

Shun: the culinary essence of the seasons

Kisetsukan, the celebration of seasonal produce, forms an important role in Japanese culture.

Spring brings with it crunchy bamboo shoots and delicate fukinoto, succulent strawberries and tiny clams in their shells. Blushing white fleshed peaches are only available in the sultry heat of the summer, while autumn crops herald a glut of jammy sweet potatoes and umami-rich ceps. Even in the depths of winter there are a host of seasonal ingredients at their best.

Shun describes the moment a particular food item is not only in prime season, but also at its absolute peak; Shun is central to and is the essence of the culinary world of Japan.

Fuyu

Fuyu, meaning winter, in Japan brings with it the tranquillity, peace and quiet of snow in many regions. The quaint narrow streets and traditional houses in many villages and towns are dusted with white snowflakes, muffling the sound of birdsong. The sea freezes in the north.

道あるに 雪の中行く 童かな

Although there is the road

The child walks

In the snow

Murakami Kijo

KAISEKI "FUYU" MENU

Kaiseki ryori is sophisticated and seasonal Japanese haute cuisine originally only crafted and served at the Imperial Court.

£89 per person

available for parties of two or more

beverage flight £48 per person

SAKIZUKE

先付

UNAGI UME 鰻と梅

grilled fresh Northern Irish eel with Japanese plum sauce

PERRIER-JOUËT BLANC DE BLANCS

Champagne, France

NIMONOWAN

お椀

KARASUMI MOCHI SAWANI 唐墨餅

bonito and kelp dashi broth with sticky rice and bottarga

MUKOZUKE

刺身

SASHIMI GOSHUMORI 刺身五種

Chef's choice of 5 kinds of sashimi

TOSATSURU 'AZURE', GINJO

Kochi, Japan

ASTUMONO

羹

KANI ANKAKE 蟹館かけ

monkfish cheek and seasonal vegetables in a Cornish crab sauce

CHABLIS 1ER CRU 'LES FOURNEAUX 'VIEILLES VIGNES',

ALAIN GAUTHERON

Burgundy, France

NAKACHOKU

中猪口

YUZU GRANITÉ 柚子グラニテ

yuzu sorbet with champagne gelée

YAKIMONO

焼物

JYOSHU WAGYU SUMIYAKI HAWASABI 和牛炭焼き葉山葵漬け

charcoal grilled Japanese Wagyu with pickled wasabi leaf

BLACK PRINT, SCHNEIDER

Pfalz, Germany

GOHAN

ごはん

HIWATASHI KAMAMESHI "FUYU" シェフ桶渡の釜飯

winter black truffle iron pot rice

TOMEWAN

止椀

SAKE KASUJIRU 酒粕汁

sake lees miso soup

MIZUMONO

水物

SIGNATURE DESSERT

UMAMI ALEXANDER

Diplomatico Mantuano rum, vanilla, rice milk, cream, tonka bean
coupette glass, straight up

KAORI TASTING MENU

A selection of Japanese dishes especially chosen to complement each other, the tasting menu is best enjoyed with company – friends and family.

£74 per person

available for parties of two or more

beverage flight £38 per person

OMUKO

向付

HAMACHI NAMA WASABI ハマチ薄造り

kagoshima yellowtail sashimi with truffle black pepper ponzu

TSUKIDASHI

付出

WAGYU TSUKUNE SANSHO YAKI 和牛つくね山椒焼き

Japanese Wagyu corquette with pan fried vegetable

PINOT NOIR 'JOHANNES', JULG

Keigetsu, Japan

SUNOMONO

酢物

ABURI HOTATE CRUNCHY KAISO 炙り帆立と海藻

soy seared scallop and seaweed salad with yuzu dressing

KEIGETSU 'JOHN', SPARKLING

Keigetsu, Japan

YAKIMONO ICHI

焼物一

GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ざり味噌

black cod with yuzu chilli miso

YAKIMONO NI

焼物二

KAMO KUNSEI YAKI 燻製かもロース

chargrilled and slightly smoked aged duck breast with yuzu sauce

TAMAGAWA 'HEART OF OAK', JUNMAI TOKUBETSU

Kinoshita, Japan

SUSHI

寿司

SPICY MAGURO MAKI スパイシーツナ巻

spicy chu toro with tobiko and cucumber

CRUNCHY KANI MAKI クランチャーかに巻

Cornish crab with avocado and kanpyo

INARI MAKI いなり巻き

fried tofu and caramelised onions

TOMEWAN

止椀

SHIRO MISOSHIRU 白味噌汁

white miso soup with sea weed

MALBEC, ACHAVAL FERRER

Mendoza, Argentina

MIZUMONO

水物

SIGNATURE DESSERT

UMAMI ALEXANDER

*Diplomatico Mantuano rum, vanilla, rice milk, cream, tonka bean
coupette glass, straight up*

TASTING MENU

A selection of Japanese dishes especially chosen to complement each other, the tasting menu is best enjoyed with company – friends and family.

