

❖ LUNCH AT YASHIN 昼食

served with miso soup & salad

Scottish Salmon Sushi Set 16

five pcs of nigiri with spicy salmon roll

Spanish Tuna Sushi Set 18

five pcs of nigiri with spicy tuna roll

Japanese YellowTail Sushi Set 20

five pcs of nigiri with spicy yellowtail roll

Mix Sushi Set 25

Six pcs of nigiri with mix spicy roll

Otoro (fatty tuna) Sushi Set 45

five pcs of nigiri with Negi Toro roll

Omakase 8 30

eight pcs of assorted nigiri with a roll of the day

Omakase 11 45

eleven pcs of assorted nigiri with a roll of the day

Sashimi Island 36

six kinds of assorted sashimi with a bowl of sushi rice

Aburi Salmon Ikura Donburi 27

salmon and salmon roe on a bowl of sushi rice

Add 3g of caviar from caviar house prunier 9

Add a slice of black truffle for sushi 2/pc

❖ CARPACCIO 刺身

Scottish Salmon with Green Chilli sauce 11

Sea Bass, Burrata Saikyo Miso 15

Japanese Yellowtail with Orange soy 16

Tuna with Truffle Infused Ponzu Jelly 16

Grouper with Winter Truffle 23

❖ SMALL BITE 先付

Edamame(VE) Yuzu Salt or Spicy Powder
or Wasabi Garlic 5

❖ SALAD 生野菜

Seaweed Salad with Sesame Miso Dressing(VE) 9.50

Soft Shell with Green Salad 14

deep fried soft shell blue crab with tosa vinegar dressing

HOT PLATES 焼物

Yaki Yose Tofu 8

Paradise Prawn Tempura 8 per pc

Okra Karaage(V) 6

Baby Squid Calamari with Squid ink sauce 13

Crispy Fried Shrimp with Yuzu Kosho Mayo 8

❖ YASHIN ROLL 卷

Negi YellowTail Hand Roll 10.50

Negi Toro Hand Roll 11.50

Spicy Tuna 11

Spicy Salmon 10.5

Spicy Yellowtail 9

Sukiyaki 11

stewed beef with an egg yolk sauce

Ebi Tem 10.50

prawn tempura and fresh beans with chilli ponzu jelly

Watarigani 14

deep fried soft shell blue crab with sweet soy

(V) Vegetarian (VE) Vegan

All prices include VAT / A discretionary service charge of 12.5% will be added to your bill
Food allergies and intolerances; Before ordering please speak to our staff about your requirements

Without Soy Sauce
but if you want to.

❖CAVIAR FROM CHEF キャビア

Caviar House Prunier Vacuum Tin 30Gr 60
W/ Chef's selection Sashimi of the day 2 each

❖SMALL BITE 先付

Edamame 5
Wasabi garlic or Spicy or Yuzu Salt
Umami Tuna 14
Gorgonzola, parmesan, kizami nori and wasabi
Zuke Ikura 42
Salmon caviar marinated in truffle soy
Winter Truffle Toro with Salted Kombu 40

❖SALAD 生野菜

Seaweed Salad, Sesame Miso dressing (V) 9.5
SoftShell Crab Salad, Mizuna Leaf, Tosa vinegar 15

❖SASHIMI 刺身

Scottish Salmon, Green Chilli 13
Sea Bass, Burrata with Saikyo Miso 15
Tuna, Truffle Infused Ponzu 18
Aged Tuna Three Kinds, Akami, Chu-toro, O-toro 9pcs 45
Toro, Truffle Infused Ponzu 40
Japanese Yellowtail, Orange Soy 18
Grouper, Seasonal Truffle 23
Sashimi Island by Yashin 40

❖HOT PLATES & CHARGRILL 炭焼

Okra Karaage (V) 6
Yaki Yose Tofu (VE) 8
Crispy Fried Shrimp with Yuzu Mayo 8
Baby Squid Calamari with Ink Sauce 13
Paradise Prawn Tempura 1 pc 8
Fresh Canadian Black Cod Cheese Saikyo Miso 29
Iberico Secreto with Yuzu Miso 18
Octopus with Padron pepper & Yuzu Kosho Butter 19

❖YASHIN ROLL 巻

Roll of the day 6.5
Negi Hamachi 9
Negitoro 11
Spicy Tuna 11
Spicy Salmon 10.5
Spicy Yellowtail 9
Ebi Ten 14
Prawn Tempura and fresh beans with chilli ponzu jelly
Sukiyaki 13
Stewed beef with an egg yolk sauce
Watarigani 17
Deep fried soft-shell blue crab with sweet soy
Avocado Uramaki 9

❖ OMAKASE SUSHI 寿司

Omakase Five 25
Five pieces of assorted nigiri and roll of the day
Omakase Eight 35
Eight pieces of assorted nigiri and roll of the day
Omakase Eleven 45
Eleven pieces of assorted nigiri and roll of the day

One by One Ten 92
Only at Sushi Counter,
Tuna Tartare with caviar and Truffle ,
Prawn and black sesame cream croquette &
Ten pieces of assorted nigiri and special hand roll of the day

❖SUSHI 寿司

A5 Hida Wagyu 3 kinds 45
Crispy rice sushi (w/ Salmon, Tuna, Yellowtail) 5 / 5.5 / 6.3

❖SOUP みそ汁

Miso Cappuccino 4.5
Miso soup topped with tofu espuma

❖ TASTING MENU テイスティングメニュー
73 p.p

Miso Cappuccino
❖

Chef's Choice Carpaccio
❖

Sashimi Four Kinds
❖

Paradise Tempura Prawn

Fresh Canadian Black Cod Cheese Saikyo Miso
❖

Omakase Sushi 5 pieces
❖

Sukiyaki Roll

Stewed beef with an egg yolk sauce

Choice of Ice Cream

(Green tea/ Black Sesame/ Yuzu Yoghurt **Or** Yuzu Mousse)