

TSUKIJI

*A discretionary 12.5% service charge
will be added to your account
All prices are inclusive of Value Added Tax*

Opening Times

Monday - Saturday	12.00 Noon -10.30 pm
Sunday	Closed

APPETIZER

Edamame <i>Boiled soy beans</i>	£3.50
Tako Geso Marinade <i>Pieces of octopus, tentacles and head in a chilli, garlic and ponzu marinade</i>	£6.80
Harumaki (Spring Roll) <i>King prawn, squid, octopus, cucumber and coriander wrapped in rice paper, served with spicy yuzu ponzu.</i>	£7.80
Oysters <i>Three Native Oysters, with Yuzu Ponzu, Salsa and Kanzuri Sauce</i>	£9.80
Green Ceviche <i>Cucumber, okra, cherry tomato, coriander, asparagus, red onion and ginger bud</i>	£6.80
Seafood Ceviche <i>Green ceviche with prawn, octopus, razor clam and squid Ceviche sauce – lemon, soy sauce and chilli</i>	£9.80
Sunomono – Tosazu <i>Sliced cucumber and seaweed served with sweet vinegar sauce</i>	
Ebi (king prawn)	£6.80
Tako (octopus)	£6.80
Kani (snow crab)	£7.80

Soft Drinks

<i>Voss Still Water (375/800 ml)</i>	£4.50/£6.50
<i>Voss Sparkling Water (375/800 ml)</i>	£4.50/£6.50
<i>Coke (200ml)</i>	£3.75
<i>Diet Coke (200ml)</i>	£3.75
<i>Lemonade (200ml)</i>	£3.75
<i>Oolong Tea (Glass)</i>	£4.00
<i>Calpico (Glass)</i>	£4.00
<i>Selection of Fruit juices:</i>	
<i>Orange juice</i>	£4.50
<i>Apple juice</i>	£4.50
<i>Cranberry juice</i>	£4.50
<i>Sencha Green tea</i>	£3.50
<i>Hoji cha</i>	£3.50
<i>Genmai cha</i>	£3.50

All spirits are available upon request at 25ml and multiples thereof.

Wines are also available at 125ml upon request.

SAKE LIST

"Trapeza"

Junmai Ginjo – Seitokyu Meijo
15% Vol

Imported exclusively for the Westbury Hotel, this light and aromatic sake has just enough body to support the delicate flavours of pear and white chocolate. Dry.
£17.50 per glass (180ml) - £70.00 per bottle (720ml)

"Northern Skies"

Junmai – Akita Brewery

Subdued, understated and fairly mild, this is easy-drinking sake with hints of ripe white peach. Dry.

£16.00 per glass (180ml) - £64.00 per bottle (720ml)

"Cherry Bouquet"

Ginjo – Dewazakura Brewery

Pear, melon and unmistakable red cherries balance with a delicately floral nose and fresh pineapple. Medium.

£22.00 per glass (180ml) - £36.50 per bottle (300ml)

"Fair Maiden"

Daiginjo – Hoyo, Uchigasaki Brewery

Delicate milk chocolate and wild mushroom on the nose balance out soft red liquorice and star anise on the palate. Off-Dry.

£28.00 per glass (180ml) - £78.00 per bottle (500ml)

A "Flight" of Sake

3x50ml

"Northern Skies", "Cherry Bouquet" & "Fair Maiden"

A chance to taste all 3 different sakes in one easy flight.

