

お任せ
o m a k a s e
by YASHIN

Guests will receive all courses below

£80 per person (2hrs)
£40 sake pairing available

Cuttlefish & Hand Dived Scallop Tartare
with caviar

Oyster Two Ways
Smoked oyster marinated in ponzu sauce
Fresh Carlingford oyster with Islay whisky jelly

Paradise Prawn Tempura
with wasabi shari sauce

Nigiri (10pcs)
10 days aged chutoro (tuna)
Wild sea bass with marmite soy
Seared sea bream with salted kombu
Cornish sardine with aged red vinegar
Squid with nikiri soy
Aburi Scottish salmon with tosazu jelly
Zuke akami with karashi
Vegan inari
Japanese yellowtail with orange soy and zest
Smoked otoro

Miso cappuccino
during the sushi course

BBQ eel
hand rolled with sansho peppercorn

Kyoto Matcha
Gelato

**Please note, this is a sample menu and subject to seasonal and market availability.*