

K A J I

Sushi — Summer

Chef Alysson's selection · Dry-aged premium cuts · £ GBP

Sashimi

2 Pieces

Seabream	10
Salmon	7
Hamachi	10
Akami	12
lean tuna	
Chutoro	14
medium fat tuna	
Seabass	10
Chef's Sashimi Selection 6 Piece	21
Chef's Sashimi Selection 12 Piece	42

Nigiri

1 Piece

Seabream	7
Lime	
Fire Seared Salmon	6
Truffle emulsion, togarashi	
Hamachi	8
Yuzu kosho	
Torched Otoro	11.5
Pickled wasabi	
Flame Grilled Mackerel	8
Ginger, spring onion	
Seared Chutoro	10
Charcoal	
Torched A5 Wagyu	18
Sea salt, nikiri, wasabi	
Scallops	16
Butter, zest	
Bell Pepper (V)	8
Pepper salsa	

Maki Rolls

6 Pieces

Spicy KAJI Fried Chicken Katsu	8
Burnt leek	
Akami	8
Smoked & pickled daikon	
Soft Shell Crab	8
Teriyaki	
Mixed Chargrilled Mushrooms (V)	8