

# LUNCH MENU

Thank you for choosing us for your midday replenishment

We're  glad to see you!

*TEISHOKU LUNCH SET served with rice, miso soup, pickles*

ご飯（お代わり自由）、お味噌汁、香の物 付き

**A: Special of the Day** 本日の日替わり please ask your server

**B: Salmon Teriyaki**.....サーモンの照り焼き.....15

*Sashimi grade salmon grilled with So's teriyaki sauce*

**C: Chicken Teriyaki**.....チキンの照り焼き.....15

*Chicken thigh grilled over Mt. Fuji lava rocks, with So's teriyaki sauce*

**Lunch Omakase Sushi**..... 寿司おまかせ.....16

*Three nigiri and one maki roll, served with miso soup*

**So's Udon**..... So のうどん.....15

*Warm udon noodles in broth with veg, fried tofu, agedama*

**Mushroom Yuzu Udon**..... 木の子と柚子のうどん.....15

*Warm udon noodles in broth with mushroom and yuzu*

**Ninja Chicken Curry**..... 忍者チキンカレー.....15





*An umami packed spicy black curry, served with miso soup*


*If you have any allergies, do kindly let us know when you order.*

*Prices include VAT. A discretionary 12.5% service charge will be added to your bill.*



Like us, our dishes come from the east asian country of Japan, bringing the essence of that part of the world that we love  
We are quite particular about every detail that makes each plate and everything is freshly prepared on order so  
some dishes take a little time. Please speak to your server for details. We do hope you enjoy!

Edamame (V)	枝豆	6
Seaweed salad (V) S / M	海藻サラダ 小/中	4 / 7
Gakko cheese	ガッコチーズ	8
Dashimaki egg omelette	だし巻き	11
Wagyu tataki with spicy ponzu	和牛たたき	17
Aromatic lotus root fries	レンコンの香味揚げ	6
Organic agedashi tofu in broth *	オーガニック豆腐の揚げ出し	7
Fried Tebasaki chicken wings * soy or spicy	手羽先フライ	8
Aubergine miso dengaku (V)	茄子田楽	9
Pork kakuni	豚の角煮	12
Wagyu jibuni in sweet soy sauce	和牛の治部煮	18
Vegetable tempura	野菜天ぷら	15
King prawn tempura	海老天ぷら	18
Soft shell crab tempura	ソフトシェルクラブ天ぷら	18
 Eel kabayaki *	うなぎ蒲焼	33
 Miso marinated black cod *	銀だら西京焼き	33
 Wagyu steak 120g	和牛ステーキ	48
Organic tofu steak (V)	オーガニック豆腐ステーキ	15
Kurobuta Berkshire pork katsu	黒豚バークシャーポークカツ	20
Roasted salmon Rikyu yaki with sesame	サーモン利休焼き	21
*please allow 15 mins		
~ below are served with rice ~		
Angus beef gyudon	アンガスビーフ牛丼	20
Ninja chicken katsu curry	忍者チキンカツカレー	24
 Grilled eel una ju	うな重	36
Rice (V)	ご飯	4
Miso soup	お味噌汁	4
Pickles (V)	香のもの	5
Mixed salad greens S / M	ミックスグリーンサラダ 小/中	4 / 7

 Grilled over yogan lava rocks imported from Mt Fuji  
The gentle steady heat creates texture and enhances umami

Please inform your server of any dietary requirements before they take your order  
A discretionary 12.5% service charge will be added to your bill

## SUSHI SASHIMI

Omakase sashimi	3 kinds 3 pcs each	おまかせ刺身 盛り合わせ 三種盛り	27
Blue fin tuna sashimi	5 pieces	まぐろ お刺身	24
Salmon sashimi	5 pieces	サーモン お刺身	15
Sweet prawn sashimi	7 pieces	甘エビ お刺身	12
Omakase nigiri sushi	5 pieces	おまかせにぎり 盛り合わせ 五貫	22
Wagyu with truffle nigiri sushi	2 pieces	和牛とトリュフのにぎり 二貫	20
Spicy tuna roll	6 pieces	スパイシーツナの裏巻き	14
Spicy salmon roll	6 pieces	スパイシーサーモン裏巻き	12
Prawn tempura roll	6 pieces	海老天の裏巻き	12
Eel and tamago egg roll	6 pieces	うなぎと卵の裏巻き	12
Salmon and avocado roll	6 pieces	サーモンアボカド裏巻き	11



Please inform your server of any dietary requirements before they take your order  
A discretionary 12.5% service charge will be added to your bill

# DESSERT

## HOMEMADE

Matcha cake 抹茶ケーキ 8  
*Delicately crumbly outer layer with a rich and decadent centre  
A little treat for a grand finalé!*

## ICE CREAM 4

## JAPANESE WHISKY

Suntory toki whisky  
*smooth with sweetness of honey with subtle smokiness and slight spicy finish | alc 43%*  
single 25ml | double 50ml 8 | 16

Suntory yamazaki whisky distillers reserve  
*rich nose of raspberry, vanilla, delicate taste of blossoms, cedar wood, red fruits | alc 43%*  
single 25ml | double 50ml 13 | 26

Nikka whisky from Barrel  
*award-winning blend whisky of single malt and grain married in a variety of casks  
Stunning depth of flavour | alc 51.4%*  
single 25ml | double 50ml 11 | 22

Togouchi Premium  
*peaty chocolatey Japanese blend with Scottish heritage- powerful and well-balanced | alc 40%*  
single 25ml | double 50ml 10 | 20

## SHOKUGOSHU DIGESTIF

Umeshu Plum wine 50ml 11  
Yuzushu Yuzu Liqueur 50ml 10

## TEA COFFEE

Green tea ise kabusecha	Ise, Mie Prefecture	緑茶	3
Hojicha roasted green tea	Mount Fuji, Shizuoka	焙じ茶	3
Genmaicha roasted brown rice green tea	Kakegawa, Shizuoka	玄米茶	3
Mint tea			3
English tea			3
Americano			3
Cappuccino   Latte			4
Espresso single   double			3   4.5

Please inform your server of any dietary requirements before they take your order  
A discretionary 12.5% service charge will be added to your bill