£59 per person

available for parties of two or more

beverage flight £28 per person

MUKOZUKE

向付

SASHIMI OMAKASE

chef's choice of 3 kinds of sashimi

SAKIZUKE

先付

GYU TATAKI ビーフたたき

seared rib eye beef with sesame and egg mustard sauce

NASU GOMA ARARE ヴ 揚げ茄子と無花果の胡麻みそ

aubergine with fresh fig and roasted sesame miso sauce

PINOT GRIS, MT DIFFICULTY

Central Otago, New Zealand

AGEMONO

揚物

KISETSU TEMPURA MORIAWASE 天ぷら盛り合わせ

prawn and seasonal vegetable tempura

YAKIMONO

焼物

SALMON MISOYAKI サーモン朴葉焼

chargrilled Scottish salmon with teriyaki

WILDFLOWER, J LOHR

Monterey, USA

SUSHI

寿司

ABURI SALMON MAKI 炙りサーモン巻

seared salmon and avocado

SPICY CHIRASHI MAKI スパイシーちらし巻き

white fish and salmon with avocado and cucumber

INARI MAKI いなり巻き

fried tofu and caramelised onions

TOMEWAN

止椀

SHIRO MISOSHIRU ヴ 白味噌汁

white miso soup with nameko mushrooms

AKASHI-TAI

Akashi, Japan

MIZUMONO

水物

SIGNATURE DESSERT

MOSCATO D'ASTI, GD VAJRA

Piedmont, Italy

SIGNATURES OF SAKE NO HANA シェフ酒の花から。	WAGYU UNI CAVIAR TEMARI SUSHI 和牛、雲丹、キャビア手毬 Gunma Wagyu beef sushi with sea urchin, caviar and fresh truffle	31.00
	ABURIAKI NIGIRI 炙り焼き握り 5 kinds of seared sushi botan ebi caviar, chu toro truffle, hotate uni, unagi ankimo and salmon wasabi	31.00
	HAMACHI NAMA WASABI ハマチ薄造り kagoshima yellowtail sashimi with truffle black pepper ponzu	19.00
	NASU GOMA ARARE 揚げ茄子と無花果の胡麻みそ aubergine with fresh fig and roasted sesame miso sauce	10.00
	CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン柚子味噌 Chilean sea bass with Champagne yuzu miso sauce	37.00
HIWATASHI KAMAMESHI "FUYU" シェフ樋渡の釜飯 winter black truffle iron pot rice	20.00	
SMALL EAT 前菜	GYU TATAKI ビーフたたき seared rib eye beef with sesame and egg mustard sauce	18.00
	UZURA SHICHIMI YAKI うずら鉄焼 Norfolk quail and samphire with seven spice sauce	18.50
	CHU TORO CAVIAR TARTAR 鮪キャビアタルタル medium fatty tuna tartare topped with tobiko and caviar	24.00
	HAMACHI NAMA WASABI ハマチ薄造り kagoshima yellowtail sashimi with truffle black pepper ponzu	19.00
	KOGASHI TAKO 蛸の山椒焦がし sansho glazed octopus	21.50
	AGEDASHI NASU TOFU 揚げ出し茄子、豆腐 tofu and aubergine with dashi broth	10.50
	NASU GOMA ARARE 揚げ茄子と無花果の胡麻みそ aubergine with fresh fig and roasted sesame miso sauce	10.00
	HORENSO GOMAAE 法蓮草胡麻和へ sesame spinach with cassava chip	6.50
SALAD サラダ	LOBSTER WA SALAD ロブスターサラダ Scottish lobster with avocado and yuzu sansho dressing	24.00
	KOEBI SALAD 小エビの天麩羅サラダ prawn tempura with spinach and wasabi dressing	16.00
	CRUNCHY SASAGE SALAD ささげサラダ sasage bean with asparagus, tomato and japanese dressing	9.00
	YUZU KAISO 海藻サラダ organic seaweed with yuzu dressing	13.50

Food allergies and intolerances

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

Prices include VAT at the current rate.

A discretionary service charge of 13% will be added to your bill.

