



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 £11**
- Philadelphia salmon, mango. **6 £12**
- Sea bass philadelphia, mint. **6 £12**
- White crab meat, katsuobushi. **6 £12**
- King prawn in tempura with salmon. **6 £13**
- Ebi King prawn, goma wakame, mint. **6 £13**
- Glazed unagi kabayaki tempura. **6 £13**
- Tuna in pepper, asparagus. **6 £13**
- Sea bass tempura, edamame. **6 £13**
- Something special by the Chef. **6 £15**

Futomaki

- Glazed shiitake in teriyaki, asparagus. **VG. 6 £11**
- Salmon tartare in tempura, bonito. **6 £12**
- Grilled salmon in teriyaki, philadelphia. **6 £12**
- White crab tempura, tuna bonito. **6 £12**
- Tuna tartare in tempura, bonito. **6 £13**
- Scallops tartare tempura, caviar. **6 £14**
- Soft shell crab tempura, sanshio. **6 £14**
- Something special by the Chef. **6 £15**

Gunkanmaki

- Goma wakame, lotus root. **VG. 1 £2**
- Salmon sake tartare, caviar. **1 £4**
- Tuna sake tartare, sicimi. **1 £4**
- Glazed unagi kabayaki. **1 £4**
- Scallops, caviar, sanshio. **1 £4**
- Something special by the Chef. **1 £5**

Nigiri

- Roasted red pepper, mango. **VG 1 £2**
- Salmon, philadelphia, orange. **1 £4**
- Sea bass philadelphia, mint. **1 £4**
- Tuna in pepper, teriyaki. **1 £4**
- Glazed unagi kabayaki. **1 £4**
- King prawn, goma wakame. **1 £4**
- Scallops, caviar, sanshio. **1 £4**
- Something special by the Chef. **1 £5**

OMAKASE NIGIRI

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

6 £26

SASHIMI LOVERS !

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

- Salmon. **6 £15**
- Salmon & Tuna. **6 £16**
- Tuna. **6 £17**
- Sea Bass **6 £17**
- Scallops **6 £17**
- Chef selection. **6 £18**

NOT ONLY SUSHI !

- King prawn tempura & Japanese pickles. **£5**
- Edamame with sesame seeds, shichimi togarashi, teriyaki. **£5**
- Tsukemono selection of Japanese pickles. **£5**
- Seasoned Ajitama eggs in classic Junmai Ginjo Sake. **£5**
- Miso soup with inari tofu, goma wakame, tuna bonito. **£6**
- Scallops tempura & Japanese pickles. **£9**
- Soft shell crab tempura & Japanese pickles. **£9**
- Tuna sake tempura & Japanese pickles. **£9**
- Sake salmon tartare with fukujinzuke, sanshio japanese berries. **£15**
- Sake yellowfin tuna tartare with fukujinzuke, sanshio japanese berries. **£17**

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 £12

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 £15

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 £16

Chirashi Special by the Chef.

Let your favorite Chef guide you through an awesome adventure.

Bowl £18

DESSERT

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

- Mochi Matcha
- Mochi Black Sesame seed
- Mochi Vanilla
- Mochi Strawberry

£5

SOFT DRINKS

- Coke
- Diet coke
- Schweppes Lemonade
- Schweppes Tonic
- J2O Apple & Mango
- J2O Orange & Passionfruit
- Hildon water still / sparkling

£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
SUSHI
CHALLENGE