

SEXY FISH

セクシーフィッシュ

KANSO

EFFORTLESS SIMPLICITY FOR A THOUGHTFUL LUNCH

LUNCH MENU | 2 COURSES 167

SERVED WITH A DETOX SHOT & EDAMAME HUMMUS

OMAKASE IN A GLASS

AN OMAKASE SELECTION OF COLD-BREWED
JAPANESE TEA, WINE, AND SAKE, CURATED BY OUR
SOMMELIERS TO SURPRISE AND DELIGHT. 80

SOMMELIER'S FAVOURITES

NV RUINART R DE RUINART BRUT - CHAMPAGNE - FRANCE 90
PEARL ROSÉ - CÔTES DE PROVENCE - FRANCE 48
WILD HOUSE - CHENIN BLANC - WESTERN CAPE - SOUTH AFRICA 48
BACCOLO ROSSO APPASSIMENTO - VENETO- ITALY 48

COURSE ONE (SELECT TWO)

SALMON TATAKI SHISO PONZU
BABY GEM & AVOCADO SMOKED CHILLI SOY
PRAWN GYOZA GINGER DRESSING
TOMATO SALAD ROASTED GINGER VG
SPICY TUNA MAKI
OPEN YELLOWTAIL MAKI YUZU TRUFFLE
NIGIRI SELECTION (3 PIECES)
CHICKEN YAKITORI
SASHIMI SELECTION (3 PIECES)
BEEF SKEWER ANCHO CHILI
BLACK COD CROQUETTES
EDAMAME GYOZA SZECHUAN PEPPER VG
ROCK SHRIMP TEMPURA YUZU MAYO

COURSE TWO (SELECT ONE)

BABY CHICKEN HERB MISO
GRILLED TUNA SALAD POTATO, GREEN BEANS & WAFU DRESSING
SALMON TERIYAKI PICKLED CUCUMBERS
ANGUS BEEF TENDERLOIN GINGER & BLACK PEPPER SAUCE
BLACK COD DONBURI SPICY MISO
CHICKEN TEMPURA SPICY LIME
CHIRASHI DONBURI SUSHI RICE & PICKLES
AUBERGINE KATSU UMEBOSHI KETCHUP
STEAMED SEABASS GINGER & CHILLI
CRISPY TRUFFLED TOFU AVOCADO & LIME VG
MUSHROOM FRIED RICE

DESSERTS 35 EACH

EXOTIC FRUITS
CINNAMON DONUTS
CHOCOLATE SAUCE & EXOTIC CURD
LEMONGRASS CREME BRÛLÉE
PEANUTS & COCONUT
BUBBLEGUM ICE CREAM CONE



V = VEGETARIAN | VG = VEGAN

ALL PRICES ARE IN ฿ INCLUSIVE OF 5% VAT, 10% SERVICE CHARGE AND SUBJECT TO 7% AUTHORITY FEE

SUSHI COUNTER

SASHIMI & NIGIRI

SASHIMI 3 PIECES EACH | NIGIRI 2 PIECES EACH

AKAMI BLUEFIN TUNA 74
CHU-TORO MEDIUM FATTY TUNA 88
O-TORO FATTY TUNA 110
HAMACHI YELLOWTAIL 76
SAKE SALMON 68
KINMEDAI GOLDEN EYE SNAPPER 74
HIRAME FLOUNDER 78
EBI PRAWN 68
HOTATE SCALLOP 72
UNI SEA URCHIN 280
UNAGI FRESHWATER EEL 64
BOTAN EBI SPOT PRAWN 150
IKURA SALMON ROE 75

CLASSIC MAKI

SALMON & AVOCADO 69
TIGER PRAWN TEMPURA 87
SPICY TUNA 95
YELLOWTAIL 78
KING CRAB CALIFORNIA 159
SEXY FISH CHIRASHI YUZU DRESSING 103

SIGNATURE MAKI

SPICY TUNA & CRISPY BEEF TOMATO RELISH 108
WAGYU ONION RELISH TRUFFLE MAYO 110
GREEN DRAGON ASPARAGUS & AVOCADO RELISH 78
SOFT SHELL CRAB, SEAWEEED MAYO 105
UNAGI & FOIE GRAS GREEN APPLE & YUKARI 118
PRAWN TEMPURA & SALMON ABURI TERIYAKI DRESSING 108

SIGNATURE NIGIRI

PER PIECE

WAGYU & FOIE GRAS, YOUNG PEACH 85
TUNA & SCALLOP GUNKAN, CITRUS RICE 75
CHU TORO, BURRATA & CAVIAR 80
YELLOWTAIL CRISPY NORI, KIMCHI HOLLANDAISE 64
INARI NIGIRI CITRUS RICE & PICKLES VG 47
SALMON ABURI JAPANESE CHIMICHURRI 60

