

APPETIZERS

INCA GUACAMOLE
Lava stone, corn nachos and plantain crisp

FLAMED EDAMAME
With sea salt, butter and lemon

BABY ROMAINE SALAD
With truffle miso and jalapeno salsa

CRISPY SHRIMP 'MARTINI'
With jalapeno sauce & caviar

YELLOWTAIL JALAPENO
Lime Avo, Yuzu soy

SUSHI

Sushi Maki roll (6 pieces)

KING CRAB CALIFORNIA
With yuzu-aji mayo, avocado and tobiko

TEMPURA SHRIMP DRAGON ROLL
With mango, sweet eel sauce, avocado and pickled chillies

SHOJIN MAKI
Tamago yaki braised shiitake, cucumber, avocado and chipotle mayo

HOT TUNA! SPICY BLUEFIN TUNA AND NEGI
With gochujang sauce, spicy mayo and wasabi tobiko

SUSHI PLATTER £60

SASHIMI PLATTER £60

WAGYU MAKI £30
Honey dressing, ponzu, unagi sauce and truffle mayo

TACOS

BLUEFIN TUNA
Spicy miso, lime mayo and caviar

SALMON JALAPENO TACOS
With dried miso, crispy leek and truffle

BBQ WAGYU - STICKY BRAISED WAGYU
Salsa de ajo, coriander and shaved truffle

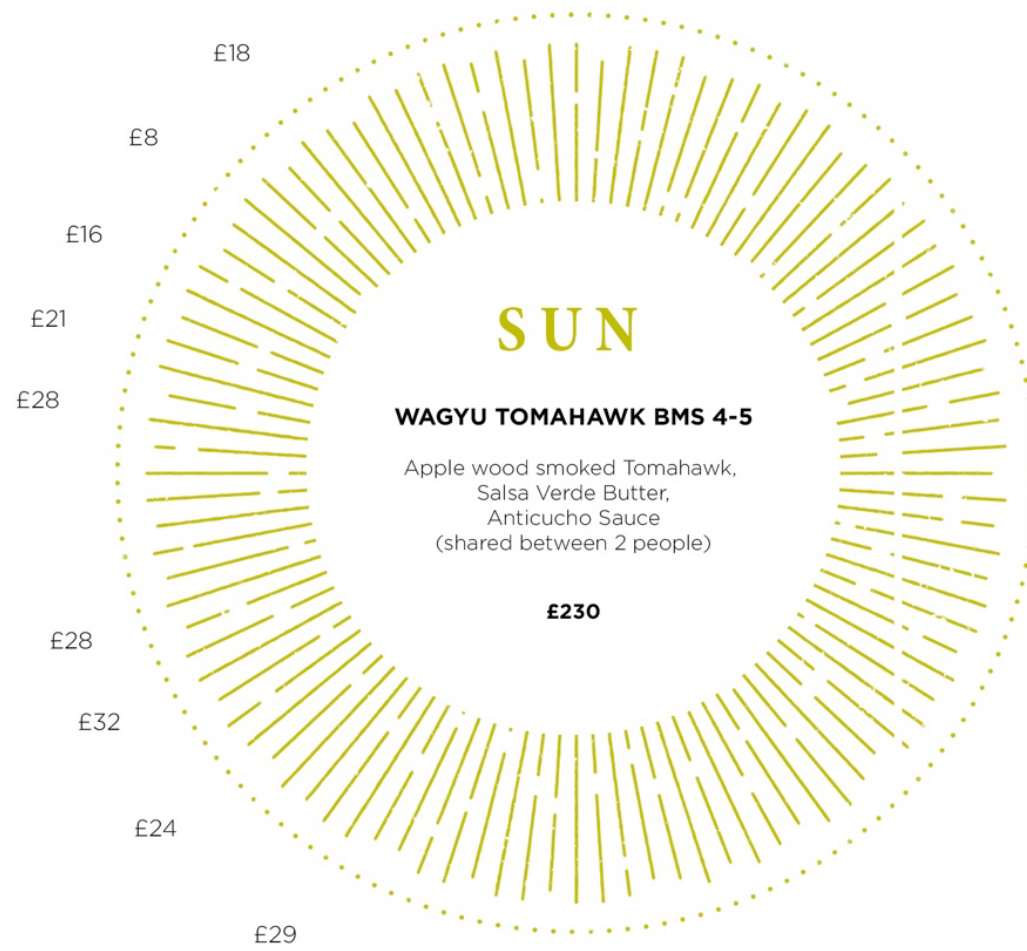
CHILLI CRAB
With whipped avocado mayo crispy shallots and pickled chillies

SMOKED TOMATO
With aji amarillo mayo, chives and shaved truffle

CRUNCHY

ROCKSHRIMP TEMPURA
With creamy spicy mayo and yuzu

FRIED BABY SQUID
With jalapeno dip



GRILL

TEA SMOKED LAMB CHOPS £65
Red and yellow anti-cucho sauces and nasu escabeche

CORN-FED CHICKEN ANTICUCHO £20
With anticucho or teriyaki sauce (2pc per order)

SCOTTISH SALMON ANTICUCHO £25
With anticucho or teriyaki sauce (2pc per order)

FABLE 'MEATY SHIITAKE MUSHROOM' KUSHI-YAKI ANTICUCHO £20
With anticucho or teriyaki sauce (2pc per order)

WOOD-FIRED BABY CHICKEN £50

MISO GRILLED AUBERGINE (V) £25
Aji amarillo miso, caramelised walnuts and chipotle creme fraiché

BRAZILIAN RIBEYE £100
Served with trio of dips, Japanese mushrooms and tacos seasoned renkon crispos

WAGYU

All served with a trio of dips, japanese mushrooms and taco seasoned renkon crisps

WAGYU FILLET BMS 6-7 £120

WAGYU RIBEYE BMS 6-7 £170

SEAFOOD

BLACK COD £60
With den miso, hijiki, aji amarillo mayo and hajikami

AJI AMARILLO AND MISO CHILEAN SEABASS £65
Spicy coriander rice, scorched red chilli salsa and yuzu butter sauce

MOON

CEVICHE PLATTER

All the below is served with Senbei (Rice Cracker)

CEVICHE VERDE

Yellowfin Tuna, Coriander
Leche de Tigre,
Mango, Tomberry

CEVICHE AMARILLO

Hamachi, Aji Amarillo
Leche De Tigre,
Sweet Potato, Jalapeno

CEVICHE CLASSIC

Seabass, Leche De Tigre,
Segments of
Orange, Lime and Grapefruit

CHIRASHI SUSHI

Selection of Cured and
Aged Fish, Sushi Rice,
Tamago, Seasonal Veg

£100

ACOMPANHAMENTO

TRUFFLE CHIPS £14
With chipotle ketchup

GRILLED TENDERSTEM BROCCOLI £13
With spicy goma ponzu sauce

SPICY AJI AMARILLO RICE £13

SIMPLE SIDE SALAD £12
With field greens, avocado and sesame-soy dressing

SPINACH SALAD - BABY LEAVES £16
Yuzu dried miso, crispy leeks and shaved parmesan

ADD FRESHLY GRATED WASABI £5

ADD FRESHLY SHAVED TRUFFLE £9

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FOOD