

BISUSHIMAN



RAW BAR

APPETISERS

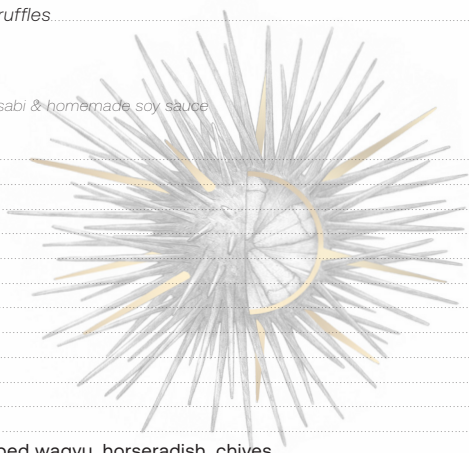
3 Fresh Oysters <i>Served with dressing of your choice: Yuzu Dressing, Ponzu Jelly & Cucumber Dressing</i>	£12
Toro & Caviar <i>Chopped dry aged marbled tuna & Exmoor Oscietra caviar</i>	£42

CARPACCIO *to be shared*

Trout Carpaccio <i>Trout sashimi, ikura & red radish with yuzu dressing & tosazu jelly</i>	£20
Wild Seabass Carpaccio <i>Wild seabass sashimi, seasonal vegetables & sesame with ponzu dressing</i>	£22
Scallop Carpaccio <i>Scallop sashimi & seasonal vegetables with yuzu dressing</i>	£22
Tuna Carpaccio <i>Tuna sashimi, seasonal greens, micro herbs with nori dressing</i>	£27
Yellowtail Carpaccio <i>Yellowtail sashimi, pickled cucumber, kumquat & miso dressing</i>	£32
Toro Carpaccio <i>Dry-aged toro sashimi, seasonal greens, micro herbs, horseradish with white soy anchovy dressing</i>	£32
Tuna Burrata <i>Tuna sashimi with burrata cream & truffles</i>	£35



SASHIMI *3 pieces. Served with wasabi & homemade soy sauce*

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
Unagi - Freshwater Eel.....	£12
Akami — Dry aged tuna.....	£13
Botan ebi — Jumbo sweet prawn.....	£15
Toro — Dry aged rich marbled tuna.....	£16
Wagyu - Nori sauce, 4 pieces of cubed wagyu, horseradish, chives.....	£28
Chef's Selection of Sashimi <i>5 kinds by 3 pieces each</i>	£40
Chef's Selection of Sashimi <i>7 kinds by 3 pieces each</i>	£60



COLD & WARM APPETISERS





COLD APPETISERS

 Horenso Goma Ae <i>Spinach with sesame sauce</i>	£7
 Homemade Tofu & Vegetables	£8
Homemade Tofu & Smoked Salmon <i>Tofu puree, smoked salmon & vegetables with tosazu jelly</i>	£11
Wagyu Tataki <i>Seared A5 Joshu wagyu tataki with wafu dressing</i>	£32
Chef's suggestions: Add black truffle (5g) for £15 or Exmoor Oscietra caviar (10g) for £35	

SALADS

 Seaweed Salad & Sesame Dressing	£10
 Bisushima Mixed Salad	£12


WARM APPETISERS

 Edamame <i>Steamed edamame beans with salt</i>	£6
 Spicy Edamame <i>Steamed edamame beans tossed with spicy sauce</i>	£6.50
Yuan Chicken Kara-Age <i>Deep-fried yuan marinated corn-fed chicken thigh & yurinchi sauce</i>	£9
Baby Squid Kara-Age <i>Deep-fried baby squid, served with a coriander dressing</i>	£10
 Agedashi Tofu <i>Fried tofu, seasonal vegetables & ankake sauce</i>	£11
 Aubergine Dengaku <i>Fried Japanese aubergine with miso glaze</i>	£12
Braised Octopus <i>Tender braised octopus finished on the grill, shiso yuzu romesco sauce, crispy potato</i>	£14
Iberico Pork Tonkatsu <i>Japanese style breaded Iberico pluma pork loin & hacho miso sauce</i>	£15
Lobster Tempura & Sauteed Scallops <i>With black truffle & saikyo miso</i>	£28



