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ITHACA
Restaurant, Bar and Lounge

SUSHI A LA CARTE

APPETIZERS

STEAMED EDAMAME £4.05

MISO SOUP £4.05

NIGIRI SUSHI (2 PIECES)

CHU TORO £6.35

O-TORO £6.90

AKAMI £5.75

SAKE £4.60

YELLOW TAIL £5.75

UNAGI TERIYAKI £6.35

IKURA £6.65

SEA BASS £4.60

SCALLOPS £5.75

TIGER PRAWN £6.90

AMAEBI £5.15

TAMAGO £4.35

WAGYU WITH CAVIAR £11.50

KING CRAB £6.65

SASHIMI (3 PIECES)

CHU TORO £7.45

O-TORO £8.05

AKAMI £7.00

SAKE £5.75

YELLOW TAIL £6.35

UNAGI TERIYAKI £7.45

SEA BASS £5.15

SCALLOP £5.50

PRAWN £7.80

AMAEBI £5.15

KING CRAB £7.45

TAMAGO £4.60

SUSHI A LA CARTE

MAKI SUSHI ROLLS

PRAWN TEMPURA ROLL £6.90

CALIFORNIA ROLL £7.45

FRESH SALMON ROLL £4.85

SPIDER CRAB ROLL £8.15

SPICY TUNA ROLL £5.50

SALMON & AVOCADO ROLL £6.35

EEL & CUCUMBER ROLL £5.75

BABY CARROT TEMPURA ROLL £3.70

KAPPA MAKI ROLL £3.45

AVOCADO ROLL £3.45

SUSHI SETS

SASHIMI SET £34.50

Omakase - chef's choice. Let our chef prepare a sumptuous feast using the freshest seasonal ingredients. Served with a bowl of steaming white rice and miso soup.

NIGIRI & SASHIMI SET £28.75

A luxurious selection for the sushi connoisseur. One piece each of salmon, tuna, sea bass, prawn, nagi nigiri plus three pieces of salmon, tuna and sea bass sashimi.

VEGETARIAN SET £19.55

A tasty assortment of vegetarian sushi.

SMALL DISHES

SOFT SHELL CRAB £14.40

Deep fried whole crab with sweet potatoes and hot & sour dressing.

BRAISED QUAIL £12.05

Boneless quail stuffed with shitake mushrooms on a bed of spinach scented with orange.

SEARED SCALLOPS £19.50

Glazed with miso yuzu, crowned with caviar and served on an endive salad.

YELLOW TAIL SASHIMI £9.80

Slices of yellow tail, with a tomato and yamamomo plum salsa and soy vinaigrette.

WAGYU BEEF CARPACCIO £19.00

Seared wagyu beef served with fried garlic shavings, garnished with mizuna salad and ginger dressing.

KING CRAB SALAD £14.40

King crab with white asparagus, chives and finely sliced black truffle served on a bamboo leaf.

TUNA TARTARE £8.05

Cho toro tuna layered with avocado, tomato, wasabi, soy and lotus root.

SEAFOOD DUMPLING £6.65

Oven baked mixed seasonal seafood served with wasabi mayonnaise.

SAUTED JAPANESE MUSHROOMS £7.45

Four kinds of mushroom, pan fried with green asparagus and chilli served in happo dashi.

GRILLED SQUID £8.15

Chargrilled squid served with micro leaves, and a chilli coriander and lime sauce.

MAIN COURSES

FISH

BLACK COD £22.45

Two days marinated in sweet Shiro miso prior to being roasted and glazed. Served with pickled myoga.

CHILEAN SEA BASS £23.00

Steeped in chilli saikyo miso and then roasted. Served with steamed pak choi and ginger.

JUMBO PRAWN £25.90

Char-grilled Madagascan prawn marinated in sweet basil and yuzu garnished with fennel and shiso leaf.

GRILLED LOBSTER £36.80

Whole grilled lobster brushed with yuzu kusho and lime dressing.

MEAT

AKA MISO LAMB £20.70

Red miso and mint marinated lamb cutlets with grilled erangi mushrooms and courgettes.

ITHACA DUCK £20.15

Sliced duck breast with spiced carrot and raisins dressed with nashi pear and sake soy sauce.

POUSSIN £17.20

Baby chicken braised in a Ghengis Khan sauce served with daikon and soy beans on a bed of spinach.

WAGYU BEEF

The Wagyu beef cattle are treated in every way imaginable to keep them as calm as possible. The more relaxed the cattle, the more tender the meat. Beer forms a part of their daily diet and deep tissue massage is an important part of their everyday regime. As a result, the beef we are serving is of the highest grade on the marbling scale resulting in an amazingly succulent, velvety meat.

The steaks are served ponzu and wafu sauces and for the full flavour of the meat to come across, they should be cooked rare to medium rare.

FILLET	150g	£62.10
RIB EYE	180g	£59.80
SIRLOIN	180g	£57.50

VEGETARIAN MENU

VEGETABLE POT	£14.40
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Seven kinds of vegetable slow cooked in sake and aromatic Japanese red curry paste in an iron hot pot.

GANMODOKI	£10.35
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Deep fried morsels of tofu, soya bean spring vegetables served with a dipping soy sauce and accompanied with a refreshing leaf salad.

TEMPURA

PRAWN	£18.40
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Five pieces served with ten dashi broth.

LOBSTER	£40.25
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Whole lobster served with ponzu and wasabi sauce.

LEMON SOLE	£19.55
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Sole lightly coated in Katakuri-ko and served with ponzu sauce and daikon.

VEGETABLES	£8.65
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Seven kinds of Moriawase seasonal vegetables served with ten dashi broth.

TEMPURA MUSHROOM	£9.80
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Three kinds of mushrooms served with a ten dashi broth.

ROBATA

CHICKEN	£6.85
BEEF	£7.80
MUSHROOM	£5.15
SHISHITO PEPPER	£6.35
GREEN ASPARAGUS	£5.75

SIDE ORDERS

STEAMED RICE	£2.90
STIR-FRIED PAK CHOI	£3.45
MIXED SEAWEED SERVED WITH GOMA DRESSING	£4.60
MIXED SALAD	£4.05
STEAMED SPINACH WITH GOMA DRESSING	£4.05
FRIED EDAMAME IN CHILLI AND CINNAMON STICK	£4.30

IF YOU'RE UNSURE OF ANY OF THE ITEMS ON OUR MENU, PLEASE FEEL FREE TO ASK A MEMBER OF STAFF TO HELP YOU WITH YOUR CHOICE.

VAT IS SET AT THE CURRENT RATE
OPTIONAL 10% GRATUITY WILL BE ADDED TO YOUR BILL

