

# ĀSĀ

## SAMPLE A LA CARTE

### STARTERS

Pickled Cucumber, Chilli Crisp	3
Edamame, Fleur de Sel, Yuzu Zest	6
Oyster, Tosazu Jelly, Kinome	6
Goma-Ae, Seasonal Vegetables	10
White Miso Soup, Langoustine, Tofu	22
Chicken Kara-Age, Mayonnaise, Shichimi	14

### SMALL PLATES & SALADS

Crab, Mizuna, Yuzu Sesame Sauce	18
Yellowtail, Ponzu, Chilli	22
Tuna, Tofu, Sesame	26
Otoro, Tuna Sauce, Winter Leaves	32
Lobster, Gambero Rosso, Seasonal Tomato	38

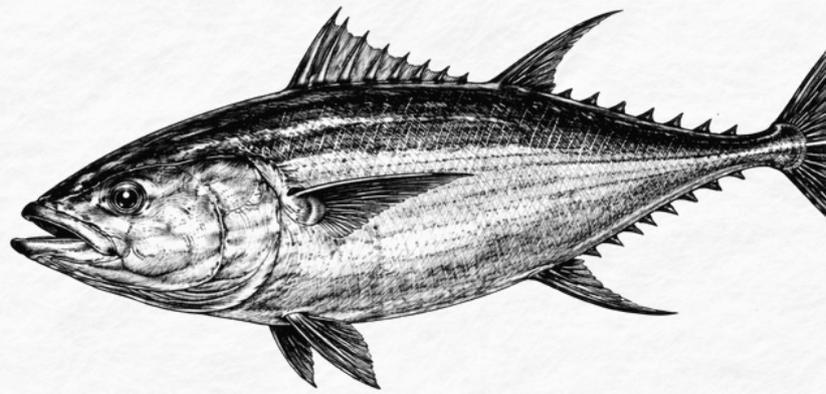
### HOT PLATES

Fish of The Day, Seasonal Vegetables	32
Lobster Tempura, Roasted Kombu	46
Wagyu Tataki, Ponzu Miso	72

### CHIRASHI BOWLS

Seasoned sushi rice crowned with a selection of fresh sashimi & colourful accompaniments

Vegetarian	20
Tuna	29
Add Caviar 10g	20



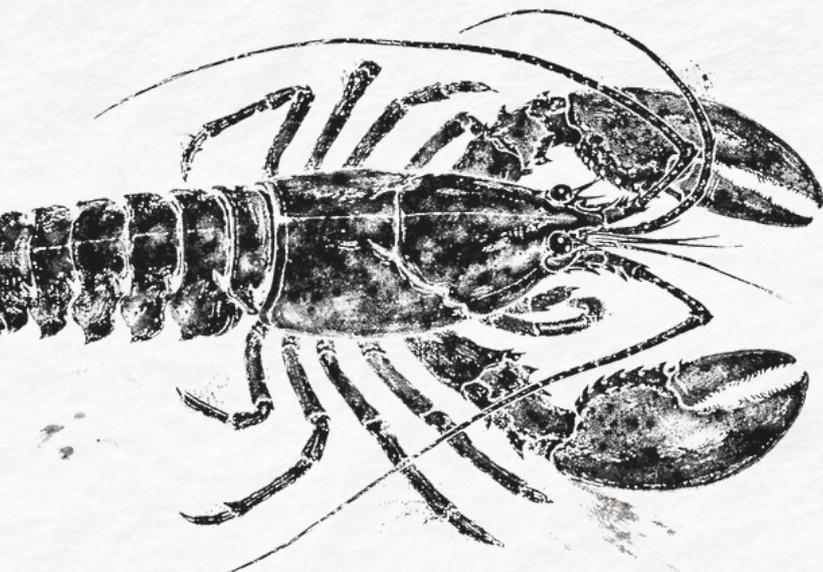
### SASHIMI - CHEF'S SELECTION

Delicately sliced raw fish served without rice to highlight its pure, natural flavour

3 Varieties	25
5 Varieties	36
7 Varieties	47

### SUSHI (1)    TEMAKI (1)

Sea Bass	7	12
Brill	7	12
Bream	7	12
Salmon	4	8
Toro-Salmon	7	14
Akami - lean red tuna	4	8
Chu-Toro - medium fatty tuna	9	16
O-Toro - fatty tuna	12	22
Red Mullet	8	14
Ikura - wild king salmon roe	7	14
Caviar	15	28
Sea Urchin	14	22
Scallop	9	16
Squid	8	16
Langoustine	10	18
Carabinero	16	25
Lobster	13	25
Oyster	7	14
Japanese Eel	14	26



'Temaki' is a hand-rolled form of sushi. It consists of rice, raw fish and/or vegetables wrapped in a sheet of nori seaweed.

'Nigiri', by contrast, is a more traditional style of sushi made from a small, hand-pressed mound of vinegared rice topped with a slice of raw fish or seafood.

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