



## Sushi & Sashimi À la Carte

### Sushi

<b>Nigiri</b>	2 Pieces
<b>Asparagus Nigiri</b>	5
<b>Sugar Snap Nigiri</b>	5
<b>Salmon Nigiri</b> (Yuzu Tobiko)	8
<b>Sea Bass Nigiri</b> (Caviar)	8
<b>Sea Bream Nigiri</b> (Yuzu Zest)	8
<b>Squid Nigiri</b> (Salt, Lime)	8
<b>Hamachi Nigiri</b> (Spring Onion, Shichimi)	10
<b>Scallop Nigiri</b> (Spring Onion)	11
<b>Akami Nigiri</b> (Diced Shisho Leaf, Yuzu Kosho)	11
<b>Aka/Botan Ebi Nigiri</b> (Ponzu Jelly, Truffle)	12
<b>Otoro Nigiri</b> (Truffle & Kizami Wasabi)	12
<b>Maki Rolls</b>	8 Pieces
<b>Salmon Avocado</b> (Wasabi Mayonnaise)	10
<b>Aburi Hamachi</b> (Crunchy Vegetables)	11
<b>Sea Bass Unagi</b> (Crunchy Vegetables)	11
<b>Spicy Tuna Roll</b> (Mixed Tuna, Sriracha Sauce)	15
<b>Negitoro</b> (Otoro Shibaki, Spring Onion, Baby Courgette)	16

### Sashimi

	3 Pieces
<b>Sea Bass</b>	9
<b>Grouper</b>	9
<b>Scad</b>	9
<b>Sea Bream</b>	9
<b>Squid</b>	9
<b>Salmon</b>	10
<b>Bonito</b>	11
<b>Scallop</b>	12
<b>Hamachi Yellowtail</b>	12
<b>Akami Tuna</b>	13
<b>Aka/Botan Ebi</b>	15

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes. All requests are treated with extra care, nevertheless due to the nature of our offering

we cannot guarantee that any item served is 100% allergen or intolerant free. It is the policy of The Rubens at the Palace to not knowingly use genetically modified ingredients. We are committed to using sustainable and ethical suppliers for all of our produce.

VAT at current standard rate. A discretionary 12.5% service charge will be added to your final bill.



## Sushi & Sashimi Sharing Stand

95

### 8 Types of Sashimi (3 Pieces Each)

Otoro Tuna  
Akami Tuna  
Salmon  
Seabass  
Seabream  
Scallop  
Aka / Botan Ebi  
Bonito

Signature Spicy Tuna Roll

### 8 Types of Sushi

Otoro Tuna Nigiri (Truffle, Kizami Wasabi)  
Akami Tuna Nigiri (Diced Shisho Leaf, Yuzu Kosho)  
Salmon Nigiri (Yuzu Tobiko)  
Hamachi Nigiri (Spring Onion, Shichimi)  
Seabream Nigiri (Yuzu Zest)  
Scallop Nigiri (Spring Onion)  
Aka/Botan Ebi Nigiri (Ponzu Jelly, Truffle)  
Squid Nigiri (Salt, Lime)

## SAKÉ, UMESHU & SHOCHU

	150ml	300ml	Bottle / ml
<b>Akashi Tai Honjozo Genshu Saké</b>	12	22	55 / 750ml
Served both chilled or warm. A pure undiluted Saké, this is full flavoured and rich with just a hint of sweetness, the finish is long and complex. Made from Yamada-Nishiki rice, a superior grain grown to the north of Akashi			
<b>Kokuryu Kuzuryu Junmai Saké</b>	20	38	90 / 720ml
Served both chilled or warm. Big, savoury nose reminiscent of autumn leaves. The palate has great prescience but is surprisingly elegant with a pure dry zesty finish.			
<b>Koto Premium Plum Saké Umeshu</b>	25		
Koto Umeshu is made with high-quality Shirakaga plums. Rich, mellow, natural sweetness, perfect to end the night after a rich meal.			
<b>Toyanaga Honkaku Shochu</b>	28	53	130/ 750ml
Served both chilled or warm. Made from organic rice and using a distillation process unlike Saké which is fermented, very clean with hints of honeydew melon.			
<b>Ginjo Pearl — Sparkling Saké</b>	30		65 / 360ml
Ginjo Pearl is lightly sparkling and refreshing Saké. Named after the pearl-like bubbles, this has notes of apple, pear and tropical fruit.			
<b>Tamagawa Time Machine Saké</b>	34		75 / 360ml
Served both chilled or warm. Tamagawa Time Machine is made using a 200-year-old recipe. This complex Saké combines sweet tropical fruit with savoury, truly unique and a wonderful umami feel.			
<b>Tosatsuru Azure Ginjo Saké</b>	35	67	160 / 720ml
Served chilled. Made from Yamada nishiki rice with mineral rich deep sea water which has travelled for 2000 years at the very bottom of the sea where no light reaches. Dry, very smooth and with an exceptional finish.			

## COCKTAILS

<b>Lemon Sour</b> (Schochu, Lemon, Grapefruit Juice, Soda)	16
<b>Umeshu Tonic</b> (Umeshu, Lemon, Tonic Water)	16
<b>Cherry Saké Martini</b> (Kokuryu Saké, Jinzu Gin, Cherry Liqueur)	16
<b>Tokyo Fashioned</b> (Nikka Whisky, Vanilla Pod, Orange Oils, Sugar)	16
<b>Kyoto Fizz</b> (Lanson Perre et Fills Champagne, Peach, Matcha Green Tea, Lemon)	18