



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