A CONTEMPORARY TASTE OF JAPAN

Experience the essence of
Lincolnshire where we take pride in being an
independant, family ran restaurant. Where we
proudly showcase the finest locally sourced beef,
pork, chicken, seafood and ingredients which reflect
our commitment to quality and community.



We are a sharing style concept, all dishes will come out as and when they are ready. We recommend 2/3 dishes per person.

8 PIECES

URAMAKI

California Roll (GF) 9.00 Crabstick, Avocado, Cucumber, Tobiko

Green Dragon (V) (GF / VG on Request) 10.75 Seasonal Vegetables, Tempura Flakes, Teriyaki Sauce, Wasabi Mayo

Salmon (GF) 13.00 Avocado, Cream Cheese, Chives Emulsion

Tuna (GF) 14.00 Cucumber, Yuzu, Shisho Emulsion

Seared Ribeye Beef (GF on Request) 14.50 Slaw, Lobster XO Emulsion

Spicy Tuna (GF) 14.50
Avocado, Torched Pineapple Salsa, Ichimi Togorashi,
Kimchi Hot Sauce

Volcano (GF) 15.50 Salmon, Spicy Tuna, Seabass, Avocado, Cucumber, Pineapple + Kaffir Lime Gel

Dragon Roll (GF on Request) 16.00 Tempura Prawn, Avocado, Tobiko, Teriyaki Sauce,

FUTOMAKI Katsu Chicken 11.50 6 PIECES Papaya, Roasted Pepper, Katsu Mayo

> Spider Roll (GF on Request) 13.50 Tempura Soft Shell Crab, Avocado, Carrot, Bang Bang

MAKI 8 PIECES	Cucumber (VG) (GF)	5.50
	Avocado (VG) (GF)	7.00
	Seabass (GF)	8.00
	Salmon (GF)	8.00
	Tuna (GF)	9.50
NIGIRI / ABURI 2 PIECES	Tofu (VG) (GF on Request) Soy Miso Glaze	5.00
	Salmon (GF) Truffle Ponzu, Pickled Daikon	6.75
	Tuna (Akimi, Chu Torro, O Torro) (GF) Dashi-Infused Soy	7.75/8.00/8.25
	Scallop (GF) Ikura	9.50
	Seabass (GF) Yuzu Kosho	6.75
	Mixed Nigiri Platter (V on request) Omakase 4/8/12,	13.00/26.00/39.00
SASHIMI 3 PIECES	Salmon (GF)	7.00
	Seabass (GF)	7.50
	Tuna (GF)	8.00
	Scallop (GF)	10.25
	Mixed Sashimi Platter	7.50/15.00/22.50

Omakase 3/6/9,

Omakase Experience 30.00 / 55.00 / 80.00
Omakase is the Japanese tradition of letting the chef choose your food. Let our chefs use their creative freedom and choose your platter.
20 / 40 / 60

Foxy Fruit De Mer (2 PER / 4 PER) 65.00 / 130.00 A decadent selection of oysters, prawns, lobster, crab, mussels, and clams, served with lemongrass foam and a mignonette dressing.

PLEASE PRE ORDER AT LEAST 24 HOURS IN ADVANCE OF YOUR BOOKING.

(VG) = Vegan (V) = Vegetarian

(GF) = Gluten Free

Due to sourcing from fresh and local suppliers, some items are subject to availability. Please let your server know if you have any allergies or intolerances. We operate a nut free kitchen.

