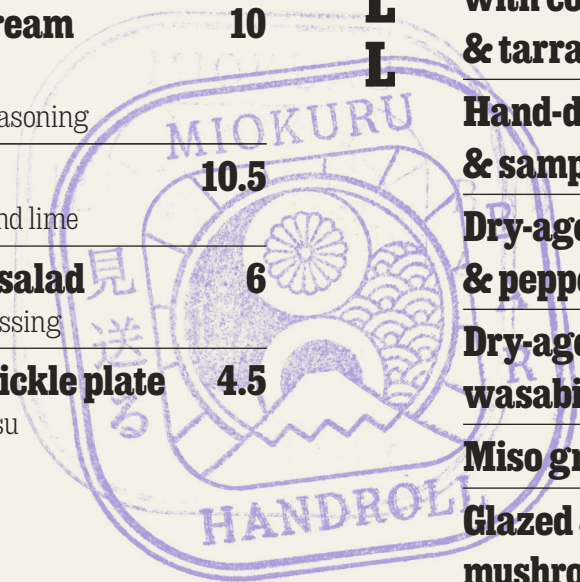


B O W L & P L A T E

Intro	8
a spoon of perfectly seasoned rice, furikake and roe served with a cup of Sora sake	
Barley miso marinated egg	3.5
Pressed & dressed hand-dived scallops	9.5
with chilli sesame oil and spring onions	
Seared ChalkStream trout sashimi	10
with sansho pepper seasoning	
Tuna tartare	10.5
with roe, chives, soy and lime	
Seasonal green salad	6
greens, snap peas, dressing	
Early Summer pickle plate	4.5
kohlrabi, gherkins, kasu & soy shiitake	

H A N D R O L L	Scottish salmon	7
	Crispy Scottish salmon	8
	Bluefin tuna belly	11
	Spicy yellowfin tuna	7.5
	ChalkStream trout	6.5
	Cornish white crab with confit garlic & tarragon mayo	11
	Hand-dived scallop & samphire	10
	Dry-aged beef with kombu & pepper	9
	Dry-aged beef tartare with wasabi mustard & herbs	9
	Miso green beans Ve	6.5
	Glazed & pickled mushrooms with kohlrabi Ve	6.5
	Carrot and wasabi mustard greens Ve	6.5

D E S S E R T	Summer berry sorbet & scorched meringue	5
	Hana Yuzu Sake (50ml)	6



We love our suppliers: Flying Fish Seafoods,
Kanjai London Sake, SHRUB, Swaledale Butchers
& The Wasabi Company

Items on our menu may contain allergens. Please inform your waiter of any allergies or dietary requirements.

A 12.5% discretionary service charge will be added to your bill, 100% of all tips and service charge go to our team.



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FOOD