SUSHI ASSORTMENT

Sashimi Tasting (Chef's Selection, 5 fish, 15 pieces)	78
Sushi Tasting (7 nigiri, 6 pieces hosomaki)	74

ROLLS

Masa Toro Caviar	200
Masa Toro Toro	68
King Crab Avocado with Tobiko	36
Lobster | Shrimp Tempura	39 | 25
Tuna Green Chilli	30
Seared Salmon | Whitefish Avocado	24 | 24
Tuna Avocado	26
Yellowtail Spring Onion	24
Beef & Kale	48
Seared Mackerel	32
Maitake Truffle	48
Hiramasa Jalapeño and Potato Julienne	28

All prices are in Great British Pounds (GBP) inclusive of VAT. A 15% discretionary service charge will be added to your final bill. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our fish is sustainably sourced, either locally or through sustainably certified partners. Our bar and kitchen handle multiple allergens; therefore, we cannot guarantee the absence of cross-contamination. If you have any food allergies or intolerances and require further information, please inform your server.

NIGIRI

A5 Wagyu	18
Foie Gras *orange honey*	21
Maitake Truffle	18
Truffle Ball	78
Petrossian Salmon Roe	18
Petrossian Ossetra Caviar	68
Ume Shiso Lotus	12
Grilled Shitake	6

NIGIRI | SASHIMI

Suzuki *seabass*	6
Madai *red sea bream*	10
Kinmedai *golden eye snapper*	12
Hirame *fluke*	10
Akami *bluefin tuna*	8
Toro *fatty bluefin tuna*	12
Sake *salmon*	8
Kanpachi *yellowtail*	8
Saba *mackerel*	6
Hotate *scallop*	10
Tarabagani *king crab*	12

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OTSUMAMI

Toro Tartare Caviar | Truffle On Toast	78 | 96
Icelandic Uni Custard	38
Carabineros Tacos	30
Peking Duck Foie Gras Tacos	30
Crispy Beef Dumplings	29
Hibachi Padron Peppers	14
Edamame | Spicy	8 | 8

TEMPURA

Kari Kari Chicken	28
Dancing Shrimp	28
Spring Vegetable	23
Agedashi Tofu	18

SOUP

Fish Consommé	14
Mushroom Tofu Miso	12
Udon Soup	14

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CHILLED

Spicy Coco Lobster	85
Tuna Wasabi Soy	34
Hiramasa Serrano	24

SALAD

Kale Julienne with Gobo	19
Spicy Cucumber Tataki	18
Watercress Beets Wasabi Slaw	18
Roasted Mushroom Truffle Dressing	24

MASA PASTA

gluten free

Shrimp Pasta with Tomato Carabinero	42
Fish Pasta with Shiso & Tarako	35
Fish Pasta Spinach with Creamy Caviar	120

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MASA SIZZLING

Australian Wagyu | Lamb Juju	115 | 38
Australian Wagyu | Lamb Sukiyaki	125 | 48
Panko Garlic Shrimps	24

CHARCOAL GRILL

Beef Tataki Truffle	120
A5 Wasabi Steak	115
Cumin Lamb Chop	38
Chicken Skewer	21
Soy Chicken Wings	24
Cornish Squid	32
Nasu Nuta Aubergine	18
Fish Of The Day	38

RICE

Caviar Truffle Fried Rice	240
Wagyu Beef Fried Rice	38
Duck & Foie Gras Fried Rice	38
Mushroom Fried Rice	22

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MASA DESIGNS

Inspired by the Japanese aesthetic of *Shibui* and the elegance of nature, each Masa Designs piece is a unique work of art, meticulously designed by renowned Chef Masayoshi Takayama.

These handcrafted ceramics and other vessels are now available for purchase to elevate your everyday dining experience.

Kindly enquire through our team.

ARTWORK ON VIEW

Maurizio Cattelan, *MOUTH* (2025),
courtesy of Gagosian.