£24.00

A more extensive wine list is available upon request

SASHIMI APPETIZER

Usuzukuri – Yuzu Ponzu Sauce

Seven thinly sliced sashimi with a citrus soy sauce

Suzuki (sea bass) £12.00 Hamachi (yellowtail) £14.50

Tataki - Yuzu Ponzu Sauce

Four slices of seared sashimi with a citrus soy sauce

Sake (salmon) £10.00 Chu Toro (medium fatty tuna) £16.50

Tataki – Kanzuri Sauce

Four slices of sashimi served with cucumber and tomato in a chilli and citrus sauce

Sake (salmon) £10.00 Chu Toro (medium fatty tuna) £16.50

Tataki – Jalapeno Salsa Sauce

Four slices of sashimi with a jalapeno salsa

Sake (salmon) £10.00 Chu Toro (medium fatty tuna) £16.50

Tataki – Yuzu Ponzu Jelly and Parmesan Crisp

Three parmesan crisps topped with a sashimi slice and a citrus jelly

Sake (salmon) £10.00 Chu Toro (medium fatty tuna) £16.50

GRILLED WARM APPETIZER

Green Dressing

A choice of sliced vegetables with a spring onion, garlic and herb dressing

Grilled Aspara (*asparagus*) £6.00 Grilled Zucchini (*courgette*) £5.50
 Grilled Kinoko (*king mushroom*) £6.00

Spicy Ume Miso Sauce

A choice of octopus or scallop with a plum and miso sauce

Grilled Tako (*octopus*) £8.50 Grilled Hotategai (*scallop*) £11.50

Creamy Sauce

A choice of oyster or scallop with a homemade chilli and mayonnaise sauce

Grilled Kaki (*oyster*) £8.50 Grilled Hotategai (*scallop*) £11.50

Moromi Miso

A choice of oyster or scallop with a fermented barley sauce

Grilled Kaki (*oyster*) £8.50 Grilled Hotategai (*scallop*) £11.50

FRIED WARM APPETIZER

Gindara No Karaage

Deep fried black cod belly with jalapeno salsa

£7.50

Yaki Foie Gras

Pan fried foie gras served with a spicy ponzu sauce

£8.50

Kani No Karaage

Deep fried soft shell crab with salad and jalapeno salsa

£10.50

Tako Tempura

Deep fried pieces of octopus in batter served with a spicy ponzu sauce

£8.50

Ebi Tempura

Four pieces of king prawn deep fried in tempura batter served with a dashi soy sauce

£13.50

Red Wine

Glass (175ml)

Bottle

La Chamiza, Polo Professional, Malbec, Argentina 2008 £9.50 £34.00
Rich and velvety smooth, with big tannins and dark cherries make this a mouth-filling and mouth-watering wine.

Fleurie, Henry Fessy, Beaujolais, France 2008 £9.50 £40.00
Huge ripe cherries and strawberries. Try chilled with scallops with spicy plum ume sauce.

Circumstance, Merlot, Stellenbosch, South Africa 2007 £10.50 £44.00
A brilliantly well made single Merlot with all the classic flavours of bilberry, blackberry and liquorice.

Crimson Pinot Noir, Martinborough, New Zealand 2009 £13.00 £52.00
Ripe and fresh forest fruits with slightly spicy finish. This is a truly magnificent Pinot Noir. Pair it with akami.

Corton, Grand Cru, Clos de la Vigne au Saint, Latour, France 1998 £19.00 £80.00
Macerated red fruits and soft tannins make this classic Pinot Noir soft, light and easy to drink. Try alongside Salmon with Yuzu Ponzu

Plum Wine

Prucia, Plum Liqueur, Umeshu de France (50ml) £7.00
A magic combination of French-grown Golden Japanese plums, and high quality grape spirit. Served over ice to refresh your palate after your meal.

Beer

Yebisu, Premium Sapporo (330ml) £6.50
A premium beer from the Sapporo Brewery, first brewed in Tokyo in 1890 by the Japan Beer Brewery Company and resurrected in 1971.

