

# Endless Sushi & Bubbles

## MENU

### RAW BAR

#### SASHIMI

hamachi | ebi | sake | unagi | maguro  
*served with 2 types of soy sauce, wasabi & marinated ginger*

#### NIGIRI

hamachi | ebi | sake | unagi | maguro  
*served on tempered sushi rice with our house made mirin,  
wasabi & juke sauce*

#### MAKI (vegetarian)

avocado | asparagus | vegetables | Japanese mayo | sesame seeds

#### PHILADELPHIA

salmon | cucumber | avocado | cream cheese | chives | salmon roe

#### DYNAMITE

tempura prawns | crab | tobiko | cucumber | avocado  
teriyaki mayo | tanuki

#### TUNA

tuna | spring onion | cucumber | avocado | teriyaki mayo | tanuki  
furikake | sesame seeds

#### CALIFORNIA

surimi | avocado | cucumber | mushrooms | tobiko  
mixed sesame seeds

#### VOLCANO

eel | surimi | prawn tempura | hamachi | tuna | salmon | avocado  
cucumber | eel sauce | chili sauce | tonkatsu | tobiko

#### BBQ

grilled beef | unagi | asparagus | cream cheese | teriyaki mayo  
BBQ sauce

#### SAKU

grilled eryngii mushrooms | sake teriyaki | prawn tempura | avocado  
cucumber | teriyaki | spicy sauce

#### FOIE GRAS

foie gras ganache | surimi | cucumber | crispy onions | avocado  
balsamic caviar | apple jam | teriyaki mayo

### LEAF BAR

#### EDAMAME

Japanese green soybeans | Ito togarashi  
Maldon salt

#### WAKAME SALAD

wakame | seaweed | Korean dressing

### SOUP

Asia's best soup of the day

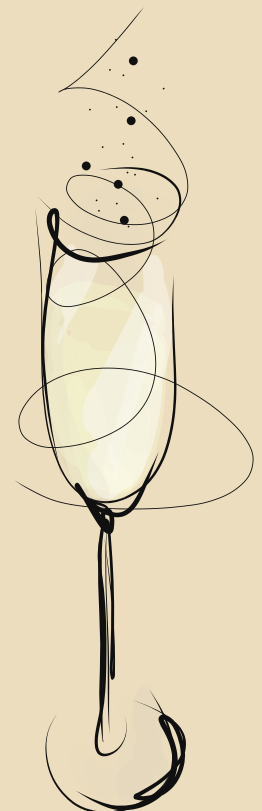
### WARM BAR

#### TORI YAKIMESHI

chicken | egg | rice | carrot | cabbage  
sweet corn | bell pepper | spring onion  
French beans | stir fry sauce

#### YASAI ITAME

asparagus | eryngii mushrooms | broccoli  
carrot | cabbage | bell pepper | spring  
onion | French beans | stir fry sauce



*Paired with free flow of sparkling wine.*

*Served every Sunday 13.30 - 17.30.*

*Please note that a 2-hour time slot is reserved for each experience.  
Reservation is recommended.*