

Dinner Menu



*Please inform our waiting staff of any allergies
All prices inclusive of VAT
Discretionary Service Charge of 12.5% will be added to your bill*

Kaede Course Menu 楓コース

£50

Starters 前菜

Zensai 前菜盛り合わせ
3 kinds 3種

Dobin Mushi 土瓶蒸し

Sushi • Sushi Roll 鮨盛り合わせ
Tuna & Seasonal white fish Sushi 鮨と季節の白身魚の握り
Salmon & Avocado Roll サーモンアボカド巻

Wagyu Dumplings 和牛ダンプリング

Main Course メインコース

Seafood 海鮮
Black Kanpachi Saikyo-yaki スギ西京焼き

Meat and Poultry 肉類

Choose one from:

Black Angus Sirloin Steak ブラックアンガス牛
150g サーロインステーキ 150g

Japanese Wagyu 日本産和牛ステーキ
(£30 supplement) (追加£30にて)
100g 100g

Kobe Beef (£70 supplement) 神戸牛 (追加£70にて)
100g 100g

Dessert デザート

Matcha Soft Ice Cream 抹茶ソフトアイスクリーム

Add £40 with wine pairing

Entre Ciel et Terre
François Bédel

Ginrei Gassan
Junmai Dai Ginjo
Gassan, Yamagata

Riesling, Cuvée F. Emile 2008
Dom. Trimbach

Bourgogne 2006
Dom. Leflaive

Mas de Daumas Gassac 2015
Languedoc

Mio
Sparkling Sake
Shirakabegura, Noda

*We also provide Vegetarian Course menu.
Please ask our waiting staff for more informaton.*

Aoi Course Menu 葵コース

£80

Starters 前菜

Zensai 前菜盛り合わせ
5 kinds 5種

Dobin Mushi 土瓶蒸し

Sushi • Sushi Roll 鮓盛り合わせ
Marbled Tuna, Scallop, Snow Crab, 中トロ 帆立 ずわい蟹
2 types of seasonal White fish Sushi 季節の白身魚2種の握り
Negitoro Roll ねぎとろ巻

Canadian Lobster Tempura ロブスター磯辺揚げ
with citrus soy sauce and
spicy mayonnaise

Main Course メインコース

Seafood 海鮮
Canadian Black Cod Saikyo-yaki カナダ産 銀鱈西京焼き

Meat and Poultry 肉類

Choose one from:

Black Angus Sirloin Steak ブラックアンガス牛
150g サーロイン 150g

Japanese Wagyu 日本産和牛ステーキ
100g 100g

Kobe Beef (£50 supplement) 神戸牛 (追加£50にて)
100g 100g

Dessert デザート

Choose one from dessert menu デザートメニューから
1つお選び下さい

Add £60 with wine pairing

Entre Ciel et Terre
François Bédel

Garyubai Gohyakumangoku
Junmai Ginjo
Sanwa, Shizuoka

Grüner Veltliner 2016
Kamptal

Impero, Blanc de Noir 2016
Mancini

Château Siran 2012
Margaux, Grand Cru exceptionnel

Sommelier selection
according to the dessert

Starters 前菜

Black Kanpachi Carpaccio £15

スギのカルパッチョ

Slices of black kanpachi served with a truffle and citrus sauce. Pomegranate, sliced truffles and seasonal herbs to finish

Salmon Tataki with Umemizore sauce £12

サーモンタタキ梅みぞれソース添え

Lightly seared salmon with a cucumber plum sauce. Garnished with crushed black sesame, golden beetroot and myoga

Scottish Scallop and Caviar with Ponzu Jelly £17

帆立とキャビア ポン酢ジェリー添え

Freshly diced scallop with an accompaniment of caviar and citrus soy sauce

Spicy Tuna Tartare £18

スパイシー鮪タルタル

Spicy miso sauce with crunchy roasted pine nuts to create the perfect contrast

Exclusive Starters 料理長のお薦め

Japanese Wagyu Carpaccio £25

和牛カルパッチョ

Slices of wagyu beef with citrus soy sauce. Garnished with chopped shallots and chives finished with a miso sauce

Rich Marbled Tuna Tartare £27

大トロタルタル

Served with caviar, chives, grated yamaimo and yoshinogawa aonori. Dashi and ponzu sauce

Warm Starters 温菜

Japanese Wagyu Dumplings £18

和牛ダンプリング

Pan fried dumplings with a touch of truffle oil. Served in a soy and thyme sauce.

