

*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 the culinary world of Japan.*

## BENTO BOX

弁当メニュー

served with miso soup

GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ずり味噌  
black cod with yuzu chilli miso

maki / nigiri

45.00 / 58.00

SALMON MISOYAKI サーモン味噌焼き  
chargrilled salmon with teriyaki sauce

33.00 / 46.00

TORI MISO SUMIYAKI KOMI SAUCE 鶏から揚げ香味ソース  
chargrilled miso chicken with Japanese sauce

30.00 / 43.00

GYU TAREYAKI 炭焼きビーフステーキ  
chargrilled sirloin beef with mooli ponzu

35.00 / 48.00

JAPANESE WAGYU ICHIBO 和牛イチボ焼き  
chargrilled Gunma Wagyu rump steak with yuzu chilli sauce

68.00 / 82.00

SPICY TARABAGANI スパイスータラバ焼  
spicy chargrilled Alaskan king crab with shiitake mushroom

65.00 / 78.00

AGEDASHI TOFU TOBAN <sup>v</sup>揚げ出し豆腐陶板  
tofu and aubergine in dashi broth

26.00 / 39.00

### 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.

SIGNATURES OF  
SAKE NO HANA

シェフ酒の花から。

HAMACHI NAMA WASABI ハマチ薄造り kagoshima yellowtail sashimi with truffle black pepper ponzu	19.00
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	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 ヴ 揚げ出し茄子、豆腐 tofu and aubergine with dashi broth	10.50
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	10.00
HORENSO GOMAAE ヴ 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 ヴ ささげサラダ sasage bean with asparagus, tomato and japanese dressing	9.00
YUZU KAISO ヴ 海藻サラダ organic seaweed with yuzu dressing	13.50

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
	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
SUSHI ROLL 巻き寿司	UNI 雲丹 sea urchin	19.50 / 28.00
	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 クランチャーかに巻 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 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	











