

East 59th Sample Menu

Snacks

Crackers, pea guac £5

Edamame steamed / spicy £4 / £4.5

Chicken karaage, wasabi mayo £6

Aka miso soup £4

Goma wakame salad £5

Raw

Seared salmon, wasabi leaf dressing, pickled apple £11.5

Tuna tartar, myoga & barley miso £11

*Yellow tail hamachi, smoked ponzu, truffle & tobiko
£12.5*

Tomato salad, whipped sesame tofu, crispy rice £8.5

Green salad, mung bean, pickled beets & light wafu £8

Bao buns

Spicy tofu (each) £4.5

Spicy pork (each) £5

Miso cod katsu, lemon mayo (each) £5.5

*Duck leg confit, pickled cucumber, spicy sauce (4x buns)
£18.5*

Hot

*Chicken, shitake & water chestnut gyoza, white soy &
mustard (4x) £8*

Crispy soft shell crab, wasabi mayo £10

Prawn & vegetable tempura, dashi sauce £13.5

Cornish squid tempura, spicy & sour sauce £9.5

*Seasonal vegetable & shitake tempura, roasted garlic
emulsion £8*

Agedashi tofu, benito flakes, nori & dashi sauce £8

Maki (sushi rolls)

California roll, crab mayo, avocado, tobiko £9.5

Spicy tuna roll, pickled apple, baby radish £9

Rainbow roll, salmon, tuna, ebi & avocado £9

Spider roll, soft shell crab, wasabi mayo, cucumber £9.5

*Dragon roll tiger prawn tempura, avocado & spicy mayo
£9.5*

Zen roll, fresh vegetables, light wafu £6

Nigiri - sashimi

Nigiri comes as three pieces, Sashimi comes as four pieces

Salmon £7.5

Tuna yellowfin £10

Sushi ebi £6

Sweet ebi £7.5

Yellow tail hamachi £7.5

Charred japanese wagyu £12

Smoked eel £10

Robotayaki (smaller charcoal grilled plates)

Yakitori £5.5

Grilled sweet corn, smoked lime butter & furikake £6.5

Pork belly, spring onion & shichimi £5.5

Chicken wings, salt, lime £5.5

Asparagus bundle,crispy chicken skin, wafu dressing £4

Seasonal vegetable, tofu & teriyaki sauce £4

Robata (larger charcoal grilled plates)

Duck breast, pickled peach, aka miso £19

Salmon teriyaki, pickled cucumber £18

Whole red mullet, herb salad, lemon masterstock £24

*Miso lamb cutlets, smoked tofu eggplant, sesame
cucumber £15*

Aged dried rib eye steak, ponzu & yuzu koshu mayo £28

Miso black cod (please allow 30 minutes) £34

Desserts

Rhubarb panna cotta, coconut tapioca £7.5

*Secret garden, fragrant yoghurt, black sesame, yuzu sake
gelee & lavos £9.5*

Yuzu meringue tart £7

Green tea, yamazaki tiramisu, whiskey foam £8

*Warm rice pudding, caramelised banana & banana
yoghurt ice cream £8.5*

Fresh fruit platter £7.5

Chocolate truffle selection (6x) £5

Sorbet selection (3 flavours) £9

*Chef's dessert selection (serves 4, please allow 20
minutes) £29*