

DESSERT

Matcha chocolate fondant with vanilla ice cream

Eton mess, green tea meringue, mango-passion fruit & coconut sorbet

Kyubi fruit platter

Ice cream

Green tea, black sesame or vanilla

Sorbet

Coconut, yuzu or lychee shiso

Mochi ice cream

Strawberry, black espresso, mango, chocolate ganache and coconut



TEA

Sencha

Genmaicha

Matcha

Hojicha / Sobacha

Jasmine Bai Ma Huo

The Arts Club Breakfast

Earl Grey

Gyokuro (high grade)



Please speak to your waiter or waitress if you have allergy concerns.
Prices include VAT. A discretionary 15% service charge will be added to your bill.



KYUBITES

Kyubi nibbles - homemade potato crisp with avocado

Tuna

Tuna akami with yuzu chilli miso, shallot, aonoriko, white sesame seeds & kizami nori

Salmon

Scottish salmon with kizami wasabi, yuzu mayo, ikura, dried miso powder & micro mizuna

Scallops

Hand dived fresh Scottish scallop with wasabi lime soy, spring onion, tobiko, yukari shiso plum & red shiso

Wagyu beef

Robata seared wagyu with chilli miso, yuzu kosho, shallot & chopped chives

King crab

Hand picked king crab meat with diced tomato, yuzu tobiko & daikon cress

Yellowtail

Yellowtail with chilli miso ponzu, wasabi tobiko & daikon cress

VEGETARIAN

🌸 Eggplant

Grilled eggplant, zucchini with moromi goma miso, sesame seeds & spring onion

🌸 Assorted peppers

Roasted bell peppers with black pepper vinaigrette & spring onion

🌸 Heirloom tomatoes

Chargrilled assorted heirloom tomatoes with shallot, balsamic miso sauce, ghoa cress & yukari salt



🌸 Vegetarian

Please speak to your waiter or waitress if you have allergy concerns.
Prices include VAT. A discretionary 15% service charge will be added to your bill.



SALADS & SIDES DISHES

- ☀ **Steamed edamame with sea salt**
- ☀ **Fried edamame with chilli & garlic (spicy)**
- ☀ **Spinach & mizuna salad**
Baby spinach & mizuna leaves with apple goma dressing, toasted pumpkin seeds
- ☀ **Broccoli salad**
Blanched & chilled tenderstem broccoli with sesame dressing & crispy rice puffs
- ☀ **Mushroom salad**
Sautéed assorted mushrooms with baby leaves, julienne beetroot, yuzu soy vinaigrette
- ☀ **Sesame horenso**
Blanched spinach with sesame dressing

- Seaweed salad**
Fresh seaweed with shiso soy dressing

- Nasu dengaku**
Warm aubergine with moromi miso & sesame

- ☀ **Eringi & avocado salad**
Grilled eringi & avocado salad with yuzu tofu dressing

- Steamed rice**
- Miso soup with daily garnishes**

- ☀ **Homemade pickles**



☀ Vegetarian

Please speak to your waiter or waitress if you have allergy concerns.
Prices include VAT. A discretionary 15% service charge will be added to your bill.



ROBATA GRILL

- Yakitori-negima yaki**
Chicken skewers with spring onion & tare sauce
- Shio yakitori - choice of 2 flavours**
Chicken with yuzu shio, lemon or ume shiso
- Chicken wings**
Chicken wings with sake, sea salt & lime
- ☀ **Shiitake mushroom**
Shiitake mushroom skewers with shiso herbs & chilli butter
- ☀ **Asparagus**
Asparagus skewer with mustard miso sauce & sesame
- Beef**
Beef skewer with shishito, ginger soy & gochujang sauce
- ☀ **Shishito**
Grilled shishito with moromi miso aioli, yuzu sauce & sesame seeds
- ☀ **Baby artichokes**
Grilled baby artichokes with kurumi miso sauce, chopped chives, roasted walnut & amaranth cress

- Rib-eye sumibiyaki**
Grilled aged rib-eye steak with wafu tamari joyu & aubergine, garnished with tofu wasabi sauce, spring onions, shichimi, parsnip crisps, leeks & daikon cress
- Wagyu beef sirloin (100g)**
Wagyu beef served with yuzu kosho ponzu, truffle mushroom sauce & garlic chips
- Lamb chop**
Lamb chop with shiokoji pepper miso, sesame, tofu wasabi, humous & pickled turnip
- Australian abalones**
Grilled Australian abalones with umeboshi, eringi, shiitake, shimeji & mizuna cress
- Rock bass fillet**
Grilled bass with wakame sauce, baby carrot, zucchini, okra, amaranth & red fennel cress
- Madagascan jumbo prawns**
Grilled jumbo prawns with shiokoji nankoubai ume dressing, shiso salsa & borage cress

HOT DISHES

- Kyubi salmon teriyaki**
Grilled salmon teriyaki with tofu plum tartare sauce, apple & daikon pickle
- Roasted lobster**
Oven roasted whole Canadian lobster with shiso herbs, chilli miso butter & tobiko
- Chilean seabass, shio koji marinade**
Roasted Chilean seabass, with ginger chilli plum dressing & cress salad
- ☀ **Tofu houba yaki**
Tofu steak roasted in Houba leaf with yuan goma, karami miso sauce & cress

- Baby chicken**
Baby chicken marinated in yuzu kosho ginger miso, chargrilled & roasted, served with plum compote
- Duck kuwayaki**
Grilled ginger spiced duck fillet, with leeks & ginger teriyaki plum sauce
- Chicken Genghis Khan**
Nanban style chicken with Genghis Khan sauce



☀ Vegetarian

Please speak to your waiter or waitress if you have allergy concerns.
Prices include VAT. A discretionary 15% service charge will be added to your bill.



