

OMAKASE お任せ by Chef Andre

Omakase translated means 'I'll leave it up to you' or 'I trust you'.

It is commonly used in Japanese restaurants, particularly sushi restaurants, where the dinner entrusts the chef to create a personalized tasting menu.

Miso / Grilled A5 Japanese Wagyu Beef with Black Truffle

SASHIMI

Hotate / Scallop

Madai / Japanese Red Bream

Hamachi / Japanese Yellow Tail

Shake / Salmon

Akami / Bluefin Tuna Loch

Chu-toro / Bluefin Tuna Belly

NIGIRI

Hamachi / Yuzu Kosho

Scallop / Lemon

Mackerel / Ginger / Spring Onion

Akami Zuke / Kizami Wasabi

Chu-toro / Seared with Charcoal

O-toro / Beluga Caviar

Carabinero Prawn / Miso Butter

A5 Japanese Wagyu Beef / Black Truffle

Temaki of Bluefin Tuna Belly / Sea Urchin / Spring Onion

Tamagoyaki / Japanese Omelette

SWEET STICKY RICE

Pear / Plum Pickled Ginger / Yuzu

Should you have any dietary requirements or allergens, please do inform our team.

A discretionary service charge of 12.5% will be added to your bill.

All prices are in £ sterling and inclusive of VAT at the current rate.

