

BISUSHIAN

An Artful Taste of Japan

Day — Night

Bisu+Shima

Bisushima is the amalgamation of 2 key elements:

BISU represents the Egyptian god of hedonism and party. SHIMA is the Japanese word for island and sanctuary.

Born from these two elements, the concept conveys the transformative journey that guests can relish in from Shima (Day) to Bisu (Night).

A new flow of omakase

At Bisushima, we blend together the artful Japanese cooking with the finest ingredients sourced locally and from Japan. The outcome is one that is harmonious to the palate.

The sushi bar incorporates traditional Edomae style sushi (process of aging fish to deliver exquisite taste) into its dishes, transforming quality produce into well-balanced and flavoursome Japanese dishes. The kitchen has more of a modern twist, whilst still using the delicate Japanese technique to bring out the best of both east and west.

We have a sharing concept in place, so we recommend a group of 2 to order an appetiser each, followed by a carpaccio, hot dish and a main to share. This will leave you with enough space to enjoy a selection of our exceptional sushi and maki whilst rounding your meal off with a dessert.

Please note, our menu is subject to change. If you have any dietary requirements or food allergies, please inform your waiter.

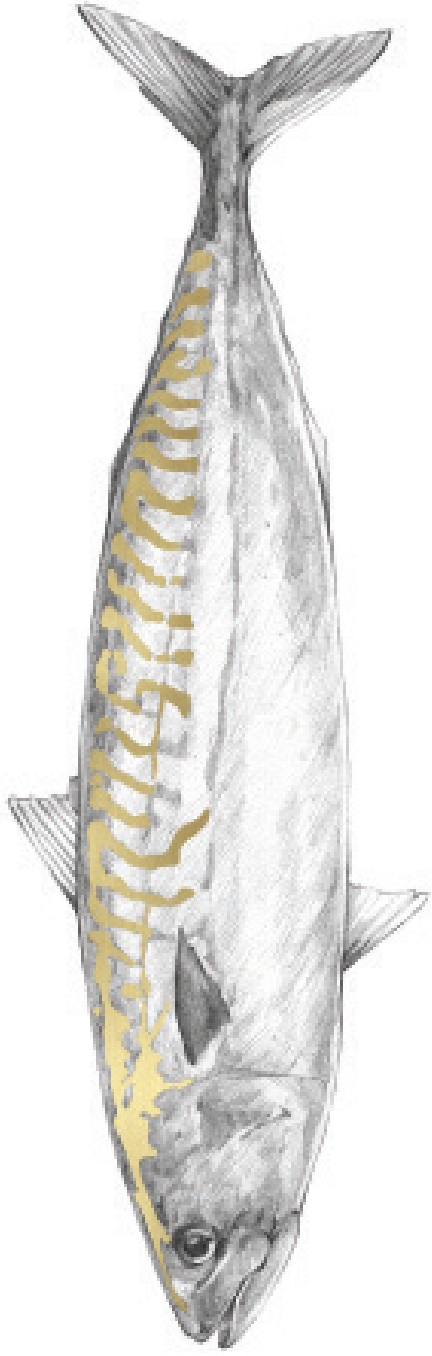
Prices are inclusive of VAT. 12.5% discretionary service charge will be added to your bill.

Appetisers



	Fresh Oyster (1 pc)	£5
	Dressing of your choice: Yuzu/Ponzu Jelly/Cucumber	
	Fresh Oysters with Yuzu Dressing, Ponzu Jelly & Cucumber Dressing (3 pcs)	£12
Ⓜ	Horenso Goma Ae	£7
	Spinach with sesame sauce	
Ⓜ	Tomato Salad With Burrata Cream & Basil Oil	£8
Ⓧ	Homemade Tofu & Vegetables	£8
	Homemade Tofu & Smoked Salmon	£11
	Tofu puree, smoked salmon & vegetables with tosazu jelly	
Ⓧ	Nasu Dengaku	£12
	Fried aubergine with miso glaze	
	Scallop & Carrot	£14
	Scallop, carrot puree, poached egg & konbu jelly	
Ⓧ	Quinoa Salad	£14
	With seasonal vegetables	
	Lobster & Cauliflower	£16
	Steamed native blue lobster, cauliflower puree with tosazu jelly	
Ⓧ	Seasonal Mixed Vegetables With Sesame Dressing	£17
	Lobster Kimizu	£22
	Steamed native blue lobster, seasonal vegetables & kimizu sauce	
	Botan-Ebi & Caviar	£36
	Jumbo shrimp white soy sauce, kumquat & Exmoor Oscietra caviar	
	Toro & Caviar	£42
	Chopped dry aged marbled tuna & Exmoor Oscietra caviar	

