HACHI

Miso Soup 5
Shimeji | Fried Tofu

Barley miso marinated egg 4.5
Spring onion | kombu | chilli

Pressed & dressed hand- dived scallop 12
Chilli sesame oil | spring onion | garlic

NIGIRI

Salmon Aburi (2 pc) 15
Oscietra Caviar

Tuna Akami (2 pc) 16
Oscietra Caviar

Chutoro Tuna (2 pc) 16
Kisami Wasabi

Wagyu Beef (2 pc) 20

SARA

Sashimi trio (6pc) 15
Shiso | sansho pepper

Tuna tartare 15
Yuzu-miso emulsion | chive oil | shiso

Smacked Cucumber 9
Ginger soy dressing | chillli | garlic

Seasonal salad 7
Mizuna | lamb lettuce | apple dressing

Hamachi Aburi 15
Red onion | yuzu kosho | nam jim sauce

Seabass Abenaki 12
Ponzu | puffed rice | garlic cress

HANDROLL

Salmon 8

Crispy salmon 9

Bluefin tuna akami 9

Spicy tuna 12

Scallop & samphire 11

Seabass & jalapeno 12

Seared beef & bone marrow 12

Dry-aged beef tartare 10

Otoro tuna tartare 16

White crab & tarragon 12

Hamachi yuzu tobiko 15

Kohlrabi & mustard greens 7

Mushroom & kohlrabi 7

Miso green beans 7

KANMI

Seasonal sorbet & meringue 7

Matcha mousse 7

We love our suppliers:
Daily Fish, Kanpai London Sake, 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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MIOKURU HANDROLL 見送る BAR