Whisky

Hibiki, Suntory 17 years old (50ml) £19.00
A malt and grain blend that is both spicy and sophisticated

White Wine

Glass (175ml)

Bottle

<i>La Chamiza, Polo Professional, Chardonnay, Mendoza, Argentina 2008</i>	£9.50	£34.00
<i>A medium bodied and fresh Chardonnay with a good citrus undertone and big white peach flavours that is both refreshing and complex. Try with red miso soup.</i>		
<i>Wonderland of the Eden Valley, Riesling, Australia 2010</i>	£9.50	£40.00
<i>An aromatic wine with ripe fresh apple notes. Very dry and fresh palate. Perfect for the salmon with yuzu miso.</i>		
<i>Albariño, Eidos de Padrinan, Galicia, Spain 2009</i>	£10.00	£42.00
<i>White pepper and acacia notes are supported by smooth acidity & long length. Try with tuna & fatty tuna with Yuzu Miso.</i>		
<i>Viognier, Les Countours de Deponcins, France 2009</i>	£15.00	£63.00
<i>A fabulous Viognier with classic aromatic top notes & ripe peach and apricot underneath. Try with Grilled Octopus with spicy ume miso.</i>		
<i>Chassagne-Montrachet, 1er Cru Chevenottes, Latour, France 2004</i>	£20.00	£85.00
<i>Rich, smooth and buttery. This is a magnificent Meursault with eight years age. Try alongside Scallops with creamy sauce.</i>		

Rosé Wine

<i>Sancerre Rosé, Pascal Jolivet, Loire Valley, France 2009</i>	£10.50	£46.00
<i>Ripe peach, soft strawberries and fresh acidity makes this an ideal accompaniment to a variety of sashimi.</i>		

GRILLED DISHES

Hamachi Kama Shioyaki	£13.50
<i>Grilled yellowtail cheek with salt</i>	
Black Cod Saikyo Miso	£15.50
<i>Grilled black cod marinated in sweet miso sauce</i>	
Kamo Teriyaki or Ume Miso	£15.50
<i>Pan fried duck fillet with ume-miso or teriyaki sauce</i>	
Beef Teriyaki or Ume Miso	£17.50
<i>Pan fried Scottish beef fillet with ume-miso or teriyaki sauce</i>	

SALADS

Yuzu Dressing

Yasai (green)	£7.50
<i>Rocket, baby spinach, daikon curls and red chard with a citrus dressing</i>	
Sake (salmon)	£11.50
<i>Salmon, rocket, baby spinach, daikon curls and red chard with citrus dressing</i>	

Anchovy Dressing

Suzuki (sea bass)	£13.50
<i>Sea bass, rocket, baby spinach, daikon curls and red chard with an anchovy dressing</i>	
Hamachi (yellowtail)	£15.50
<i>Hamachi, rocket, baby spinach, daikon curls and red chard with an anchovy dressing</i>	
Wakame (seaweed)	£7.50
<i>Green seaweed and daikon curls with anchovy dressing</i>	

SOUP, RICE AND PICKLES

Steamed Gohan (<i>rice</i>)	£2.50	Oshinko Kyuri and Takuwan	£4.50
Oshinko Takuwan	£3.50	Oshinko Kyuri (<i>cucumber</i>)	£3.50
Shiro Miso (<i>white miso</i>)	£3.50	Aka Miso (<i>red miso</i>)	£4.00

Sashimi Moriawase

Assorted Sashimi A £19.50

Ten slices of Sake (*salmon*), Shiromi (*white fish*), Akami (*tuna*) and Amaebi (*sweet prawn*)

Assorted Sashimi B £31.50

Fourteen slices of Sake (*salmon*), Shiromi (*white fish*), Akami (*tuna*), Hamachi (*yellowtail*), Hotategai (*scallop*) and Amaebi (*sweet prawn*)

Sushi Moriawase

Assorted Sushi A £19.50

Sake (*salmon*), Shiromi (*white fish*), Akami (*tuna*), Ebi (*king prawn*), Hamachi (*yellowtail*) and Amaebi (*sweet prawn*) nigiri with 3 pieces of salmon & avocado roll

Assorted Sushi B £31.50

Sake (*salmon*), Shiromi (*white fish*), Akami (*tuna*), Ebi (*prawn*), Hamachi (*yellowtail*), Chu Toro (*medium fatty tuna*), Kani (*snow crab*), Ikura (*salmon roe*), Unagi (*eel*), Hotategai (*scallop*) and Amaebi (*sweet prawn*)