Seafood Dumplings £8

海鮮包み揚げ

Deep fried mixed seafood parcels on a bed of crispy aubergine. Served with tentsuyu sauce

Cornish Crab Cream Croquettes £12

コーンウォール産 蟹クリームコロッケ

Fresh Cornish crab meat deep fried with parmesan cheese and béchamel sauce

Free Range Chicken Yakitori £13

イギリス産 地鶏 焼鳥

Charcoal grilled free range chicken on skewers dipped in sweet soy sauce

Karaage Fried Chicken £12

イギリス産 地鶏 唐揚げ

Chicken thigh pieces marinated in ginger, sake and soy sauce. Battered and deep fried, accompanied with ito tougarashi

Nasu Dengaku V £13

茄子田楽

Grilled Japanese aubergine with a sweet miso sauce

Greens サラダ

Organic Salad V £12

有機野菜サラダ

A selection of organic vegetables and avocado, served with a pickled plum dressing

Seaweed and Tofu Salad with Creamy Dressing V £13

海藻豆腐サラダ

A mixture of red tosaka, ogo nori and wakame on a bed of tofu

Edamame/ Spicy Edamame V £5/6

枝豆/ スパイシー枝豆

Soups and Rice 汁物 御飯

Dobin Mushi/ Vegetarian Dobin Mushi V £9

土瓶蒸し

A light clear soup in a clay pot enclosed with intense aromas

Salmon Roe Chawan Mushi £12

イクラ茶碗蒸し

Traditional savoury custard flavoured with bonito soup

Miso Soup/ Red Miso Soup £6

味噌汁/ 赤だし味噌汁

Egg Fried Rice V £6

フライドライス

Prawn Egg Fried Rice/ Chicken Egg Fried Rice £10

海老フライドライス/ チキンフライドライス

Ginza Onodera Specialities 銀座おのでもらお薦め一品

Inaniwa Udon served with Assorted Tempura £28

稲庭うどん 天麩羅盛り合わせ付き

Chilled Inaniwa udon served with traditional dipping sauce and accompanied with prawn and vegetable tempura

Scottish Scallop £15

スコットランド産 帆立 炉辺焼き

Grilled Scallop topped with a rich sea urchin sauce. Garnished with micro tomatoes, radish and herbs

Miyazaki-gyu Sukiyaki 100g £45

宮崎和牛 すき焼き

Thinly sliced Wagyu beef in an iron cast skillet with a sweet soy sauce, seasonal vegetables and poached egg

Japanese Mushroom and Tofu Sukiyaki V £17

きのこ豆腐 すき焼き

Mushrooms, tofu and konjac in iron cast skillet with a sweet soy sauce and poached egg

Tempura 天婦羅

"Bubu" Prawns £12

海老の変わり揚げ

Deep fried prawns with a bubu rice cracker batter. Served with citrus soy sauce, ginger, white radish and sansho dip

Snow Crab Leg Tempura £15

ずわい蟹の天婦羅

Deep fried snow crab leg served with wasabi mayonnaise and a citrus soy sauce with ginger, white radish and sansho

Assorted Vegetable Tempura V £14

野菜天麩羅盛り合わせ

An assortment of seasonal vegetables served with matcha salt

Prawn Tempura £16

海老天麩羅盛り合わせ

Tempura prawns served with grated white radish and ginger to accompany the sauce

Prawn and Vegetable Tempura £18

天麩羅盛り合わせ

Tempura prawns and assorted seasonal vegetables served with grated white radish and ginger to accompany the sauce