Carpaccio



Aburi Mackerel Carpaccio £18
Seared mackerel sashimi, pointed cabbage with shiso dressing & basil oil

Trout Carpaccio £20
Trout sashimi, ikura & red radish with yuzu dressing & tosazu jelly

Wild Seabass Carpaccio £22
Wild seabass sashimi, seasonal vegetables & sesame with ponzu dressing

Scallop Carpaccio £22
Scallop sashimi & seasonal vegetables with yuzu dressing

Tuna Carpaccio £27
Tuna sashimi, seasonal greens, micro herbs with nori dressing

Yellowtail Carpaccio £32
Yellowtail sashimi, pickled cucumber, kumquat & miso dressing

Toro Carpaccio £32
Dry-aged toro sashimi, seasonal greens, micro herbs, horse-radish with white soy anchovy dressing

Wagyu Tataki Carpaccio £32
Shiso soy, bekkooan & seasonal greens

Chef's suggestions: Add black truffle (5g) to your carpaccio for £15 or Exmoor Oscietra caviar (10g) for £35

Seasonal Sashimi Dishes

Seabass Arai £14
Seabass sashimi with plum puree, myoga, okra & sumiso

Aji Nasu Jitate £15
Horse mackerel sashimi, aubergine & tosazu jelly

Salmon Carpaccio £17
Thin slices of smoked salmon, soy caramel & shiso soy sauce

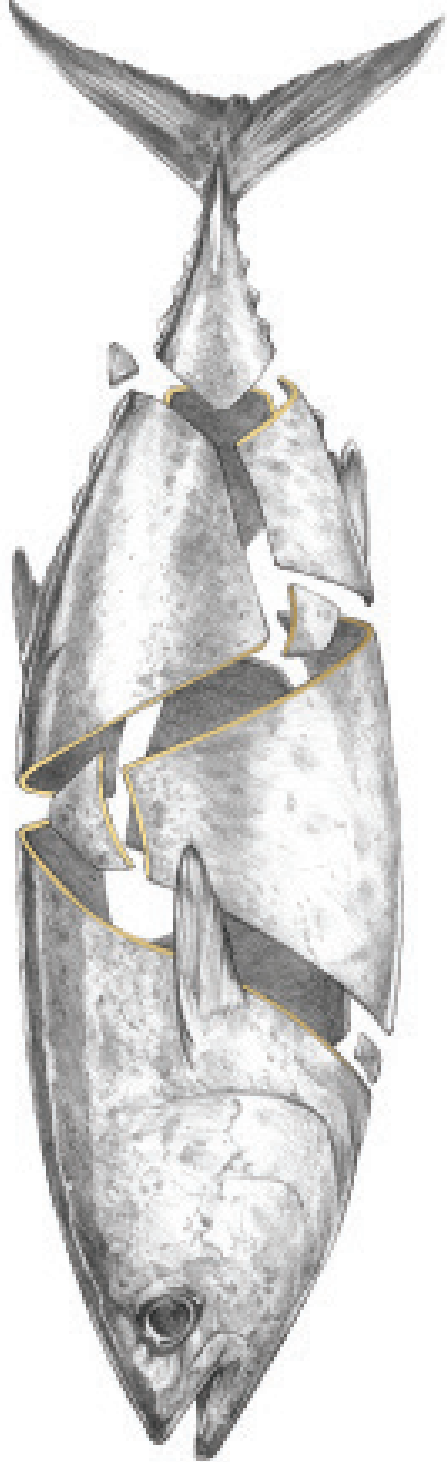
Tuna Burrata £35
Tuna sashimi with burrata cream & truffles



