonal Fish of the Day / Nikiri Sauce / Fresh Wasabi	100
WAGYU BONE MARROW YAKINIKU Smoked Tare / Yuzu Chimichurri / Pearl Onion Confit / Lemon / Rice Crackers	28
EBI TEMPURA Tiger Prawn / Tempura / Sauce / Ginger Oroshi	22
YASAI MORIAWASE TEMPURA (V) Pumpkin / Shiitake / Enoki / Aubergine / Carrot / Asparagus / Tempura Sauce / Ginger Oroshi	15

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ROBATA

ASPARAGUS (VG) 14
Yuzu Truffle Butter / Shiso Salt

NASU (VG) 15
Aubergine / Ginger Yuzu Miso / Sesame / Dehydrated Miso

BABY CORN (VG) 12
Saikyo Miso / Shichimi

NEGIMA YAKITORI 19
Free - Range Chicken Thigh / Spring Onion / Yakitori Sauce / Shichimi

WAGYU KUSHIYAKI 35
Wagyu Rib Kalbi / Yuzu Chimichurri / Jalapeño Sauce / Coriander / Shichimi

TURKEY BACON KINOKO 16
Enoki Mushroom / Turkey Bacon / Tare / Shichimi

WAGYU FOIE 33
Wagyu A5 Striploin / Wagyu Bone Marrow / Duck Foie / Teriyaki / Terrine / Shichimi

SALADS

KAISO (VG) Mixed Seaweed / Ponzu / Sesame	11
SASHIMI SALAD Chef's Sashimi Selection / Citrus Ginger / Wafu Goma / Plum Tomato / Wasabina Leaf / Mizuna / Kaiware / Shichimi	18
HORENSO GOMAE (VG) Baby Spinach / Garlic / Truffle Wafu Goma / Sesame	15
ZUKKINI (VG) Courgette Noodle Crudo / Miso Dressing / Dehydrated Miso / Sesame / Micro Cress	16
KINOKO (VG) Japanese Mushrooms / Radicchio / Watercress / Mizuna / Endive / Yuzu Honey / Crispy Mushrooms	17
AKAMI TATAKI Seared Bluefin Tuna / Baby Gem / Baby Courgette / Cherry Tomato / Fennel / Red Radish / Wasabina / Ginger Shiso Dressing / Buboarare	22
KAMO Crispy Duck / Mixed Cabbage / Hoisin Amazu Teriyaki / Pomegranate / Spring Onion	27

NIGIRI & SASHIMI

(2 PIECES)

(3 PIECES)

MA/NA SIGNATURE SASHIMI & NIGIRI PLATTER

6 Variations of our Sushi Chef's Seasonal Selection	85
12 Variations of our Sushi Chef's Seasonal Selection	135

AKAMI Lean Bluefin Tuna / Fresh Seasonal Truffle	16	IKA Cuttlefish	15
CHUTORO Medium Fatty Bluefin Tuna	21	MASU Sea Trout	19
O-TORO Fattiest Bluefin Tuna	26	KAMPACHI Amberjack	18
HAMACHI Yellowtail	26	HOTATE Kaibashira Hokkaido Scallop	21
HIRAME Flounder	17	UNAGI Fresh-Water Eel	15
KURO TAI Black Sea Bream	15	BOTAN EBI Spot Prawn	25
SHIMA AJI Striped Jack	21	MASUKO Trout Roe	16
SUZUKI Seabass	17	WAGYU A5 Wagyu A5 Fillet / Caviar	22
TARABA King Crab	25	TAMAGO Japanese Rolled Omellete	12

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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)

135

HOSO MAKI (VG)	13	CALIFORNIA MAKI	18
Cucumber / Avocado / Oshingko / Sesame		Snow Crab / Avocado / Cucumber / Spicy Mayo / Sesame / Tobiko	
MASU AVOCADO HOSO MAKI	15	MASU DYNAMITE MAKI	16
Cornish Sea Trout / Avocado / Fresh Wasabi		California Maki / Cornish Trout / Creamy Spicy Masago / Shallot / Sesame / Truffle Teriyaki	
AKAMI HOSO MAKI	19	CRUNCHY SCALLOP DYNAMITE MAKI	22
Bluefin Tuna / Fresh Wasabi		California Maki / Scallop / Creamy Spicy Masago / Tanuki / Truffle Teriyaki	
NEGITORO HOSO MAKI	21	HAMACHI TATAKI MAKI	17
Fatty Bluefin Tuna / Spring Onion / Ponzu		California Maki / Seared Yellowtail / Yuzu Kosho / Spicy Aioli / Truffle Teriyaki	
YASAI MAKI (VG)	14	5 SEAS KINUTA	21
Asian Mixed Vegetables / Cucumber / Avocado / Gobo / Pickled Ginger / Sesame		Cornish Sea Trout / Hamachi / Akami / Ebi / Hirame / Avocado / Yamagobo / Chive / Cucumber Wrap / Yuzu Miso	
SPICY AKAMI MAKI	15	VEGETABLE KAISO KINUTA (VG)	16
Bluefin Tuna / Spicy Miso / Cucumber / Buboarare		Carrots / Heirloom Beetroot / Asparagus / Avocado / Yamagobo / Chive / Cucumber Wrap / Yuzu Miso	
SPICY O-TORO MAKI	19		
Fatty Bluefin Tuna / Spicy Miso / Avocado / Sesame			

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LARGE PLATES

GINDARA SAIKYO-YAKI Roasted North Atlantic Cod / Yuzu Miso / Pickled Kimchi Daikon / Edamame	52
MUSHI SUZUKI Steamed Brittany Seabass / Sesame Soy / Herb Salad / Garlic Salt	39
SUZUKI NO HONO Roasted Chilean Seabass / Chilli Garlic Soy / Marinated Pepper / Spring Onion	49
JIDORI NO TERIYAKI Grilled Boneless Free - Range Yorkshire Whole Baby Chicken / Ginger Honey Teriyaki / Yuzu Salt	35
TARABA NO HONO Norwegian King Crab / Spicy Aioli / Masago / Teriyaki / Spring Onion	95
GYU WASABI Grilled Ribeye / Ginger / Garlic / Fresh Wasabi / Lime / Spicy Leek	55
WAGYU A5 ISHIYAKI Wagyu A5 Fillet / Himalayan Salt Stone / Garlic Ponzu / Asian Leaves	90
TRUFFLE FRIED RICE (VG) Nigata Prefecture Short-Grain Rice / Seasonal Black Truffles / Zenmai / Garlic / Onion / Chive / Roasted Black Sesame	26
CHAP CHAE NOODLES (VG) Stir-Fried Glass Noodles / Shiitake / Spinach / Peppers / Carrot / Spring Onion / Roasted Black Sesame	21

SIDES

STEAMED WHITE RICE (VG)	5
STEAMED BROWN RICE (VG)	5
YASAI ITAME (VG) Stir-Fried Longbeans / Broccoli / Fried Garlic	7

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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.

SELECTION OF STEAKS BY WEIGHT

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

Minimum order for all ribeye and sirloin is 200g

Kobe Sirloin, Ribeye, Fillet

125 | 155 | 125

Japanese Wagyu A5 Sirloin, Ribeye, Fillet

63 | 69 | 65

Australian Wagyu MB 8-9 Sirloin, Ribeye, Fillet

45 | 50 | 45

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

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