

THE ARMOURY

DINNER MENU

SMALL



- Edamame - *salted/spicy*£7
 Kohlrabi salad - *yuzu-truffle, dry miso* £12
 Aubergine katsu salad - *goma, ponzu* £14
 Beef tataki - *ponzu, taro chips* £32

TEMPURA



- Vegetable tempura - *carrot, shiitake, sweet potato, pumpkin* £16
 Rock shrimp tempura - *spicy mayo, jalapeño* £21

MODERN SASHIMI



- Sesame crusted Atlantic bluefin tuna tataki - *wasabi kizami soy* £22
 Hamachi - *yuzu-soy dressing, caviar & spicy daikon* £24
 Classic sashimi selection - *salmon, Atlantic tuna, hamachi* £38

MAKI AND NIGIRI

6-8 PIECES

SINGLE PIECE



- Soy-braised shiitake roll - *avocado, cucumber, shiso* £16
 Spicy Atlantic bluefin tuna roll - *masago, cucumber, spring onion* £20
 Soft shell crab - *spring onion, avocado* £21
 Scottish salmon aburi roll - *avocado, sesame, ginger* £21
 Shrimp tempura roll - *asparagus, spicy mayo* £21
 Nigiri - *salmon/tuna/hamachi*£9
 Premium nigiri - *toro/wagyu, Estelle Imperial caviar* £21

TEMAKI

SINGLE PIECE



- Alaskan king crab temaki - *spicy aioli, masago, spring onion* £21
 Atlantic bluefin tuna & caviar temaki - *Estelle Imperial caviar* £33

ROBATA



- Tofu yakitori - *pepper & courgette, anticucho sauce* £17
 Tiger prawn & squid - *spicy lemon dressing* £23
 Poussin miso - *shichimi togarashi, saikyo miso* £26
 Pork belly - *akadashi miso, chilli* £28
 Chilean sea bass - *umami, dry miso* £39
 Japanese wagyu steak 80g - *Japanese mushroom, blue cheese miso* £58
 Black cod miso - *saikyo* £56

- Steamed rice£6
 Miso soup£6
 Steamed vegetables - *tenderstem broccoli, mushroom* £15