

brilliant corners

| | £ |
|--|----|
| edamame* | 3 |
| padron peppers w/shichimi* | 5 |
| goma wakame salad* | 6 |
| king oyster mushrooms w/edamame purée & shichimi* | 8 |
| nasu w/miso dressing* | 8 |
| vegetable spring rolls & ume* | 9 |
| chicken kara-age & spicy miso | 9 |
| salmon tataki, ponzu & garlic chips | 11 |
| sea bass carpaccio, yuzu-soy, daikon & jalepeño | 11 |
| tuna tataki w/pineapple salsa, dashi gel & yuzu ponzu | 12 |
| salmon tartare & tobiko | 12 |
| enoki, asparagus & broccoli nigiri | 12 |
| sashimi moriawase | 15 |
| nigiri moriawase | 18 |
| vegan maki w/cucumber, avocado, shiso, pickled radish & teriyaki gourd* | 10 |
| california maki w/king crab, cucumber & avocado | 12 |
| smoked eel roll w/crème fraîche & horseradish | 15 |
| dragon roll w/unagi, prawn tempura, avocado, unagi sauce & shichimi | 15 |
| soft shell crab maki w/cucumber, avocado, teriyaki & wasabi mayo | 15 |
| mixed vegetable tempura, tentsuyu & daikon <small>(available sun - thu only)</small> | 12 |
| prawn tempura, tentsuyu & daikon <small>(available sun - thu only)</small> | 15 |
| special set | 48 |
| edamame | |
| tartare & tobiko | |
| sashimi moriawase | |
| salmon, tuna & yellowtail nigiri | |
| tuna maki w/cucumber, spring onion, itogaki & sesame | |
| chicken kara-age w/spicy miso | |
| goma wakame & young seaweed w/sesame dressing | |
| vegan special set* | 45 |
| edamame | |
| beetroot, nasu & kombu tartare | |
| king oyster mushrooms w/edamame purée & shichimi | |
| enoki, broccoli & asparagus nigiri | |
| maki w/cucumber, avocado, shiso, pickled radish & teriyaki gourd | |
| nasu w/miso dressing | |
| goma wakame & young seaweed w/sesame dressing | |

*vegan

*please let us know if you have any allergies
prices exclude an optional 12.5% service charge*