TEMPURA 揚物	EBI TEMPURA えび天ぷら with tempura sauce 6 pieces	18.00
	SOFT SHELL CRAB TEMPURA ソフトシェルクラブ天麩羅一味ソース with ichimi sauce	17.00
	ISE EBI TEMPURA 伊勢エビ天ぷら spiny lobster with pepper sauce	29.00
	KISETSU YASAI TEMPURA 野菜天ぷら seasonal vegetable with tempura sauce	14.00
	KAISEN TEMPURA 海鮮天ぷら盛合せ prawn, soft shell crab, scallop and white fish with 3 sauces	26.00
CHARCOAL GRILL AND TOBAN 焼物、陶板 best served with iron pot rice	CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン柚子味噌 Chilean sea bass with Champagne yuzu miso sauce	37.00
	GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ざり味噌 black cod with yuzu chilli miso	37.00
	KOHITSUJI YAKI 子羊たれ焼 chargrilled lamb cutlet	36.00
	SPICY TARABAGANI スパイシータラバ蟹焼 spicy chargrilled Alaskan king crab	44.00
	SIRLOIN SUMIYAKI サーロイン炭焼 chargrilled beef with mooli ponzu	39.00
	SALMON MISOYAKI サーモン朴葉焼 chargrilled salmon with teriyaki	19.50
	JAPANESE WAGYU BEEF A5 和牛炭焼き chargrilled Gunma Wagyu beef with garlic ponzu	94.00
	JAPANESE WAGYU BEEF A5 SUKIYAKI すき焼き cooked at your table: Gunma Wagyu beef with tofu and shiitake mushroom	98.00
	SUKIYAKI すき焼き cooked at your table: rib eye beef with tofu and shiitake mushroom	32.00
IRON POT RICE 釜めし	HIWATASHI KAMAMESHI "FUYU" シェフ樋渡の釜飯 winter black truffle iron pot rice	20.00
	GINDARA KAMAMESHI 銀鱈釜飯 black cod iron pot rice	23.00
SOUP 味噌汁	AKADASHI HIROUSU 赤だし飛竜頭 red miso soup with tofu cake, seaweed and chilli yuzu	5.00
	SHIRO MISOSHIRU 白味噌汁 white miso soup with sea weed	5.00

SASHIMI AND SUSHI PLATE 寿司, 刺身盛合わせ	SASHIMI GOSHUMORI 刺身五種 5 kinds of sashimi	31.00
	NIGIRI SUSHI HASSHU 寿司八種 8 kinds of nigiri	28.00
	NIGIRI SASHIMI MORIAWASE 握り刺身盛り合わせ 6 kinds of nigiri and 3 kinds of sashimi	45.00
	NIGIRI MORIAWASE 握り盛り合わせ 3 kinds of nigiri (21 pieces) akami, hamachi and salmon	69.00
SASHIMI AND NIGIRI 刺身 握り 2 pieces	AKAMI 赤身 lean tuna	sashimi / nigiri 8.50 / 11.00
	CHU TORO 中トロ medium fatty tuna	11.00 / 14.00
	O TORO 大トロ fatty tuna	14.00 / 18.00
	HAMACHI ハマチ yellowtail	9.00 / 12.00
	SALMON サーモン	6.00 / 8.00
	UNAGI 鰻 fresh water eel	8.00 / 10.00
	UNI 雲丹 sea urchin	19.50 / 26.00
SUSHI ROLL 巻き寿司	SPICY MAGURO MAKI スパイシーツナ巻 spicy chu toro with tobiko and cucumber 6 pieces	16.00
	SOFTSHELL CRAB MAKI マンゴー ソフトシェル巻 softshell crab tempura with cucumber and mango 8 pieces	14.00
	ABURI SALMON CRAB MAKI 炙りサーモンクラブ巻 seared salmon with king crab, tobiko and nashi pear 6 pieces	22.00
	CRUNCHY KANI MAKI クランチーかに巻 Cornish crab with avocado and kanpyo 8 pieces	15.00
	GINDARA MAKI 銀鱈天ぷら巻き black cod tempura with courgette and chilli miso 6 pieces	17.00
	GUNMA WAGYU A5 BEEF MAKI 群馬牛巻き asparagus, caramelised onion and kizami wasabi 6 pieces	25.00
	SPICY SALMON MAKI スパイシーサーモン巻 cucumber and mango 6 pieces	13.00
	ABURI HAMACHI MAKI 炙りハマチ巻 seared yellow tail with asparagus, cucumber and shiso 6 pieces	15.00
	SALMON AVOCADO MAKI サーモンアボカド巻 salmon and avocado 6 pieces	12.00

