

OTSUMAMI

Toro Tartare Caviar	78
Beef Tartare Caviar	88
Oyster ½ Shell Caviar	11 21
Peking Duck Foie Gras Tacos	30
Grilled Soy Chicken Wings	24
Kari Kari Chicken	28
Poached / Sizzling Chicken Dumplings	24
Sizzling Beef Dumplings	29
A5 Skewer	53
Chicken Skewer	21
Hibachi Padron Peppers	14
Edamame Spicy	8 8

TEMPURA

White Fish Spring Vegetable Tempura	28
Spring Vegetable Tempura	23
Agedashi Tofu	18

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 kitchen handles 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.

SOUP

Fish Consommé	14
Mushroom Tofu Miso Soup	12

CHILLED

Lobster Cocktail	65 105
Wasabi Tuna	34
Akami Tai Nuta	28
Spicy Coconut Chicken	24

SALAD

Kale Julienne with Gobo	19
Cucumber Avocado Tataki	18
Watercress Beets Wasabi Slaw	18
Garlic Soy Okra	19

MASA PASTA

gluten free

Shrimp Pasta with Tomato Shrimp	38
Fish Pasta 'Cacio e Pepe'	35
Fish Pasta with Creamy Caviar	120

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MASA SIZZLING

Jalapeño Cornish Squid	24
Panko Garlic Shrimps	24
Mixed Mushrooms	19

CHARCOAL GRILL

Beef Tataki	90
A5 Wasabi Steak	115
Tuna Steak Ponzu	38
Cumin Lamb Chop	38
Grilled Fish Of The Day	38

RICE

Caviar Fried Rice	190
Beef Fried Rice	38
Duck Fried Rice	38
Mushroom Fried Rice	22

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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	36
Foie Gras Shiso	36
Tuna Green Chilli	30
Seared Salmon Avocado	24
Yellowtail Spring Onion	24
Tuna Avocado	19
Shrimp Tempura	25
Lobster Tempura	39
Beef and Kale	48
Asparagus Tempura	12
White Fish Avocado	24
Seared Mackerel	32

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NIGIRI | SASHIMI

Suzuki <i>seabass</i>	6
Tai <i>seabream</i>	6
Madai <i>red sea bream</i>	10
Akami <i>bluefin tuna</i>	8
Toro <i>bluefin tuna</i>	12
Sake <i>salmon</i>	8
Kanpachi <i>yellowtail</i>	8
Saba <i>mackerel</i>	6
Hotate <i>scallop</i>	10
A5 Wagyu	18
Foie Gras <i>orange honey</i>	21
Grilled Shitake	12
Petrossian Salmon Roe	18
Petrossian Smoked Trout Roe	18
Petrossian Smoked Pike Roe	18
Petrossian Ossetra Caviar	68
Ume Shiso Lotus	12

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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.