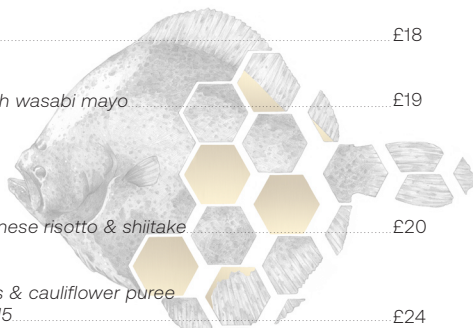
HOT DISHES

TEMPURA

 Vegetable Tempura	£15
Shrimp Tempura <i>Shrimp tempura served with Tentsuyu sauce</i>	£18
Rock Shrimp Tempura Wasabi Mayo <i>Crispy bites of rock shrimp tempura mixed with wasabi mayo</i>	£19

SIGNATURE DISHES

Yuan Chicken Risotto <i>Grilled corn-fed yuan marinated chicken, Japanese risotto & shiitake</i>	£20
Sauteed Scallops <i>Scottish hand-dived scallops, seasonal greens & cauliflower puree</i> <i>Chef's suggestion: add black truffle (5g) for £15</i>	£24
Wagyu Pithivier Pie <i>Slow-cooked Highland wagyu short-rib, wrapped in homemade puff pastry & seasonal vegetables</i>	£26



GRILL


Grilled Iberico Pork <i>Pluma pork loin, tsukune sausage, figs, ceps, squash puree & hacho miso sauce</i>	£26
Grilled Wild Seabass <i>Charcoal-grilled seabass, koji marinated grilled celeriac, celeriac miso puree & crosnes</i>	£28
Grilled Lamb <i>Lamb cutlets, onions & Genghis Khan sauce</i>	£29
Grilled Beef Striploin Steak <i>30 day aged peak district sirloin steak & steak sauce</i>	£29
Unagi Kabayaki <i>Grilled dry-aged eel & egg truffle risotto</i>	£30
Yuan Miso Black Cod <i>Robata-grilled, Yuan miso marinated black cod & seasonal pickles</i>	£32
A5 Joshu Wagyu Sirloin Steak (90g) <i>Grilled A5 wagyu sirloin steak from Gunma (Japan) & grilled seasonal greens</i>	£58
Whole Grilled Lobster (subject to availability) <i>Charcoal grilled lobster, egg custard sauce & black truffle</i>	£75

VEGETABLES

Mashed Potato	£8
 Sauteed Assorted Vegetables	£9
 Sauteed Wild Mushroom	£11
 Asparagus	£12

SIDES

 Miso Soup	£5
 Japanese Pickles	£5
 Steamed Rice	£6

 Vegetarian. 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.

SUSHI BAR

NIGIRI *2 pieces. Served with wasabi, pickled ginger & homemade soy sauce*

 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
Unagi - Freshwater Eel.....	£12
Akami — Dry aged tuna.....	£13
Botan ebi — Jumbo sweet prawn.....	£15
Toro — Dry aged rich marbled tuna.....	£16

SIGNATURE NIGIRI *2 pieces*


Akami Truffle.....	£22
Wagyu - A5 Joshu Sirloin.....	£28
Toro Caviar.....	£34
Chef's Selection of Nigiri (6 pcs).....	£30
Chef's Selection of Nigiri (9 pcs).....	£50

TRADITIONAL MAKI ROLLS

 Kappa — Cucumber <i>6 pieces</i>	£6
 Avocado <i>6 pieces</i>	£8
 Kanpyo — Sweet soy marinated gourd <i>6 pieces</i>	£9
Gari Saba — Mackerel with ginger <i>6 pieces</i>	£10
Masu Shiso — Trout Shiso <i>6 pieces</i>	£10
 Yasai - Assorted vegetables <i>5 pieces</i>	£12
Tekka — Tuna <i>6 pieces</i>	£12
Hotate — Scallop <i>6 pieces</i>	£12
Negi Hamachi - Yellowtail with spring onion <i>6 pieces</i>	£13
Botan-Ebi — Jumbo Sweet Prawn <i>6 pieces</i>	£15
Negi Toro - Rich marble tuna with spring onion <i>6 pieces</i>	£16
Kaisen — Assorted fish, shellfish, tamago & kanpyo <i>5 pieces</i>	£18
Toro - Dry aged tuna belly, kanpyo & shiso <i>5 pieces</i>	£25

SIGNATURE MAKI ROLLS

Salmon Avocado - Yuzu kosho mayo <i>6 pieces</i>	£9
Kani - Pulled crab meat & chives <i>5 pieces</i>	£12
Tuna Avocado - Spring onion, spicy mayo & ponzu jelly <i>6 pieces</i>	£12
Ebi Tempura - Prawn tempura with avocado, burdock & mayo <i>5 pieces</i>	£16
Soft Shell Crab - Truffle mayo, cucumber & avocado <i>5 pieces</i>	£16

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