

S A T O R I



**SATORI**  
*Enlightenment*

In stillness, you see -  
A quiet mind tastes the world,  
flavours bloom, senses awaken -  
a journey begins.

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**MAKI**

- Spicy Tuna and Avocado 13
- Crab California Roll 13
- Fire Dragon Prawn Tempura 13
- Salmon Trio 13**
- Asparagus, Avocado and Cucumber (v) 12

**NIGIRI**

- Salmon 7
- Tuna 7
- Hamachi 7
- Sea Scallop 9

**TEMAKI**

- Salmon 8
- Tuna 8
- Hamachi 8

**SASHIMI**

- Salmon 9
- Tuna 9
- Hamachi 9
- Scallop 10

**PLATTERS**

- Signature Sushi 38**
- Salmon Nigiri, Tuna Nigiri, California Crab Maki Roll, Wagyu & Truffle Futomaki Roll, Salmon, Tuna & Hamachi Sashimi, Salmon & Tuna Tataki*

- Classic Sushi 33**
- Salmon Nigiri, Tuna Nigiri, Crab California Maki Roll, Fire Dragon Prawn Tempura Maki Roll*

*If you have any food allergies or intolerances, please advise a member of our team.  
Although every care has been taken to remove all bones, small bones may still remain in our fish dishes.  
(V) Vegetarian, (VE) Vegan | A discretionary 12.5% service charge will be added to your bill.*

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- Edamame (ve) 5
- Japanese Green Soybeans With House Blend Seven Spices*

- Miso Soup 8**
- Langoustine, Tofu, Spring Onion*

- Karaage 14**
- Fried Chicken, Tobiko, Sweet Syrup*

- Gyoza 15**
- King Prawn, Spicy Sesame Sauce*

- Yasai Tempura (v) (\*ve on request) 10**
- Mooli Tempura Sauce*

- Tiger Prawn Tempura 15**
- Mooli Tempura Sauce*

- Tea Smoked Miso Aubergine (ve) 13**
- Crispy Onion, Sesame*

- Lobster & Yasai Tempura 20**
- Mooli Tempura Sauce*

- Tako Korokke 15**
- Octopus, Butter Soy Sauce, Spring Onion*

- Wagyu Tacos 22**
- Seared A5 Wagyu Fillet, Mini Tortillas, Teriyaki Onion Marmalade, Tomato Salsa*

- Chicken Wings 16**
- House Blend Seven Spices*

- Yakitori 18**
- Chicken Thighs, Leek*

- Scallops 22**
- Sea Scallops, Preserved Lemon*

- Duck Breast 30**
- Honey and Soy Duck, Tender Stem Broccoli, Mooli, Plum Sauce, Sesame Foam*

- Lamb Cutlet 33**
- Pink Pepper Lamb Cutlet, Sesame Heritage Carrot, Yuzu Mint Yogurt*

- Black Cod 38**
- Miso Cod Fillet, Pak Choi, Sake Butter Sauce*

- WAGYU**
- A5 Wyndford Wagyu Beef by Aubrey Allen*

- Wagyu Skewer 33**
- Grilled Wagyu Fillet, Green Peppercorn*

- Wagyu Tataki 44**
- Seared Wagyu Fillet, Red Onion, Black Truffle Vinaigrette*

- Wagyu Steak 48**
- Grilled Wagyu Fillet, Golden Garlic, Jumbo Asparagus, Yakiniku Sauce*

- Tomato Salad (ve) 6**
- Heirloom Tomatoes, Red Onion, Orange Ponzu*

- Baby Corn (v) 6**
- Grilled Baby Corn, Sweet Butter Sauce*

- Broccoli (ve) 6**
- Tenderstem Broccoli, Golden Garlic, Sesame*

- Steamed Japanese Rice (ve) 5**

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