New Style Sashimi – Spicy Sauce

Julienne of vegetables wrapped with sashimi (3 pieces)

Sake (<i>salmon</i>)	£8.00	Suzuki (<i>sea bass</i>)	£9.50
Akami (<i>tuna</i>)	£11.50	Hamachi (<i>yellowtail</i>)	£12.50
Chu Toro (<i>medium fatty tuna</i>)	£15.50	O Toro (<i>tuna belly</i>)	£17.50

DRINKS LIST

Champagne

	Glass (175ml)	Bottle
Moët & Chandon, Brut Impérial NV <i>Pronounced rich bisquity flavours with persistent bubbles followed by aromas of green apple and grapefruit.</i>	£13.75	£57.00

Moët & Chandon, Brut Impérial Rosé <i>An intense aroma of wild strawberries with slightly spicy smoky notes. On the palate this wine is warm and rich with flavours of red currents, strawberries and nectarine.</i>	£19.00	£80.00
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Moët & Chandon, Dom Perignon 2002 <i>Rich and sublime, this is a very special champagne for a very special occasion. The name speaks for itself.</i>	£55.00	£230.00
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Laurent Perrier, Ultra Brut NV <i>Honeysuckle, citrus, white fruit and crisp minerality makes this a great aperitif, Try with sea bass and yellowtail sashimi as an appetiser.</i>		£95.00
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Laurent Perrier, Grand Siecle NV <i>A blend of crus and vintages produce a rich nutty toasted hazelnut and almond nose with hints of freshly baked pastries, manuka honey and definitively crisp acidity</i>		£280.00
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Dom Pérignon



KYODOSAKUSEI TOKUBETSU MENU

Show Choong, Tsukiji Head Chef is proud to offer a unique dining experience in association with Champagne Dom Perignon and Richard Geoffroy, Chef de Cave, Dom Perignon.

The **KYODOSAKUSEI TOKUBETSU** Menu has been developed on the specific characteristics from the 2002 vintage, Dom Perignon. Each course thrills the palette with the pairing of flavours reminiscent to the characteristics of this sublime Champagne. These sensual tastes have been matched to enhance one's natural senses of taste thus creating a unique offering of opulence and refined flavour.

Dom Perignon, 2002 Characteristics

Fresh, light, succulent	Botan Ebi Sashimi, <i>sweet dashi plum sauce</i>
Substance, citrus	Beef Tataki, <i>dressed with yuzu ponzu</i>
Depth, toasty, nutty	O-Toro Maki with Naccarri Caviar, <i>dashi sesame sauce</i>
Engaging, subtle, concentrated	Botan Ebi Miso Soup, <i>Ichiban dashi and sake</i>
Balance, creamy, warm	Grilled Scallop, <i>Spicy, creamy sauce</i>
Well balanced, energetic	Nigiri Sushi, <i>o-toro, hamachi, uni, scallop, botan ebi served with special soy</i>
Elegant, captivating	Yuzu Sorbet Japanese citrus sorbet served with strawberry compote

£395 based on two people sharing

SASHIMI - 2 Slices per portion

Akami (<i>tuna</i>)	£7.00
Ika (<i>squid</i>)	£5.50
Chu Toro (<i>medium fatty tuna</i>)	£10.50
Tako (<i>octopus</i>)	£5.00
O Toro (<i>tuna belly</i>)	£12.50
Botan Ebi (<i>spot prawn</i>)	£12.00
Sake (<i>salmon</i>)	£4.50
Ebi (<i>King prawn</i>)	£4.50
Unagi (<i>eel</i>)	£5.50
Hamachi (<i>yellowtail</i>)	£8.00
Suzuki (<i>sea bass</i>)	£5.50
Kurodai (<i>sea bream</i>)	£5.50
Uni (<i>sea urchin</i>)	£13.50
Saba (<i>mackerel</i>)	£4.50
Kani (<i>snow crab</i>)	£8.50
Hotategai (<i>scallop</i>)	£7.50
Ikura (<i>salmon roe</i>)	£7.00
Tamago (<i>omelette</i>)	£4.50

