

NANASHI

ナナシ

COLD

EDAMAME (V/VG/LGO) 3.5
Steamed soybeans with sea salt or garlic

KAISO SALAD (V/VG/LGO) 5.5
Mixed salad with seaweed and sesame dressing

SOFT SHELL SALAD 8
Baby salad and crispy fried soft shell crab with Tosazu dressing

SOUP

MISO (V/VG) 4
Traditional Japanese soup with silken tofu and seaweed

SPICY KŌFUKU SOUP (V/VG/LGO) 10
Spicy broth with veg, tofu & glass noodles
Add shrimp +1.25

TEMPURA SOBA (V) 10
Noodle soup with Veg Tempura
Swap for shrimp tempura +1.25

TEMPURA UDON (V) 9
Dashi broth with wheat flour noodles
Swap for shrimp tempura +1.25

HOT

TEMPURA (VEGETABLE/SHRIMP) 7.25/9
Crispy fried vegetables or shrimp in Japanese style batter

SUSHI BURGER
Fried rice buns with fresh veg or fish in a creamy spicy sauce

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| Vegetable | 4.5 |
| Tuna | 5 |
| Salmon | 5 |
| Snow Crab | 5.5 |

GYOZA (V) 5
Japanese style dumplings

AGEDASHI (V/VG/LGO) 7
Traditional Japanese fried tofu in a tempura sauce

SALMON MISO YAKI (LGO) 12
Grilled salmon marinated with sweet miso sauce

SABA SHIOYAKI (LGO) 9.25
Grilled mackerel with sea salt

UNAGI DON 20
Grilled eel served on rice

NASU DENGAKU (V/VG) 7
Aubergine cooked in a sweet miso sauce

If you have any food allergies please inform a member of staff before placing your order / V: Vegetarian / Vg: Vegan / LGO: Low in Gluten Option Available / A discretionary service charge of 12.5% will be added to your bill.

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SUSHI BAR

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SASHIMI

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| SEA BASS CARPACCIO | 8.5 |
| TUNA TARTAR (LGO) With yuzu wasabi dressing | 8 |
| VEG TARTAR (V/VG/LGO) With yuzu wasabi dressing | 5.5 |
| VARIED SELECTION (LGO) Salmon, Tuna and Sea Bass (3 slices each) | 13 |
| Salmon, Tuna, Sea Bass, Shrimp, Scallop Add Eel +4 | 18 |

NIGIRI

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| TUNA - kizami wasabi | 7 |
| SALMON - seared with yuzu butter | 6 |
| SEA BASS - tomato salsa | 6 |
| SCALLOP - celery salt & ginger | 8 |
| SHRIMP - yuzu mayo & lemon zest | 5.5 |
| EEL - chilli & pineapple salsa | 9.5 |
| BOTAN SHRIMP - truffle oil | 8 |
| VEGETARIAN SELECTION (V/VG/LGO) | 7 |

MAKI

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| SALMON AVOCADO (LGO) Scottish salmon with avocado, creamy wasabi sauce and tobiko | 8.7 |
| SPICY TUNA Fresh tuna with creamy spicy sauce and tempura crunches | 9.5 |
| CALIFORNIA (LGO) Snow crab with creamy yuzu sauce and tobiko | 8.5 |
| SHRIMP TEMPURA Tempura shrimps with avocado and sweet soy | 10 |
| SOFT SHELL CRAB (LGO) Crispy soft shell with flying fish roe and spicy sauce | 9.5 |
| VEGETARIAN (V/VG/LGO) Cucumber avocado & pickled dikon roll served with sesame dressing | 7 |

SIDES

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| BOWL OF RICE | 2.5 |
| ASSORTED PICKLES | 3.5 |

PUDDING

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| MOCHI SELECTION Traditional Japanese ice cream covered in a thin layer of rice (Yuzu, Green Tea and Coconut) | 8.25 |
| CHOCOLATE FUDGE Brownie with Green Tea ice cream | 6 |
| YUZU CRÈME BRÛLÉE Garnished with fresh fruit | 7 |
| ICE CREAM (2 SCOOPS) Sesame and Green tea flavours | 5 |

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