TEMPURA

Lobster tempura

Canadian Lobster tempura with kizami wasabi, yuzu mayonnaise & jalapeno ponzu dressing

Baby squid

Crispy fried squid with black shichimi pepper, chilli & lime glaze

Unagi shirayaki

Unagi tempura with aonori, tamari ginger dashi sauce, ginger crisp & shiso cress

Wagyu hitokuchi

Wagyu tempura with wasabi tofu joyu, sansho dressing & yuzu salt

Uni isobe age

Uni tempura with julienne oyster leaves, amaranth, sudachi, yuzu salt & tamago miso sauce

Soft shell crab

Crispy fried soft shell crab with Kyoto fu kuro shichimi mayonnaise

Prawn tempura

Assorted tempura

Prawn, white fish & 5 seasonal vegetables

🌻 Assorted vegetables

8 seasonal vegetables



🌻 Vegetarian

Please speak to your waiter or waitress if you have allergy concerns.
Prices include VAT. A discretionary 15% service charge will be added to your bill.



SASHIMI

Chef's selection (shunka)

Chef's selection (aizu)

Hamachi

Suzuki

Sake

Hotate

O-toro

Toro

Akami

Tai

Hirame

NEW STREAM SASHIMI

Toro

Aburi toro brushed with zuke

Seafood shabu shabu

Snow crab, white fish, salmon, yellowtail, vegetables with ponzu & sesame sauce

Tuna tataki

Seared tuna with Asian dressing

Beef tataki

Seared beef with truffle mushroom sauce, daikon, green beans, spring onions, garlic chips & shaved truffle

Yellowtail usuzukuri

Thinly sliced yellowtail with yuzu citrus truffle ponzu dressing, green chilli red seaweed & cress

Salmon tataki

Seared salmon with lemon soy dressing, kumquat miso, ikura, samphire & parsnip crisps

Seabass suicai

Seabass suicai with myoga, golden beetroot, pumpkin, tomato, shoga miso vinaigrette, ikura & lengkon crisp



🌻 Vegetarian

Please speak to your waiter or waitress if you have allergy concerns.
Prices include VAT. A discretionary 15% service charge will be added to your bill.



SUSHI

NIGIRI	per piece	ABURI	per piece
O-toro		O-toro	
Toro		Truffle butter & yuzu kosho	
Akami		Hamachi	
Tai		Spicy miso & spring onion	
Suzuki		Foie gras	
Sake		Plum compote & unagi sauce	
Hotate		Hirame	
Ikura		Ponzu sansho miso, chilli daikon & spring onion	
Hamachi		Sake	
Saba		Kizami wasabi yuzu mayo & sesame seed	
Ebi		Wagyu	
Ika		Mushroom truffle sauce & crispy garlic	
Zuwaigani		Saba	
Tamago		Grated fresh ginger & spring onion	
Unagi		Botan ebi	
		Yuzu truffle dressing, oscietra caviar & garlic crisps	



 Vegetarian

Please speak to your waiter or waitress if you have allergy concerns.
Prices include VAT. A discretionary 15% service charge will be added to your bill.



MAKIMONO / TEMAKI

Spicy tuna maki

Minced tuna, chilli miso, avocado, matcha tempura flakes & purple shiso

Spicy hamachi maki

Minced yellowtail, wasabi jalapeno mayonnaise, julienne cucumber, shiso leaf, spring onion, black & white sesame seeds

Vegetables maki

Lightly tempura battered green beans, yam sweet potato, asparagus, black & white sesame seeds

Salmon tartare uramaki

Salmon with benitate, kogiku, spicy mayo, wasabi tobiko & kaiware cress

Unatama futomaki

Grilled eel, julienne cucumber, Japanese omelette, white sesame seed & eel sauce

Kyubi plum maki

House made fresh plum compote ume boshi, shiso leaf & white sesame seeds

Ebi maki

Prawn tempura, crispy golden flaked corn, avocado, corn sauce & yuzu tobiko

Negi toro maki

Toro, spring onion, wasabi

Kani uramaki

Kani tempura with julienne cabbage, avocado, chives, sichimi mayonnaise, orange tobiko & unagi tare

Sake avocado maki

Salmon with avocado

California maki

Cooked king crab, yuzu mayonnaise, avocado & tobiko

Vegetarian maki

Kappa, avocado

Aspara tempura maki

Asparagus tempura with sweet soy sauce

Tarantula maki

Softshell crab with black pepper mayo, cucumber, avocado & tobiko



 Vegetarian

Please speak to your waiter or waitress if you have allergy concerns.
Prices include VAT. A discretionary 15% service charge will be added to your bill.