



# KANPAI CLASSIC

WAGYU CUISINE

— ESSENCE OF WINTER —





## RYU OMAKASE

A mythical dragon revered for its power and strength, protector of land and its people. Associated with good fortune and prosperity.

£188

£125 Premium Wine & Sake Pairing • £162 Exquisite Wine & Sake Pairing

### WAGYU STARTER

#### WAGYU Tartare

with King Crab, VOSTOK ROYAL BAERII Caviar

#### WAGYU Tartare

with Bluefin Tuna OTORO, Botan Prawn, Crunchy Truffle Abura-Age

### WAGYU TEMAKI Sushi of the Day

### WAGYU YAKIMONO

#### WAGYU MIZOREYAKI

with Grated Japanese DAIKON

#### WAGYU Beef Tongue

with Sea Salt, Lemon Juice

### Japanese WAGYU A5 Grade Striploin

with Fresh Black Truffle, Truffle sauce, Free Range Egg Yolk, Japanese NANATSUBOSHI Rice from HOKKAIDO.

### MORIAWASE

#### WAGYU NEGIYAKI

with Spring Onion Sauce

#### Japanese WAGYU A5 Grade KARUBI

with Shio Kombu

#### WAGYU GETA

with Wrap-up Lettuce, Miso Sauce

### WAGYU BITE

### WAGYU BITE of the Day

### KUCHINAOSHI

### Yellowtail SASHIMI Spicy MISO Ceviche

with Green Tomato, Blood Orange

### WAGYU STEAK

\*Choose one of the following\*

#### Japanese WAGYU A5 Grade Steak of the Day

with Fresh Wasabi, Rock Salt

#### or Cut to order Australian Purebred WAGYU MB8-9 Rib Eye

from Jack's Creek | £158 + £45/100g |

### SHIME GOHAN

### KAMAMESHI of the Day

Japanese NANATSUBOSHI Rice from HOKKAIDO

### DESSERT

### MASUIZUMI Special Sake Kasu Red Velvet Cake

The OMAKASE menu is to be served for the entire table. Minimum 2 people.

Children under 16, pregnant women, elders over 65 and people with underlying health conditions are not advised to eat raw meat dishes.

Please inform a member of staff about any food allergies, intolerances or dietary requirements. Prices include VAT and exclude 15% service charge.

## KOMAINU OMAKASE

Lion like creature with power to repel evil spirits and negative energy. Often placed at the entrance of shrines and temples. Symbol of protection.

£158

£125 Premium Wine & Sake Pairing • £162 Exquisite Wine & Sake Pairing

### WAGYU STARTER

#### WAGYU Tartare

with VOSTOK ROYAL BAERII Caviar, Celeriac Puree

#### WAGYU Sushi of the Day

#### WAGYU Carpaccio

with Truffle Vinaigrette

#### WAGYU Tartare

with Raw Oyster

### WAGYU YAKIMONO

#### MIZOREYAKI

with Grated Japanese DAIKON

#### WAGYU Beef Tongue

with Sea Salt, Lemon Juice

### SUGATAYAKI Japanese WAGYU A5 Grade

with Yakniku Sauce, Japanese NANATSUBOSHI Rice from HOKKAIDO

### MORIAWASE

#### WAGYU NEGIYAKI

with Spring Onion Sauce

#### Japanese WAGYU A5 Grade KARUBI

with Shio Kombu

#### WAGYU GETA

with Wrap-up Lettuce, Miso Sauce

### WAGYU BITE

### WAGYU BITE of the Day

### KUCHINAOSHI

### Tomato SURINAGASHI

with Japanese Yam Noodle

### WAGYU STEAK

\*Choose one of the following\*

#### WAGYU KATSUSANDO Japanese WAGYU A5 Grade Striploin

with Truffle Ketchup Sauce

#### or Japanese WAGYU A5 Grade Steak of the Day

with Fresh Wasabi, Rock Salt

#### or Cut to order Australian Purebred WAGYU MB8-9 Rib Eye

from Jack's Creek | £128 + £45/100g |

### SHIME GOHAN

### KAMAMESHI of the Day

Japanese NANATSUBOSHI Rice from HOKKAIDO

### DESSERT

### MASUIZUMI Special Sake Kasu Red Velvet Cake

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## TSURU OMAKASE

Majestic Crane that mates for life, said to live thousand years. Represents honour, good fortune and hope.

£138

£125 Premium Wine & Sake Pairing • £162 Exquisite Wine & Sake Pairing

### WAGYU STARTER

#### WAGYU Tartare

with VOSTOK ROYAL BAERII Caviar, Celeriac Puree

#### WAGYU TEMAKI Sushi of the Day

### WAGYU YAKIMONO

#### SUGATAYAKI Japanese WAGYU A5 Grade

with Yakimiku Sauce, Japanese

#### NANATSUBOSHI Rice from HOKKAIDO

### MORIAWASE

**WAGYU NEGIYAKI**  
with Spring Onion Sauce

**WAGYU KARUBI Japanese WAGYU A5 Grade**  
with Shio Kombu

**WAGYU GETA**  
with Wrap-up Lettuce, Miso Sauce

### WAGYU BITE

#### WAGYU BITE of the Day

### KUCHINAOSHI

#### Tomato SURINAGASHI

with Japanese Yam Noodle

### WAGYU STEAK

\*Choose one of the following\*

**WAGYU KATSUSANDO**  
**Japanese WAGYU A5 Grade Striploin**  
with Truffle Ketchup Sauce

or

**Japanese WAGYU A5 Grade**  
**Steak of the Day**  
with Fresh Wasabi, Rock Salt

or

**Cut to order Australian**  
**Purebred WAGYU MB8-9 Rib Eye**  
from Jack's Creek | £108 + £45/100g |

### SHIME GOHAN

#### KAMAMESHI of the Day

Japanese NANATSUBOSHI Rice from HOKKAIDO

### DESSERT

#### MASUIZUMI Special Sake Kasu Red Velvet Cake

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## HYOTAN OMAKASE

Valued for their remarkable ability to hold liquid, often used to carry medicine. Associated with health and longevity.

£98

| for Vegetarian Only |

£125 Premium Wine & Sake Pairing • £162 Exquisite Wine & Sake Pairing

### STARTER

#### Tomato SURINAGASHI

with Japanese Yam Noodle

#### KANPAI CLASSIC Tofu Salad

#### Takuan Avocado TEMAKI Sushi

### CREATIVE

#### Wild Mushroom

with Fresh Black Truffle, Free Range Egg

#### Seasonal Vegetable TEMPRA

### SHIME GOHAN

#### Corn Takana KAMAMESHI

with Butter, Japanese NANATSUBOSHI Rice from HOKKAIDO

### DESSERT

#### MASUIZUMI Special Sake Kasu Red Velvet Cake

The OMAKASE menu is to be served for the entire table. Minimum 2 people.

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