

v vegetarian ve vegan

BOCADITOS

SNACKS WHILE YOU WAIT

EDAMAME 9

Chilli tiger salt v ve

POPCORN HALLOUMI 10

Truffled honey v

GUACAMOLE 8

Shiso leaf, chilli, tomato salsa,
blue corn chips v ve

HUMMUS & FLATBREAD 9

Apricot harissa, pomegranate
& sesame v ve

MISO & MAPLE GLAZED 11

PIGS IN BLANKETS

Crackling crumb

SEAS & SHORES

FISHED & FORAGED

TEMPURA NOBASHI 14

PRAWNS

Yuzu & togarashi mayo

BLACKENED KO-RICAN 20

STYLE SALMON

Mango pico de gallo,
crispy tostadas

SEARED KING SCALLOPS 18

Avocado, mango pico, Peruvian
corn, burnt lime & coriander dressing





FIRE & MOUNTAINS

PREPARED BY FLAME & HEAT

GINGER, ORANGE & SOY CHICKEN 22

Salt and pepper roast potatoes,
charred pak choi

WAGYU SHORTRIB SLIDERS 18

Brioche, crispy onions, truffle sauce,
Monterey Jack & pickles

COCONUT KATSU CHICKEN 19

Crispy golden chicken,
coconut curry, som tam slaw,
ginger & sesame

TENDER BEEF YAKITORI 14

Okonomiyaki sauce

CHICKEN YAKITORI 12

Gochujang & lime

HONEY & SZECHUAN GLAZED DUCK 22

Red curry, sweet & sour cabbage

FIELDS & PLAINS

FROM THE SOIL & EARTH

CREAMY TRUFFLE LINGUINI 18

Gran Moravia cheese v

TAMARIND & SOY GLAZED AUBERGINE 15

Coconut labneh v ve

STIR-FRIED MORNING GLORY GREENS 7

Pak choi, broccoli, edamame,
garlic & chilli v ve

YUZU SUSHI RICE 6

Furikake seasoning v ve

WARM DAN DAN NOODLE ATCHARI 12

Red chilli, spring onion, pickled
radish, carrot, lime & coriander v ve

KYOTO FRIES 6.5

Szechuan, nori & sesame
seasoning, yuzu mayo v ve

HOUSE FRIES v ve 6

SHINTO & THE GODS

MASTERED SKILLS FROM THE FARTHEST EAST

NIGIRI

CHOOSE 3 OR 5 PIECES

IKURA SALMON	9 14
PONZU TIGER PRAWN	11 16
BEEF & BLACK GARLIC	11 16
YUZU SEA BASS	10 15
TRUFFLE SCOTTISH	12 17
SCALLOP	
ENOKI & RED PEPPER v ve	9 14

MAKI

CHOOSE 5 OR 10 PIECES

LADY IN RED	11 15
Salmon, avocado, mango, red vein sorrel	
SEABASS & PRAWN	13 17
TEMPURA	
Crispy prawn, seabass, cucumber	
SPICY TUNA	12 16
Tuna & Gochujang dressing, spring onion & chilli	
CHICKEN KATSU	10 14
Crispy chicken, cucumber, pickled ginger, katsu sauce	
ENOKI MUSHROOM	10 14
Tenderstem broccoli, avocado, tempura enoki mushroom, black garlic dressing v ve	

SASHIMI

5 PIECES

SALMON	12
TUNA	14
SEABASS	14
SCOTTISH SCALLOP	17

SHINTO

TEMPURA SOFT	16
SHELL CRAB TEMAKI	
Sweet chilli, pickled carrot & avocado	
BEEF OSHIZUSHI	18
Pressed sushi, beef fillet, pickled chilli, yuzu & sesame	
LOBSTER GUNKAN	20
Yuzu, crispy shallot & caviar	
KYURI SASHIMI ROLL	20
Tuna, salmon & seabass wrapped in cucumber, tomato ponzu dressing	
OMAKASE EXPERIENCE	
Omakase is the Japanese tradition of letting a chef choose your food. Let our chefs use their creative freedom and choose:	
15 PIECES £38 30 PIECES £60	

Please make your server aware of any allergies.
All tables are subject to a discretionary service charge of 11%