Hot Dishes & Sides

Ⓥ	Crispy Tofu with Spicy Sauce	£8
	Yuan Chicken Kara-Age	£9
	Deep-fried yuan marinated corn-fed chicken thigh & yurinchi sauce	
	Baby Squid Kara-Age	£10
	Deep-fried baby squid, served with a coriander dressing	
	Iberico Pork Tonkatsu	£15
	Japanese style breaded Iberico pluma pork loin & hacho miso sauce	
Ⓦ	Vegetable Tempura	£15
	Shrimp Tempura	£18
	Shrimp tempura served with Tentsuyu sauce	
	Seabream Ankake	£16
	Fried seabream with vegetable ankake sauce	
	Lobster Tempura & Sauteed Scallops	£28
	With black truffle & saikyo miso	
	Sides	
	Miso Soup	£5
	Lobster Miso Soup	£5
Ⓥ	Tsukemono	£5
	Japanese pickles	
Ⓥ	Steamed Rice	£6
Ⓦ	Tomato Salad With Burrata Cream & Basil Oil	£8
	Mashed Potato	£8
Ⓦ	Sauteed Mushroom With Egg Yolk	£11

Main Dishes





Tofu Ankake

Fried tofu, seasonal vegetables & ankake sauce

£15

Yuan Chicken Risotto

Grilled corn-fed yuan marinated chicken, Japanese risotto & shiitake

£20

Sauteed Scallops

Scottish hand-dived scallops, seasonal greens & cauliflower puree

Chef's suggestion: add black truffle (5g) for £15

£24

Grilled Lamb

Lamb cutlets, mashed potato, onions, kale & Genghis Khan sauce

£26

Wagyu Pithivier Pie

Slow-cooked Highland wagyu short-rib, wrapped in homemade puff pastry & seasonal vegetables

£26

Grilled Iberico Pork

Grilled Iberico pluma pork loin, tsukune sausage, fennel, cherry & hacho miso sauce

£26

Yuan Miso Chilean Seabass

Yuan miso marinated Chilean seabass & seasonal greens

£29

Unagi Kabayaki

Grilled dry-aged eel & egg truffle risotto

£30

A5 Joshu Wagyu Sirloin Steak (90g)

Grilled A5 wagyu sirloin steak from Gunma (Japan) & grilled seasonal greens

£58

Grilled Galician Rib Eye Steak (to share)

