



Menu

By Chef Kamil

WORLD SUSHI SKILLS INSTITUTE ADVISER
AWARDED BY THE JAPANESE GOVERNMENT
a r t s u s h i . c o . u k

CHEF SELECTIONS

California

Glazed inari in teriyaki. **VG. 6 pcs £10**
Philadelphia salmon, mango. **6 pcs £11**
Sea bass philadelphia, mint. **6 pcs £11**
White crab meat, katsuobushi. **6 pcs £11**
King prawn in tempura with salmon. **6 pcs £12**
Glazed unagi kabayaki tempura. **6 pcs £12**
Tuna in pepper, asparagus. **6 pcs £12**
Something special by the Chef. **6 pcs £14**

Futomaki

Glazed shiitake in teriyaki, asparagus. **VG. 6 pcs £10**
Salmon tartare in tempura, bonito. **6 pcs £11**
Grilled salmon in teriyaki, philadelphia. **6 pcs £11**
Tuna tartare in tempura, bonito. **6 pcs £12**
Scallops tartare in tempura, caviar. **6 pcs £13**
Soft shell crab in tempura, sanshio. **6 pcs £13**
Something special by the Chef. **6 pcs £14**

Gunkanmaki

Goma wakame, lotus root. **VG. 1 pcs £2**
Salmon sake tartare, caviar. **1 pcs £4**
Tuna sake tartare, sicimi. **1 pcs £4**
Glazed unagi kabayaki. **1 pcs £4**
Scallops, caviar, sanshio. **1 pcs £4**
Something special by the Chef. **1 pcs £4**

Nigiri

Roasted red pepper, mango. **VG 1 pcs £2**
Salmon, philadelphia, orange. **1 pcs £3**
Sea bass philadelphia, mint. **1 pcs £3**
Tuna in pepper, teriyaki. **1 pcs £4**
Glazed unagi kabayaki. **1 pcs £4**
King prawn, goma wakame. **1 pcs £4**
Scallops, caviar, sanshio. **1 pcs £4**
Something special by the Chef. **1 pcs £4**

OMASAKE NIGIRI

"I leave it up to you" let the Chef surprise you.

6 pieces £24

SASHIMI LOVERS !

Raw fish slices, goma wakame, glazed kanpyo in teriyaki & Japanese pickles.

Salmon. **6 pcs £14**
Salmon & Tuna. **6 pcs £15**
Tuna. **6 pcs £16**
Sea Bass **6 pcs £16**
Scallops **6 pcs £17**
Chef selection. **6 pcs £17**

NOT ONLY SUSHI !

King prawn in tempura with Japanese pickles. **£5**
Miso soup with inari tofu, goma wakame, tuna bonito. **£6**
Edamame with sesame seeds, shichimi togarashi, teriyaki. **£5**
Tsukemono selection of Japanese pickles. **£5**
Seasoned Ajitama eggs in classic Junmai Ginjo Sake. **£5**
Sake salmon tartare with fukujin-zuke, sanshio japanese berries. **£14**
Sake yellowfin tuna tartare with fukujin-zuke, sanshio japanes berries. **£15**

We welcome everyone into our restaurant but please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink. VG . Vegan-Friendly.

CHIRASHI SELECTIONS

Chirashi Vegan

Bed shari rice with inari tofu in teriyaki, chilli, avocado, goma wakame, glazed kanpyo, Japanese pickles & edamame.

Bowl £11

Chirashi Sake Salmon

Bed shari rice with marinated salmon in sake, chilli, avocado, goma wakame, glazed kanpyo, Japanese pickles, caviar, edamame & ajitama seasoned eggs.

Bowl £14

Chirashi Sake Tuna

Bed shari rice with marinated tuna in sake, chilli, avocado, goma wakame, glazed kanpyo, Japanese pickles, caviar, edamame & ajitama seasoned eggs.

Bowl £15

Chirashi Special by the Chef.

Let your favorite Chef guide you through an awesome adventure.

Bowl £16

DESSERT

Mochi Ice Cream with fresh fruits and topping with homemade teriyaki sauce and sesame seeds.

Mochi Matcha
Mochi Black Sesame seed
Mochi Vanilla
Mochi Strawberry

£5

SOFT DRINKS

Coke 330 ml
Diet coke 330 ml
Kimura Ganso Ramune Soda 200ml
Schweppes Lemonade 200ml
Schweppes Tonic 200 ml
J2O Apple & Mango 275ml
J2O Orange & Passionfruit 275ml
Hildon water still / sparkling 330ml **£3.5**



World Sushi Skills Institute
国際寿司技能士協会
in cooperation with the
All Japan Sushi Association



WORLD SUSHI CUP®

ワールドスシカップ



GLOBAL
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CHALLENGE