

S A T O R I



S A T O R I
Enlightenment

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

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MAKI

- Wagyu & Truffle Futomaki 25
- Spicy Tuna and Avocado 14
- Crab California Roll 14
- Fire Dragon Prawn Tempura 14
- Salmon Trio 14
- 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 44
- Salmon Nigiri, Tuna Nigiri, California Crab Maki Roll, Wagyu & Truffle Futomaki Roll, Salmon, Tuna & Hamachi Sashimi, Salmon & Tuna Tataki

- Classic Sushi 40
- Salmon Nigiri, Tuna Nigiri, Crab California Maki Roll, Fire Dragon Prawn Tempura Maki Roll

- Salmon Moriawase 38
- Salmon Nigiri, Salmon Temaki, Salmon Sashimi, Salmon Maki, Salmon Gunkan.

- Chirashi Don 36
- Salmon, Hamachi, Spicy Tuna, Scallop, Caviar, Sesame aonori, Shiso, Cucumber, Pickled Tumato, Red onion With Seasoned Sushi Rice

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) 6
- Japanese Green Soybeans With House Blend Seven Spices
- Miso Soup 8
- Langoustine, Tofu, Spring Onion
- Karaage 15
- Fried Chicken, Tobiko, Sweet Syrup

- Gyoza 17
- King Prawn, Spicy Sesame Sauce
- Yasai Tempura (v) (*ve on request) 12
- Mooli Tempura Sauce

- Tiger Prawn Tempura 17
- Mooli Tempura Sauce
- Lobster & Yasai Tempura 22
- Mooli Tempura Sauce

- Tako Korokke 17
- Octopus, Butter Soy Sauce, Spring Onion

- Wagyu Tacos 24
- Seared A5 Wagyu , Mini Tortillas, Teriyaki Onion Marmalade, Tomato Salsa
- Wagyu Gyoza 24
- Wagyu Beef, Pakchoi, Shiitake Mushroom, Spicy Sesame Sauce

- Chicken Wings 18
- House Blend Seven Spices

- Negima Yakitori 18
- Chicken Thighs, Leek

- Scallops 24
- Sea Scallops, Preserved Lemon

- Duck Breast 36
- Honey and Soy Duck, Tender Stem Broccoli, Mooli, Plum Sauce, Sesame Foam

- Lamb Cutlet 38
- Pink Pepper Lamb Cutlet, Sesame Heritage Carrot, Yuzu Mint Yogurt

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

- Yasai Yakitori 16
- Grilled Portabello Mushroom, Japanese Soya Red Onion, Asparagus, Young Sweet Corn & Aged Cheddar

- Tea Smoked Miso Aubergine (ve) 16
- Crispy Onion, Sesame

WAGYU

- Wagyu Skewer 55
- Grilled Wagyu, Green Peppercorn

- Wagyu Tataki 55
- Seared Wagyu, Red Onion, Black Truffle Ponzu

- Wagyu Steak 55
- Grilled Wagyu, Golden Garlic, Jumbo Asparagus, Yakiniku Sauce

Wagyu Dripped Golden Handcut chips With Nori 7

- 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) 6

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