Sushi and Sashimi per piece

	Sashimi	Sushi
Mackerel	£2.70	£3.00
Egg		
Octopus		
Squid	£3.20	£3.50
Prawn		
Salmon	£3.70	£4.00
Sweet Shrimp		
Sea Bream		
Sea Bass		
Yellowtail	£4.20	£4.50
Turbot		
Tuna		
Snow Crab	£4.40	£4.70
Salmon Roe		
Scallop	£4.70	£5.00
Marbled Tuna	£5.20	£5.50
Eel	£5.70	£6.00
Rich Marbled Tuna	£7.70	£8.00
Sea Urchin		
Red Shrimp	£8.20	£8.50

Sashimi and Sushi 刺身・鮓

Sashimi Assortments 刺身盛り合わせ

All sashimi will be served with wasabi and Japanese herbs on the side

Due to our use of seasonal fish, some products may not be available

Ume 梅 £25
10 pieces

Také 竹 £36
15 pieces

Matsu 松 £48
21 pieces

Whole Lobster Sashimi with Caviar £65

ロブスター刺身 キャビア添え

Whole Canadian lobster served with courgettes, caviar and golden flakes. Tomalley sauce on the side

Sushi Assortments 鮓盛り合わせ

All sushi will be served with pickled ginger and wasabi on the side

Due to our use of seasonal fish, some products may be unavailable.

Individual sushi garnishes are subject to change

8 pieces 8貫 £32

12 pieces 12貫 £50

Sushi Rolls 巻き鮓

Cucumber Roll V かつぱ巻 £3

Avocado Roll V アボカド巻 £5

Spicy Tuna Roll スパイシー鉄火巻 £9

Negitoro Roll ねぎとろ巻 £12

Salmon and Avocado Roll £8

サーモンアボカド巻

Filled with avocado and wrapped with salmon. Finished with edible flowers and yuzu mayonnaise

Crunchy Spicy Prawn Roll £10

海老フライ巻

Filled with avocado, panko buttered prawns with a touch of Worcestershire sauce.

Topped with spicy mayonnaise and red shiso.

Spider Roll £11

スパイダー巻

Deep fried softshell crab with pickled baby carrots and wasabi mayonnaise. Coated with sun dried green laver.

Robata À la Carte 炉辺焼き

Meat and Poultry 肉類

Essex-reared Lamb Chop
150g/ 300g £18/35
エセックス産 ラムチョップ

Black Angus Beef 200g
Sirloin/ Fillet £33/39
ブラックアンガス牛

Miyazaki-gyu 100g Sirloin £71
宮崎牛

Kobe Beef 100g Sirloin £130
神戸牛

Meat Feast (For sharing)

Kobe Beef 500g/1000g £550/1000
神戸牛

Seafood 海鮮

Scottish Salmon Teriyaki 200g £23
スコットランド産 サーモン照焼き

Canadian Black Cod Saikyo-yaki 200g £38
カナダ産 銀鱈西京焼き

Vegetables 野菜

Shishitou Peppers V £5
シシトウガラシ

Asparagus V £7
アスパラガス

Shiitake Mushroom V £7
椎茸

Stem Broccoli V £7
茎ブロッコリー

Teppan-yaki À la Carte 鉄板焼

Meat and Poultry 肉類

French Foie Gras 50/100g £18/26
フランス産 フォアグラ

Free Range Chicken Breast 200g £27
イギリス産 地鶏

Black Angus Beef 200g
Sirloin/ Fillet £33/39
ブラックアンガス牛

Miyazaki-gyu 100g Sirloin £71
宮崎牛

Kobe Beef 100g Sirloin £130
神戸牛

Seafood 海鮮

French Sea Bass 200g £26
フランス産 鱸

African King Prawns 3 pieces £32
アフリカ産 大海老

Canadian Black Cod Ginger 200g £38
カナダ産 銀鱈生姜焼き

Fresh Canadian Lobster
Half/ Whole £32/65
カナダ産 活きロブスター

Fried Rice フライドライス

Egg Fried Rice V £6
フライドライス

Prawn Egg Fried Rice £10
海老フライドライス

Chicken Egg Fried Rice £10
チキンフライドライス