

Ikura

RESTAURANT | LOUNGE

SUSHI MENU

• Appetisers •

King Oyster Mushroom Gunkan

Cucumber, Gold (Ve)
8.00

Stone Bass Ceviche

Yuzu Ponzu, Ikura
9.50

Bluefin Tuna Tartare

Filo Pastry, Orange Miso Sauce
12.00

British Oysters

Tabasco & Lemon (GF)
12.00

Add Exmoor Caviar (GF)
+15.00

British Oysters

Yuzu Ponzu, Ikura
14.00

• Sashimi •

Individually ordered sets of two. Multiple Sashimi selections from a single table will be elegantly presented together within a dedicated serving bowl.

Scottish Salmon (GF)

8.50

Stone Bass (GF)

8.50

Bluefin Tuna Akami (GF)

11.00

Bluefin Tuna Chutoro (GF)

13.00

Torched Hand Dived Scallop (GF)

14.00

Bluefin Tuna Otoro (GF)

15.50

• Nigiri •

Individually ordered sets of two. Multiple Nigiri selections from a single table will be elegantly presented together within a dedicated serving bowl.

Scottish Salmon

Gold (GF)
7.50

Torched Stone Bass

(GF)
7.50

Bluefin Tuna Akami

Kizami Wasabi
10.50

Bluefin Tuna Chutoro

Kizami Wasabi
12.50

Torched Hand Dived Scallop

(GF)
13.50

Bluefin Tuna Otoro

Exmoor Caviar, Smoke, Gold Leaf (GF)
25.00

Carabinero Prawn

Exmoor Caviar, Smoke (GF)
28.50

Torched A5 Japanese Wagyu

Truffle, Smoke, Gold Leaf (GF)
40.00

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination may occur, and we cannot 100% guarantee an allergen free environment.

Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

A discretionary service charge of 12.5% will be added to your bill.