Grilled 40-day aged Galician (Spain) txuleta cut steak

£105/kg

Chef's suggestion: add black truffle (5g) to your mains for £15

Nigiri & Sashimi



Chef's Selection of Sashimi £35
4 kinds by 3 pieces each

Chef's Selection of Sashimi £60
7 kinds by 3 pieces each

Chef's Selection of Nigiri (6 pcs) £30

Premium Chef's Selection of Nigiri (9 pcs) £50

Special Maguro Set (4 pcs) £36

Akami (1 pc) £6.5

Akami Truffle (1 pc) £11

Toro (1 pc) £8

Toro Caviar (1 pc) £17

Nigiri & Sashimi

nigiri 2 pcs / sashimi 3 pcs

Tamago — Japanese omelette £5

Masu — Trout £7

Saba — Mackerel £7

Tai — Sea bream £8

Suzuki — Wild sea bass £9

Hotate — Scallop £11

Hamachi - Yellowtail £11

Ikura — Salmon roe £12

Akami — Dry aged tuna £13

Botan ebi — Jumbo sweet prawn £15

Toro — Dry aged rich marbled tuna £16

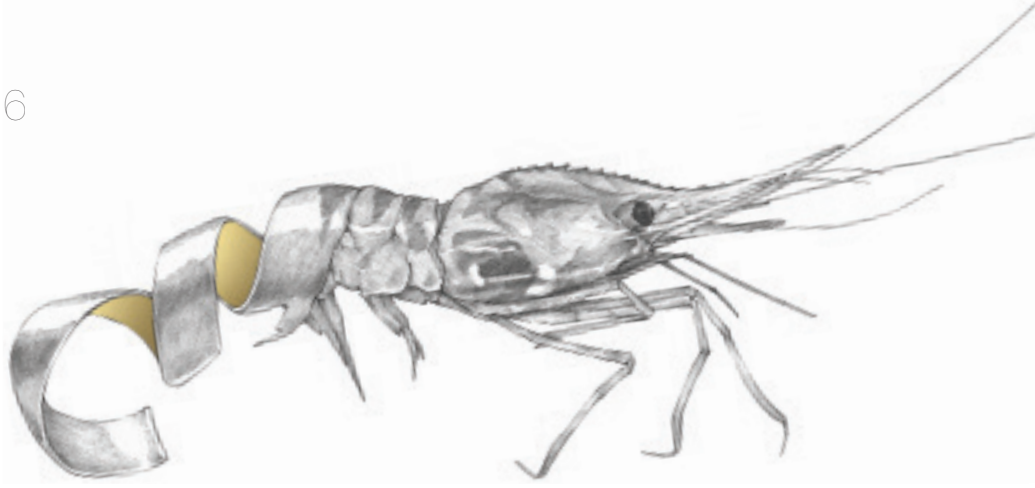
Rolls —

Hosomaki

Large rolls —

Futomaki

6



Hosomaki – Rolls

6 pieces

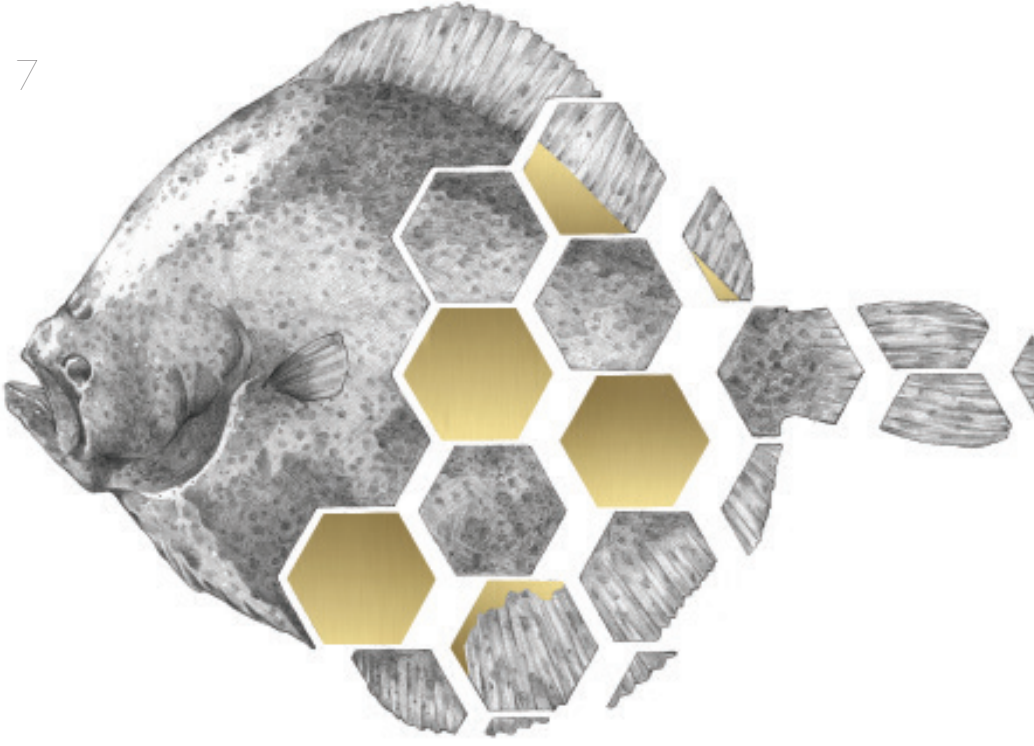
Ⓥ	Kappa — Cucumber	£6
Ⓥ	Kanpyo — Sweet soy marinated gourd	£8
	Gari Saba — Mackerel with ginger	£10
	Masu Shiso — Trout Shiso	£10
	Tekka — Tuna	£12
	Hotate — Scallop	£12
	Salmon Avocado	£13
	Negi Hamachi - Yellowtail with spring onion	£13
	Tuna Avocado	£14
	Botan-Ebi — Jumbo Sweet Prawn	£15
	Toro Taku — Dry aged rich marbled tuna with pickled radish	£16

Futomaki – Large Rolls

4 pieces

Ⓥ	Yasai - Assorted vegetables	£12
	Ebi Tempura - Prawn tempura with cucumber, kanpyo & mascarpone	£16
	Unagi — Eel & cucumber	£16
	Kaisen — Assorted fish, shellfish, tamago & kanpyo	£18
	Toro — Dry aged tuna belly, kanpyo & shiso	£25

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Donburi

Premium Mini Donburi

on a bed of sushi rice

 Vegetable Chirashi	£15
Seasonal vegetables	
Kaisen Chirashi	£18
Chef's selection of sashimi	
Masu & Ikura	£20
Dry-aged trout & salmon roe	
Ikura	£22
Salmon roe	
Maguro Chirashi	£24
Dry aged tuna	