




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)   | young soy beans with malden salt                             | 4     |
| Kaisou salada (V)   | seaweed salad, sesame dressing and ponzu                     | 5 / 8 |
| Gakko cheese  | smoked pickled daikon radish in cream cheese, crackers, nori | 9     |
| Dashimaki   | Japanese omelette  | 12    |
| Wagyu tataki  | sliced seared wagyu with spicy ponzu                         | 19    |
| Renkon furai  | lotus root fries, nori seaweed salt                          | 6     |
| Agedashi tofu   | fried organic tofu in broth, green onions, shichimi pepper   | 8     |
| Tebasaki furai *  | fried chicken wings. spicy / soy                             | 9     |
| Nasu miso dengaku (V) *   | melty aubergine, yuzu miso                                   | 10    |
| Wagyu jibuni  | wagyu in sticky soy sauce                                    | 20    |
| Veg tempura   | assorted vegetable tempura, daikon radish, sansho salt       | 17    |
| Ebi tempura   | king prawn tempura, daikon radish, sansho salt               | 20    |
| Soft shell crab tempura   | crab tempura, daikon radish, sansho salt                     | 20    |
|  Unagi kabayaki *      | grilled eel kabayaki, lotus root pickle                      | 37    |
|  Gindara saikyo yaki * | miso marinated black cod, lotus root pickle                  | 37    |
|  Wagyu steak *         | wagyu beef steak, house steak sauce                          | 54    |
| Tofu steak (V)  | organic tofu steak, teriyaki sauce, salad                    | 17    |
| Kurobuta ton katsu *  | crunchy Berkshire pork katsu, coleslaw                       | 23    |
| Salmon teriyaki   | salmon teriyaki, salad                                       | 22    |
| Wakadori teriyaki   | chicken teriyaki, salad                                      | 20    |
| *please allow 15 mins   |  |       |
| Gyudon  | simmered sliced beef and onion, rice                         | 23    |
| Ninja curry with chicken katsu  | chicken katsu, bamboo charcoal curry sauce, rice             | 27    |
|  Una ju                | grilled eel, house unaju sauce, rice                         | 41    |
| Foie gras ju  | sautéed foie gras and mushrooms, rice                        | 49    |
| Gohan (V)   | steamed Japanese rice  | 4     |
| Miso shiru  | tofu and wakame miso soup                                    | 4     |
| Oshinko (V)   | assorted pickles; cucumber, aubergine, daikon radish         | 6     |
| Green salada  | fresh green salad leaves, sesame yuzu dressing               | 5 / 8 |

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



中文菜单

Whilst we are happy to point out dishes that contain allergens, we cannot guarantee the absence of their traces  
No additional service charge. Should you be happy with our service, gratuities are very welcome 😊



## SASHIMI

|                    |                    |                              |    |
|--------------------|--------------------|------------------------------|----|
| Omakase sashimi    | 3 kinds 3 pcs each | <i>assorted sashimi</i>      | 30 |
| Hon maguro sashimi | 5 pieces           | <i>blue fin tuna sashimi</i> | 27 |
| Salmon sashimi     | 5 pieces           | <i>salmon sashimi</i>        | 17 |
| Amaebi sashimi     | 7 pieces           | <i>sweet prawn sashimi</i>   | 13 |

## NIGIRI SUSHI

|               |          |                                    |    |
|---------------|----------|------------------------------------|----|
| Omakase       | 5 pieces | <i>assorted nigiri sushi</i>       | 26 |
| Wagyu truffle | 2 pieces | <i>seared wagyu, black truffle</i> | 23 |
| Foie gras     | 1 piece  | <i>delectable with sushi rice</i>  | 15 |

## URAMAKI ROLL

|                  |          |  |    |
|------------------|----------|--|----|
| Spicy hon maguro | 6 pieces | <i>blue fin tuna, spicy sauce</i>      | 17 |
| Spicy salmon     | 6 pieces | <i>salmon, spicy sauce</i>             | 15 |
| Ebi tem          | 6 pieces | <i>king prawn tempura, spicy sauce</i> | 15 |
| unagi tamago     | 6 pieces | <i>grilled eel and tamagoyaki egg</i>  | 14 |
| Salmon avocado   | 6 pieces | <i>salmon and avocado</i>              | 14 |

Whilst we are happy to point out dishes that contain allergens, we cannot guarantee the absence of their traces

No additional service charge. Should you be happy with our service, gratuities are very welcome 😊

# LUNCH MENU

Thank you for choosing us for your midday replenishment

We're  glad to see you!

*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

please ask your server

## B: Salmon Teriyaki

16.9

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

## C: Chicken Teriyaki

16.9

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

## Omakase Sushi Lunch

19

*Three nigiri and one uramaki roll, miso soup*

## So's Udon

16

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

## Mushroom Yuzu Udon

16

*Warm udon noodles in broth with mushroom and yuzu*

## Ninja Chicken Curry

16

*umami packed bamboo charcoal black curry, miso soup*

Whilst we are happy to point out dishes that contain allergens, we cannot guarantee the absence of their traces

No additional service charge

Should you be happy with our service, gratuities are very welcome 😊

# DESSERT

## HOME MADE

9

selection on board

## ICE CREAM

5

Matcha, Azuki, Yuzu sorbet, Vanilla

## JAPANESE WHISKY

50ml

Suntory toki whisky

18

*smooth with sweetness of honey with subtle smokiness and slight spicy finish | alc 43%*

Suntory yamazaki whisky distillers reserve

30

*rich nose of raspberry, vanilla, delicate taste of blossoms, cedar wood, red fruits | alc 43%*

Nikka whisky from Barrel

17

*award-winning blend whisky of single malt and grain married in a variety of casks  
Stunning depth of flavour | alc 51.4%*

Togouchi Premium

23

*peaty chocolatey Japanese blend with Scottish heritage- powerful and well-balanced | alc 40%*

## SHOKUGOSHU DIGESTIF

100ml

Choya Umeshu Plum wine

14

Nakata Umeshu Plum wine

Yuzushu Yuzu Liqueur

12

## TEA COFFEE

Green tea ise kabusecha

Ise, Mie

緑茶

Hojicha roasted green tea

Kyushuu

焙じ茶

Genmaicha roasted brown rice green tea

Kyoto

玄米茶

4

Teas (Mint, English, Rooibos)

Americano

Cappuccino | Latte

5

Espresso single | double

4 | 5



Whilst we are happy to point out dishes that contain allergens, we cannot guarantee the absence of their traces

No additional service charge. Should you be happy with our service, gratuities are very welcome ☺