

△ H A C H I

Intro	9
gunkan, Sora sake	
Barley miso marinated egg	4.5
amami spring onion kombu	
Pressed & dressed hand- dived scallop	10
chilli sesame oil spring onion garlic	

◐ N I G I R I

Salmon Aburi	15
Caviar nakiri sauce cress	
Tuna Akami	16
Caviar spring onion mayo	

◇ S A R A

Seared Chalk Stream Trout sashimi	10
Shiso dressing sansho pepper	
Tuna tartare	15
Yuzu-miso emulsion chive oil shiso	
Smacked Cucumber	9
Ginger soy dressing chilli garlic	

Green salad	7
Spinach garlic sugar snap peas	
Hamachi Aburi	15
Red onion yuzu kosho nam jim sauce	
Seabass Abenaki	12
Ponzu puffed rice garlic cress	

● H A N D R O L L

Salmon	8
Crispy salmon	9
Bluefin tuna belly	12
Spicy tuna	9
Chalkstream trout	8

Hand- dived scallop & samphire	11
Seared beef & bone marrow	9
Dry-aged beef tartare	10
Otoro tuna tartare	16
White crab & tarragon	12

Seabass & Jalapeno	12
Hamachi Yuzu Tobiko	15
Kohlrabi & Mustard Greens	7
Mushroom & kohlrabi	7
Miso green beans	7

✦ K A N M I

Seasonal sorbet & meringue	7
Matcha mousse	7

We love our suppliers:

Flying Fish Seafoods, Kanpai London Sake,
Swaledale Butchers, The Wasabi Company

Item on our menu contain allergens,
please inform your waiter of any
dietaries or allergy requirements

A 13.5 % discretionary service
charge will be added to your bill.
100% of all tips and service charge
go to our team.

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