



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 6pcs

Glazed inari in teriyaki. VG.	£13
Philadelphia salmon, mango.	£15
Sea bass philadelphia, mint.	£15
Dorset crab meat, bonito tuna.	£16
King prawn in tempura with salmon or tuna, crab, unagi.	£17
Ebi King prawn, goma wakame, mint.	£16
Glazed unagi kabayaki tempura.	£15
Tuna in pepper, lotus root.	£16
Sea bass tempura, edamame.	£15
Something special by the Chef.	£18

Futomaki 6pcs

Glazed kanpyo in teriyaki, goma wakame. VG.	£13
Salmon tartare in tempura, bonito tuna.	£16
Grilled salmon in teriyaki, philadelphia and mango.	£15
Dorset crab tempura, bonito tuna.	£16
Tuna tartare in tempura, bonito.	£16
Scallops tartare tempura, tobiko.	£17
Soft shell crab tempura, sanshio.	£16
Something special by the Chef.	£18

Gunkanmaki 1pcs

Goma wakame, lotus root. VG.	£3
Salmon sake tartare, tobiko.	£4
Tuna sake tartare, shichimi.	£4
Dorset crab, sake.	£4
Glazed unagi kabayaki.	£4
Scallops, tobiko, sanshio.	£5
Something special by the Chef.	£5

Nigiri 1pcs

Roasted red pepper, mango. VG	£3
Inari tofu. VG	£3
Salmon, lime, teriyaki.	£4
Seared salmon belly. (Seasonal)	£5
Sea bass, mint, sesame seed.	£4
Tuna in pepper, teriyaki, bonito.	£4
Glazed unagi kabayaki.	£4
King prawn, goma wakame.	£4
Scallop, tobiko, sanshio.	£5
Something special by the Chef.	£5

OMAKASE NIGIRI 6pcs

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

£29

SASHIMI LOVERS ! 3pcs

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

Salmon.	£12
King prawn.	£12
Tuna.	£13
Sea Bass.	£12
Scallops.	£15
Unagi.	£12
Chef selection.	£15

OTSUMAMI - Not only Sushi!

Edamame with sesame seeds,	£5
shichimi togarashi, teriyaki. VG	
Tsukemono selection of Japanese pickles. VG	£5
Kanpyo, dried shavings of the fruit from a type of butternut squash. VG	£6
Seasoned Ajitama eggs in classic	£5
Junmai Ginjo Sake.	
Miso soup with inari tofu, goma wakame, tuna bonito.	£6

Tempura & Japanese Pickles

King prawn.	£5
Inari tofu. VG	£5
Scallops.	£9
Soft shell crab.	£9
Tuna sake.	£9
Salmon.	£9
Sea Bass.	£9
Unagi.	£9

Tartare Junmai Ginjo Sake

Salmon with fukujinzuke, sanshio japanese berries	£17
Yellowfin tuna with fukujinzuke, sanshio japanese berries.	£18

CHIRASHI SUSHI

Bed shari rice, chilli, avocado, goma wakame, glazed kanpyo, Japanese pickles, caviar, edamame & ajitama seasoned eggs.

Sake salmon.	£18
Sake yellowfin tuna.	£19
Sake sea bass.	£18
Scallops tempura.	£20
King prawn tempura.	£20
Soft shell crab tempura.	£20
Dorset white crab.	£20
Special by the Chef.	£21

CHIRASHI VEGAN

Bed shari rice , chilli, avocado, goma wakame, Japanese pickles & edamame.

Inari tofu, aged in japanese stock.	£16
Glazed kanpyo in teriyaki sauce.	£16

MICHELIN

2024

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.**



WORLD SUSHI CUP®

ワールドスシカップ



World Sushi Skills Institute

国際寿司技能士協会

in cooperation with the

All Japan Sushi Association