

## **SUSHI MENU**

## **SIGNATURE DISHES**

YELLOWFIN TUNA TATAKI & YELLOWFIN TUNA NIGIRI (G) Chilli salsa, spring onion, ponzu sauce	265
NORWEGIAN SALMON TATAKI & NORWEGIAN SALMON NIGIRI (G) Chilli salsa, spring onion, ponzu sauce	230
CHEF'S SASHIMI SELECTION (S, G) Norwegian salmon, yellowfin tuna, sustainably caught fish, prawns	310
NORWEGIAN SALMON ROSES (G) Japanese mayonnaise, garlic chilli sauce	265
CHEF'S NIGIRI SELECTION (S, G) Norwegian salmon, yellowfin tuna, sustainably caught fish, prawns	210
SUSTAINABLE FISH TATAKI (G) Chilli salsa, sesame oil, ponzu sauce, sesame seeds	210
VEGAN MAKIZUSHI	
<b>VEGAN ROLL</b> (VG, G) Chef's selection of seasonal vegetables of the day, avocado, cucumber, sesame seeds chef's signature vegan sauce	190
<b>DEEP-FRIED VEGAN FUTOMAKI</b> (VG, G) Chef's selection of seasonal vegetables of the day, avocado, cucumber, sesame seeds chef's signature vegan sauce	305
CHEF'S MAKIZUSHI	
<b>DEEP-FRIED FUTOMAKI</b> (S, G)  Norwegian salmon, yellowfin tuna, sustainably caught fish prawns, avocado, cucumber spring onion, teriyaki sauce	285
<b>FARMED PRAWN TEMPURA ROLL</b> (S, G) Spicy mayonnaise, avocado, toasted sesame seeds	300
NORWEGIAN SALMON ROLL (G) Spicy mayonnaise, spring onion, toasted sesame seeds, teriyaki sauce	310
YELLOWFIN TUNA ROLL (G) Spicy mayonnaise, spring onion, toasted sesame seeds, teriyaki sauce	245
<b>SURF &amp; TURF ROLL</b> (S, G) Farmed prawn tempura, seared beef fillet, avocado, spicy mayonnaise	320

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork G-Gluten | A-Alcohol | E-Egg

Gluten Free soya sauce available on request

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 12.5% service charge is applicable.