

DESSERT

Matcha chocolate fondant with vanilla ice cream

Eton mess, green tea meringue, mango-passion fruit & coconut sorbet

Kyubi fruit platter

Ice cream
Green tea, black sesame or vanilla

Sorbet
Coconut, yuzu or lychee

Mochi ice cream



TEA

Sencha

Genmaicha

Matcha

Hojicha / Sobacha

Jasmine Bai Ma Huo

The Arts Club Breakfast

Earl Grey

Gyokuro (high grade)



Please speak to your waiter or waitress if you have allergy concerns.
Prices include VAT. A discretionary 15% service charge will be added to your bill.



KYUBITES

Kyubi nibbles - homemade potato crisp with avocado

Tuna
Tuna akami with yuzu chilli miso, shallot, aonoriko,
white sesame seeds & kizami nori

Salmon
Scottish salmon with kizami wasabi, yuzu mayo,
ikura, dried miso powder & micro mizuna

Scallops
Hand dived fresh Scottish scallop with wasabi
lime soy, spring onion, tobiko, yukari shiso plum
& red shiso

Wagyu beef
Robata seared wagyu with chilli miso, yuzu kosho,
shallot & chopped chives

King crab
Hand picked king crab meat with diced tomato,
yuzu tobiko & daikon cress

Yellowtail
Yellowtail with chilli miso ponzu, wasabi tobiko
& daikon cress

VEGETARIAN

☀ Eggplant
Grilled eggplant, zucchini with moromi goma
miso, sesame seeds & spring onion

☀ Assorted peppers
Roasted bell peppers with black pepper vinaigrette
& spring onion

☀ Heirloom tomatoes
Chargrilled assorted heirloom tomatoes
with shallot, balsamic miso sauce, ghoa cress
& yukari salt



☀ Vegetarian

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SALADS & SIDES DISHES

- ☀ Steamed edamame with sea salt
- ☀ Fried edamame with chilli & garlic (spicy)
- ☀ Spinach & mizuna salad
Baby spinach & mizuna leaves with apple goma dressing, toasted pumpkin seeds
- ☀ Broccoli salad
Blanched & chilled tenderstem broccoli with sesame dressing & crispy rice puffs
- ☀ Mushroom salad
Sautéed assorted mushrooms with baby leaves, julienne beetroot, yuzu soy vinaigrette
- ☀ Sesame horenso
Blanched spinach with sesame dressing
- Seaweed salad
Fresh seaweed with shiso soy dressing
- Nasu dengaku
Warm aubergine with moromi miso & sesame
- ☀ Eringi & avocado salad
Grilled eringi & avocado salad with yuzu tofu dressing
- Steamed rice
- Miso soup with daily garnishes
- ☀ Homemade pickles



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ROBATA GRILL

- Yakitori-negima yaki
Chicken skewers with spring onion & tare sauce
- Shio yakitori – choice of 2 flavours
Chicken with yuzu shio, lemon or ume shiso
- Chicken wings
Chicken wings with sake, sea salt & lime
- ☀ Shiitake mushroom
Shiitake mushroom skewers with shiso herbs & chilli butter
- ☀ Asparagus
Asparagus skewer with mustard miso sauce & sesame
- ☀ Shishito
Grilled shishito with moromi miso aioli, yuzu sauce & sesame seeds
- Beef
Beef skewer with shisito, ginger soy & gochujang sauce
- Baby artichokes
Grilled baby artichokes with kurumi miso sauce, chopped chives, roasted walnut & amaranth cress
- Rib-eye sumibiyaki
Grilled aged rib-eye steak with wafu tamari joyu & aubergine, garnished with tofu wasabi sauce, spring onions, shichimi, parsnip crisps, leeks & daikon cress
- Wagyu beef sirloin (100g)
Wagyu beef served with yuzu kosho ponzu, truffle mushroom sauce & garlic chips
- Lamb chop
Lamb chop with shiokoji pepper miso, sesame, tofu wasabi, humous & pickled turnip
- Madagascan jumbo prawns
Grilled jumbo prawns with shiokoji nankoubai ume dressing, shiso salsa & borage cress