Nigiri Sushi - Per piece

Akami (<i>tuna</i>)	£4.00	Ika (<i>squid</i>)	£3.00
Chu Toro (<i>medium fatty tuna</i>)	£6.00	Tako (<i>octopus</i>)	£3.00
O Toro (<i>tuna belly</i>)	£7.00	Botan Ebi (<i>spot prawn</i>)	£6.50
Sake (<i>salmon</i>)	£2.50	Ebi (<i>king prawn</i>)	£2.50
Hamachi (<i>yellowtail</i>)	£4.50	Unagi (<i>eel</i>)	£3.00
Suzuki (<i>sea bass</i>)	£3.00	Ikura (<i>salmon roe</i>)	£4.00
Kurodai (<i>sea bream</i>)	£3.00	Uni (<i>sea urchin</i>)	£7.50
Saba (<i>mackerel</i>)	£2.50	Kani (<i>snow crab</i>)	£5.00
Hotategai (<i>scallop</i>)	£4.50	Amaebi (<i>sweet prawn</i>)	£3.50
Tamago (<i>omelette</i>)	£2.50		

Vegetarian Nigiri Sushi – 2 pieces per portion

Aspara (asparagus) with spicy ume	£5.80
Kinoko (king mushroom) with green sauce	£5.80
Zucchini (courgette) with green sauce	£5.80

Maki

One choice made into six sushi pieces

Tekka (<i>tuna</i>)	£6.50
Spicy Tekka (<i>tuna</i>)	£8.00
Tekka & Avocado (<i>tuna & avocado</i>)	£7.00
Negi Toro (<i>tuna belly & spring onion</i>)	£8.00
Sake (<i>salmon</i>)	£5.00
Sake & Avocado (<i>salmon & avocado</i>)	£5.50
Hotategai & Tobiko (<i>scallop & flying fish roe</i>)	£10.50
California (<i>snow crab, avocado & flying fish roe</i>)	£7.50
Ebi (<i>prawn</i>) tempura maki	£7.50
Kani (<i>soft shell crab</i>)	£10.50
Kyuri (<i>cucumber</i>)	£4.50
Avocado	£4.50
Kyuri (<i>cucumber</i>) with Caviar	£14.00
Avocado with Caviar	£14.00

Modern Sushi and Rolls

Seared O Toro (<i>tuna belly</i>) with caviar	£8.50
Seared Ika (<i>squid</i>), Uni-miso (<i>sea urchin sauce</i>)	£5.50
Seared Hotategai (<i>scallop</i>) with ume sauce	£5.50
Unagi (<i>eel</i>) Tenkasu Maki (<i>4 pieces</i>)	£8.50
Seared Salmon with cream cheese Maki (<i>4 pieces</i>)	£10.50
Seared O Toro (<i>tuna belly</i>) with cream cheese Maki (<i>4 pieces</i>)	£16.50
Seared O Toro (<i>tuna belly</i>) with Caviar Maki (<i>4 pieces</i>)	£20.50

Omakase

A selection of chef's choice, available upon request

Dessert

Passion Fruit Sorbet <i>Coconut cream with lychees and passion fruit sorbet</i>	£8.50
Green Tea Ice Cream with Chocolate <i>Green tea ice cream drizzled with Valrhona chocolate</i>	£5.50
Vanilla Cheese Cake with Yuzu Glaze <i>Japanese citrus cheese cake</i>	£8.50
Yuzu Sorbet <i>Japanese citrus sorbet served with strawberry compote</i>	£8.50
Exotic Fruit Salad <i>Exotic fruit salad infused with midori liqueur</i>	£8.50