

## SUSHI SET & DONBURI

Salmon Set £12.5

5pcs Scottish Salmon sushi & 1 Spicy Salmon roll

Yellow tail Set £16

5pcs Japanese Yellowtail sushi & 1 Spicy Yellowtail roll

Tuna Set £16

5pcs Tuna sushi & 1 Spicy Tuna roll

Mixed Sushi Set £16

2pcs each of Salmon/Tuna/Yellowtail sushi and Spicy

Salmon/Tuna roll

Chutoro (medium fatty tuna) Sushi Set £28

5pcs Chutoro sushi/1 Negitoro roll

Unagi Sushi Set £28

5pcs Eel sushi/1 Eel Cucumber roll

Toro Sushi Set £40

5pcs Toro sushi/1 Negitoro roll

Salmon Ikura Donburi £15

Salmon and Salmon Roe served with sushi rice

Unadon £25

BBQ Eel and egg with truffle sauce served with sushi rice

## ROLL

Spicy Tuna Roll £7

Spicy Salmon Roll £6.5

Salmon Roll £4.5

Cucumber Roll (V) £3

Avocado Roll (V) £3.5

Ebiten Roll £8.5

Prawn Tempura, French Beans and Sesame

Sukiyaki Roll £9

Simmered Beef and Pickled Red Ginger

Watarigani Roll £12

Soft-shell Crab Tempura, Avocado and Sesame

## CARPACCIO

Salmon £8

with green chili sauce

Tuna £12

with truffle ponzu jelly

Yellowtail £12

with orange soy and chili oil

Additionally served with Crispy Rice £4

## SASHIMI

Sashimi Set £20

3pcs each of Tuna/Salmon/Yellowtail

Truffle Ikura (100g) £15

Salmon Roe marinated in Truffle Soy Sauce

## NIGIRI 1PC/Sashimi 1PC

Salmon £3/2.5 Toro £6.5/6

Tuna £4/3.5 Yellowtail £4.5/4

## TEMPURA

Paradise Prawn Tempura (1PC) £6/pc

Crispy Rice (150g) £4

## SOUP

Miso Cappucino £3

## SIDE

Edamame £3.5

Home Made Tofu (150g) £6

Seaweed Salad £7

Softshell Crab Salad £11.00

Soft-shell Crab Tempura served with salad and seaweed

Saikyo Miso Seabream £18

Deep fried Seabream and Seasonable vegetable

served with Saikyo Miso Sauce

## EXTRA

Black Truffle (20g) £15

Hand sliced Black Truffle in Truffle oil

Caviar from Caviar House & Prunier (30g) £50

In vacuum tin

Bowl of Sushi Rice £2

Kizami Wasabi £1.5

Home Made Ginger £2

Truffle Ponzu Jelly / Umami Vinegar Jelly £2

Extra Sesame Dressing £1

## DESSERT

Matcha Tiramisu £5

Mochi Kinako Cake £5

Mochi, banana chocolate and roasted soybean flour cake

# Yashin Fish Monger and Butcher

## Sashimi Grade Fish - 24 Hours Notice

Scottish Salmon Sashimi Grade Fillet £4/100g

Fresh Yellowtail Fillet £14/100g

Yellowfin Tuna loin Sashimi Grade Fillet £8/100g

Spanish Tuna loin Sashimi Grade Fillet £13/100g

Chutoro (medium fatty tuna) Sashimi Grade Fillet £20/100g

Toro (fatty tuna) Sashimi Grade Fillet £27/100g

(Minimum Order 200g)

Smoked Salmon Crafted by Yashin £10/100g \*£15/pack

Kombu Marinated Seabass/Seabream Fillet £12/100g

(Sold by pack)

## Japanese A5 Grade Hida Wagyu - 48 Hours Notice

Imported directly from Japan. £180/KG Minimum 3KG

(KG will fluctuate between 2.5-3.5)

## Yashin Wine Shop

### Sake 720ml

Nigori, Shirakawago (500ml) 26.00

Junmai Ginjo, Bijofu 28.00

Yashin Chugin 30.00

Arabashiri, Masumi \*Spring Sake 34.00

Ginjo, Kokuryu Tokusen 45.00

Daiginjo, Tedorigawa Ikina Onna 52.00

Hakkaisan, Yukimuro 3yrs 65.00

Daiginjo, Tedorigawa Tsuyusanzen 92.00

### Champagne 750ml

Hure Freres Brut Invitation NV 42.00

### White Wine

Grace Koshu Japan 2018 29.00

Lelie van Saron Chardonnay 2017 32.00

L.Tribut Chablis 1er Beuroy 2017 40.00

JC.Bachelet St-Aubin 1er Cru 2017 49.00

### Red Wine

Dom.Eden Pinot Noir USA 2016 49.00

There are more available from our wine list.

Please ask our member of staffs more detail.



## Yashin Sushi

### Take Away Price

12:00 - 15:00

17:00 - 21:30

(last order 21:00)

Mon – Sun



To place a takeaway order, we have various options.

You can click “click&collect” on our web, call us, visit the restaurant, or Deliveroo.

We take online payment at

[www.yashinsushi.com](http://www.yashinsushi.com)

02079381536

Please make sure to follow us on Instagram

@yashinlondon for instant regular updates!

\*Updated at 13<sup>th</sup> July 2020

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