



s u s h i k a m o n
by YASHIN

お任せ Omakase By Michael Nonato

Omakase

French Seabass Carpaccio
Baby cucumber, yuzu kosho, fish sauce

7 Days Aged Maltese Tuna Chutoro 1pc
Zuke soy

Cured French Seabream 2pcs
壺 *Sudachi and French salt*
貳 *Marinated in sake kasu with kumquat*

Scottish Salmon 2pcs
壺 *Zuke soy*
貳 *Aburi tosazu jelly*

Scottish Dived Scallop Tempura
With Caviar house prunier

14 Days Aged Spanish Otoro 1pcs
Zuke soy

Japanese Yellowtail 2pcs
壺 *Nikiri soy*
貳 *Sudachi and Maldon Salt*

Hand to Hand Roll
Wasabi

Smoked Otoro 1pc
Cherry wood smoked and marinated in garlic soy



All prices include VAT

A discretionary service charge of 12.5% will be added to your bill
Food allergies and intolerances; Before ordering please speak to
our staff about your requirements