

SERVICE

All of our dishes are served 'as and when', with an emphasis on grazing, sharing and trying new things. We advise 2-3 dishes per person or let your server recommend their favourites.

BOCADITOS

SNACKS WHILE YOU WAIT

EDAMAME 9

Smoked umeboshi & shichimi salt v ve

POPCORN HALLOUMI 11

Truffled honey v

GUACAMOLE 8

Shiso leaf, chilli, pico de gallo,
blue corn chips v ve

PANI PURI 7

Crispy pastry, pomegranate bhel,
mango salsa v ve

LAMB TOSTADAS 12

Ras el hanout spiced lamb, hummus,
black garlic & sumac onions

CORN RIBS 7

Smoky cocoa & chipotle seasoning v ve

Please make your server aware of any allergies. All tables are subject to a discretionary service charge of 12.5%



v vegetarian ve vegan

DAYBREAK

RISE OF THE MORNING SUN

SERVED UNTIL 2PM

SMASHED AVO 11
HASH BROWN

Warm heritage balsamic cherry
tomatoes, grilled avocado,
golden crispy hash brown v ve

MISO BANOFEE CROFFLE 12
Croissant waffle, roast banana,
caramel whip, dulce de leche sauce v

FIREFLY ROYALE 12
Brioche bun, pork sausage patty,
egg omelette, hash brown, grilled
cheese, brown butter ketchup

FIELDS & PLAINS

FROM THE SOIL & EARTH

CREAMY TRUFFLE 18
LINGUINI
Gran Moravia cheese v

BBQ HISPI CABBAGE 12
Black garlic & miso butter v

DAN DAN NOODLES 12.5
Red chilli, spring onion, pickled
radish, carrot, lime & coriander v ve

KIMCHI RICE 12
Nori seasoning v ve

HOUSE FRIES v ve 6

KYOTO FRIES 6.5
Szechuan, nori & sesame
seasoning, yuzu mayo v ve

WAKAME & 11
BABY CUCUMBER
KAISO SALAD
Crispy chilli, lime & soy dressing v ve

TAMARIND & SOY 15
GLAZED AUBERGINE
Coconut labneh v ve



FIRE & MOUNTAINS

PREPARED BY FLAME & HEAT

WAGYU SIRLOIN 44

Truffled potato, sweet onion,
shiitake & kombu teriyaki

STICKY GLAZED BEEF SHORTRIB 42

Ideal for sharing. Blue corn
masa taco's, lime sour cream,
fennel xnipec, jalapeno pico

COCONUT KATSU CHICKEN 19

Crispy golden chicken,
coconut curry, Thai som tam

BEEF YAKITORI 14.5

Sudachi ponzu

CHICKEN YAKITORI 13

Sudachi ponzu

CRISPY DUCK BAO 17

Fluffy steamed mantou bun,
crispy duck, pickled cucumber,
rhubarb hoi sin

BLACK TRUFFLE 14

CHICKEN EMPANADAS

Queso sauce

SEAS & SHORES

FISHED & FORAGED

TEMPURA NOBASHI 14

PRAWNS

Yuzu mayo

DIVER CAUGHT 18

SCOTTISH SCALLOP

Tandoori spiced, sweet potato,
mango & nashi pear

BAAHARAT SALMON 24

Green tahini, plum molasses,
datterini tomato & preserved
lemon salsa

NATIVE LOBSTER 45

Grilled tail, yuzu, carrots,
lemongrass & ginger sambal

BBQ MONKFISH 32

Brazilian moqueca, king prawns,
fennel & coriander



v vegetarian ve vegan

SHINTO & THE GODS

MASTERED SKILLS FROM THE FARTHEST EAST

TATAKI

SERVED WITH TRUFFLED PONZU

SEARED BEEF 18

YELLOWFIN TUNA 18

SASHIMI

5 PIECES

SEABASS 15

SALMON 12

TUNA 15

SCOTTISH SCALLOP 17

NIGIRI

CHOOSE 3 OR 5 PIECES

IKURA SALMON 9|14

PONZU TIGER PRAWN 11|16

BEEF & BLACK GARLIC 11|16

MISOYAKI EEL 12|17

SHICHIMI ENOKI 9|14

& RED PEPPER v ve

MAKI

CHOOSE 5 OR 10 PIECES

KYURI SALMON 10|15

Salmon, avocado, mango,
red vein sorrel

SEABASS & PRAWN 10|15

TEMPURA

Crispy prawn, seabass, cucumber

SPICY MENCHI TUNA 10|15

Gochujang dressing,
spring onion & chilli

CHICKEN KATSU 10|15

Crispy chicken, cucumber,
pickled ginger, katsu sauce

ENOKI MUSHROOM ROLL 10|15

Tenderstem broccoli, avocado,
tempura enoki mushroom,
black garlic dressing v ve

SHINTO

CHEF'S SIGNATURE

TOKYO FRIED SOFT 16

SHELL CRAB TEMAKI

Shiso, carrot & avocado

SEARED BEEF OSHIZUSHI 18

Pressed sushi, beef fillet,
ponzu & sesame

MISO YAKI UNAGI 16

Pressed sushi, grilled unagi,
ponzu & sesame

LOBSTER GUNKAN 20

Yuzu & caviar

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 £42 | 30 PIECES £62