CHEF'S SELECTION

3 VARIETIES SASHIMI (6 PIECES) 182
5 VARIETIES SASHIMI (10 PIECES) 264
8 NIGIRI SELECTION 324

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◦ **TREATS** ADD-ONS ◦
◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦ ◦
◦ UNI 12/GR CAVIAR 15/GR ◦
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WHILE YOU DECIDE



GOCHUJANG & HONEY GLAZED
MILK BUN SMOKED KOMBU BUTTER v 53
CAVIAR DIP 128
TOASTED BRIOCHE

SALT & PEPPER SQUID 79
EDAMAME HUMMUS MINT OIL vg 51
TAKOYAKI CROQUETTES 74
KING CRAB CAKES SAFFRON AIOLI 135
HOUSE MADE JAPANESE PICKLES vg 65

RAW & CHILLED

YELLOWTAIL SASHIMI GREEN MANDARIN PONZU & AVOCADO 98
LOBSTER TACO PINEAPPLE & SHISO 90
WAGYU BEEF TACO, SMOKED TOFU 110
THINLY SLICED SEABASS KIZAMI WASABI & SHISO DRESSING 97
BLUEFIN TUNA TARTARE CAVIAR, FRESH WASABI,
GINGER PONZU, WARM BRIOCHE 220
WAGYU TATAKI TRUFFLE PONZU, MUSTARD & PICKLED DAIKON 190
WHOLE KING CRAB LEG JAPANESE VINAIGRETTE 390/EACH

SALADS

BABY CEM & AVOCADO SMOKED CHILLI SOY DRESSING vg 65
BURRATA KIMCHI SAUCE & RICE CRACKERS 104
CRISPY DUCK & PICKLED WATERMELON HOISIN,
PEA SHOOTS & CASHEWS 162
HEIRLOOM TOMATO SMOKED EGGPLANT GOMA & GINGER PONZU vg 91
CRISPY TRUFFLED TOFU HERBS & AVOCADO vg 78
KING CRAB POTATO SALAD GREEN APPLE, TOBIKO & PONZU 180
SPINACH, SESAME DRESSING & CRISPY SWEET POTATO vg 65

TEMPURA

LOBSTER WASABI MAYO 289
CRISPY PINK SHRIMP SANSHO PEPPER, YUZU MAYO 108
TIGER PRAWN DASHI BROTH 142
CHICKEN SPICY LIME DRESSING 89
PUMPKIN & ZUCCHINI HONEY & BUCKWHEAT vg 65
CHICKEN SPICY LIME DRESSING 89

GYOZA

WAGYU FOIE GRAS & BLACK TRUFFLE 188
EDAMAME SZECHUAN PEPPER vg 86
PRAWN GINGER DRESSING 113

SKEWERS

BEEF ANCHO CHILLI GLAZE 90
CHICKEN YAKITORI 75
SCALLOP CORN & TRUFFLE 125

ROBATA

GRILLED SEABASS SHISO SALSA 168
SALMON TERIYAKI PICKLED CUCUMBER & LEMON 166
TIGER PRAWN CHILLI & LIME 168
CARAMELISED BLACK COD SPICY MISO & POMELO SALAD 263
GRILLED ROCK LOBSTER LEMON BUTTER, YUZU KOSHO & SOBACHA 585
CARAMELISED LAMB CHOPS RED YUZU KOSHO & PICKLED PEAR 268
VEAL CHOP CHILLI & HONEY GLAZE, KUMQUAT & SHISO RELISH 380
GRILLED OCTOPUS CORIANDER & YUZU KOSHO 180
WHOLE BABY CHICKEN HERB MISO & CHIPOTLE JUS 169

WAGYU

JAPANESE A5 SIRLOIN 150G 650
AUSTRALIAN SIRLOIN 200G 520
AUSTRALIAN 9+ TOMAHAWK 1.5KG 1,650
SPICY BEEF TENDERLOIN GRILLED ONION, GINGER
& BLACK PEPPER SAUCE 278

RICE, NOODLES & VEGETABLES

KIMCHI FRIED RICE 82
MUSHROOM FRIED RICE TAKANA & POACHED EGG v 82
UDON NOODLES BLACK TRUFFLE, CRISPY BEEF & SMOKED EGG 97
CARAMELISED MISO EGGPLANT vg 62
GREEN ASPARAGUS SMOKED CREAMY PONZU 62
TENDERSTEM BROCCOLI WAFU & GARLIC vg 62
GRILLED SHISHITO PEPPERS YUZU PEPPER DIP 62
CRISPY POTATO UNAGI SAUCE & FURIKAKE 62
SWEET CORN CITRUS MISO BUTTER v 62

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