



TUNA KAITAI

EXPERIENCE

Tuna Hand Rolls

Cuts dipped in aged sashimi soy sauce, served in nori as a refined temaki.

Tuna Uramaki

Featuring akami from the loin, presented as classic uramaki rolls.

Chu-Toro Nigiri

Lightly blowtorched and served with aged sashimi soy for a rich, melt-in-your-mouth bite.

O-Toro Bowl

Fatty collar cuts served in a bowl with shiso, smoked ponzu, and caviar for an indulgent finish.

Tuna Cut Showcase

Highlighting the range of textures and flavours from different parts of the tuna.

**Experience the complete Tuna Kaitai tasting journey.
£55 per person.**

An 9.5% discretionary service charge will be added to the final bill.