HOT DISHES

- Kyubi salmon teriyaki
Grilled salmon teriyaki with tofu plum tartare sauce, apple & daikon pickle
- Roasted lobster
Oven roasted whole Canadian lobster with shiso herbs, chilli miso butter & tobiko
- Chilean seabass, shio koji marinade
Roasted Chilean seabass, with ginger chilli plum dressing & cress salad
- ☀ Tofu houba yaki
Tofu steak roasted in Houba leaf with yuan goma, karami miso sauce & cress
- Baby chicken
Baby chicken marinated in yuzu kosho ginger miso, chargrilled & roasted, served with plum compote
- Duck kuwayaki
Grilled ginger spiced duck fillet, with leeks & ginger teriyaki plum sauce
- Chicken Genghis Khan
Nanban style chicken with Genghis Khan sauce



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TEMPURA

- Lobster tempura
Canadian lobster tempura with kizami wasabi,
yuzu mayonnaise & jalapeno ponzu dressing
- Baby squid
Crispy fried squid with black shichimi pepper,
chilli & lime glaze
- Unagi shirayaki
Unagi tempura with aonori, tamari ginger
dashi sauce, ginger crisp & shiso cress
- Wagyu hitokuchi
Wagyu tempura with wasabi tofu joyu, sansho
dressing & yuzu salt
- Soft shell crab
Crispy fried soft shell crab with Kyoto fu kuro
shichimi mayonnaise
- Prawn tempura
- Assorted tempura
Prawn, white fish & 5 seasonal vegetables
- ☀ Assorted vegetables
8 seasonal vegetables



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SASHIMI

- | | |
|---------------------------|--------|
| Chef's selection (shunka) | O-toro |
| Chef's selection (aizu) | Toro |
| Hamachi | Akami |
| Suzuki | Tai |
| Sake | Unagi |
| Hotate | |

NEW STREAM SASHIMI

- | | |
|---|---|
| Toro
Aburi toro brushed with zuke | Yellowtail usuzukuri
Thinly sliced yellowtail with yuzu citrus truffle
ponzu dressing, green chilli red seaweed & cress |
| Seafood shabu shabu
Snow crab, white fish, salmon, yellowtail,
vegetables with ponzu & sesame sauce | Salmon tataki
Seared salmon with lemon soy dressing, kumquat
miso, ikura, samphire & parsnip crisps |
| Tuna tataki
Seared tuna with Asian dressing | Sea bream Otsukuri
Sea bream with yuzu shio dashi, sweet potato and
pickled red onion |
| Beef tataki
Seared beef with truffle mushroom sauce,
daikon, green beans, spring onions, garlic chips
& shaved truffle | |



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SUSHI

NIGIRI	per piece	ABURI	per piece
O-toro		O-toro	
Toro		Truffle butter & yuzu kosho	
Akami		Hamachi	
Tai		Spicy miso & spring onion	
Suzuki		Foie gras	
Sake		Plum compote & unagi sauce	
Hotate		Unagi	
Ikura		Eel sauce & Foie gras	
Hamachi		Sake	
		Kizami wasabi yuzu mayo & sesame seed	
Saba		Wagyu	
Ebi		Mushroom truffle sauce & crispy garlic	
Ika		Saba	
Zuwaigani		Grated fresh ginger & spring onion	
Tamago		Botan ebi	
Unagi		Yuzu truffle dressing, oscietra caviar & garlic crisps	







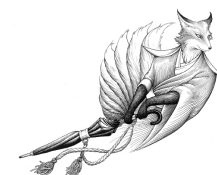
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MAKIMONO/TEMAKI

Spicy tuna maki Minced tuna, chilli miso, avocado, matcha tempura flakes & purple shiso	Negi toro maki Toro, spring onion, wasabi
Spicy hamachi maki Minced yellowtail, wasabi jalapeno mayonnaise, julienne cucumber, shiso leaf, spring onion, black & white sesame seeds	Kani uramaki Kani tempura with julienne cabbage, avocado, chives, sichimi mayonnaise, orange tobiko & unagi tare
 Vegetables maki Lightly tempura battered green beans, yam sweet potato, asparagus, black & white sesame seeds	Sake avocado maki Salmon with avocado
Salmon tartare uramaki Salmon with benitate, kogiku, spicy mayo, wasabi tobiko & kaiware cress	California maki Cooked king crab, yuzu mayonnaise, avocado & tobiko
Unatama futomaki Grilled eel, julienne cucumber, Japanese omelette, white sesame seed & eel sauce	 Vegetarian maki Kappa, avocado
 Kyubi plum maki House made fresh plum compote ume boshi, shiso leaf & white sesame seeds	 Aspara tempura maki Asparagus tempura with sweet soy sauce
Ebi maki Prawn tempura, crispy golden flaked corn, avocado, corn sauce & yuzu tobiko	Tarantula maki Softshell crab with black pepper mayo, cucumber, avocado & tobiko



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