

SHINZO

STARTERS

Chicken yakitori · 10

Marinated for 48 hours, mixed salad

Salmon temaki · 10

Fried baby octopus · 11

Beef tataki · 12

Daikon, spring onions, fresh ginger, sesame oil, ponzu sauce

Jersey oysters · 12 (half a dozen) / 20 (dozen)

Tempura tiger prawns · 13

Sweet and sour tsuyu sauce

Hand-dived scallops & seaweed · 14

Spicy salmon tartare · 15

Quails egg, cucumber, masago, ponzu yuzu sauce

Spicy tuna tartare · 15

Avocado, cucumber, tobiko, chive, truffle sauce

MAINS

Homemade beef burger · 23

Salad, house sauce, sansho seasoned chips

Chicken katsu curry · 24

Steamed rice, pickled ginger

Grilled tuna tataki · 24

Kamo duck breast · 26

Wasabi, orange ponzu

Kakuni pork belly, karashi · 27 (dinner only)

Steamed rice

Catch of the day · price varies

Seasonal local fish

DESSERTS

Yuzu tart · 9

Fresh fruits, sorbet

Miso caramel brownie · 9

Ice cream, berries

Creme brulee · 8

Ice cream, fresh fruits

CHARGRILLED MEAT

Rib eye steak (250g) · 28

Fillet steak (250g) · 30

T-bone steak (1kg) · 40

Pork chop tomahawk · 50

Tomahawk steak (1kg) · 60

British wagyu ribeye (250g) · 65

All grilled meats served with yakiniku dipping sauce

VEGETARIAN

Nasu dengaku (aubergine) · 20

King oyster mushroom steak · 22

Yasai katsu curry · 23

Panko coated vegetables, steamed rice, Japanese curry sauce

SIDES

White rice · 4

Mixed Green Salad · 5

Seasoned hand-cut chips · 5

Roasted seasonal vegetables · 5

Mixed exotic mushrooms · 6

Goma-ae · 7

SUSHI

SASHIMI

Tuna · 8

Scallops · 8

Salmon · 7

Octopus · 7

NIGIRI

Octopus (tako) · 7

Scallops · 7

Tuna (maguro) · 6

Seared tuna · 6

Seared salmon · 6

Sushi ebi · 6

Tamago (Japanese omelette) · 6

Salmon · 6

Vegetarian · 6

GUNKAN NIGIRI

Negi maguro (tuna spring onions) · 7

Spicy tuna · 7

Rainbow masago · 7

Spicy salmon · 6

Negi sake (salmon spring onions) · 6

URAMAKI

Unagi maki (roast eel) · 11

Cucumber, cream cheese

California maki · 10

Crab meat, avocado, cucumber, orange masago

Smoked duck · 10

Tempura asparagus, iceberg lettuce, spring onion, caviar, Japanese mayo

Salmon avocado · 10

white seame seeds

Spicy salmon · 9

black seeds, gherkins

TEMAKI HAND ROLLS

Lobster · 13

Crab · 13

Seafood · 12

Tuna · 12

Salmon · 10

HOSOMAKI

Avocado · 5

Tuna · 7

Chicken · 6

Salmon · 6

Smoked salmon · 6

FUTOMAKI

Soft shell crab · 14

Avocado, cucumber, tobiko, chilli mayo

Lobster tempura · 13

Asparagus, avocado, truffle mayo, tobiko, caviar

Tempura futo · 12

Tempura prawns, avocado, cucumber, chilli mayo

Seafood · 11

Sushi ebi, salmon, tuna, asparagus, avocado

Smoked duck · 11

Spring onion, cucumber, hoisin sauce

Chicken teriyaki · 10

Cucumber, spring onions

Vegetarian roll · 9

CRISPY ROLL

Tataki beef · 14

Cucumber, asparagus, spring onions, mayo

Crab and chives · 13

Cucumber, mango and eel sauce

Seafood · 12

Tuna, salmon, crab, avocado, cucumber, mayo and eel sauce

Vegetarian roll · 9

SPECIAL ROLLS

Shinzo roll · 22

Black tiger prawns, spring onions, cucumber, yellow tail tartare, gold flakes, yuzu dressing

Dragon roll · 14

Tempura prawns, avocado, scallop tartar, spicy mayo

Lobster and crab tempura · 15

Asparagus, cucumber, mango puree, Japanese mayo

Shinzo was created to showcase mouth-watering, tender steaks and delicate, authentically prepared sushi. A celebration of dishes to delight and entertain every discerning palette.

But we didn't stop there. To perfectly partner the food, we offer creative craft cocktails and an impressive wine collection.

All our dishes are prepared to order, therefore during busy dining sittings there may be a slight time delay.

FOOD ALLERGY NOTICE. Please notify a member of staff if you have any allergies or dietary requirements. Our kitchen tries its best to reduce the risk of cross-contamination and provide its customers all dietary and ingredient information they require in good faith, however we cannot guarantee this and do not accept any liability in this regard.

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