



WELCOME

We are a family owned Osteria, a casual restaurant rooted in the Italian tradition of generous hospitality and simple, beautiful food.

We celebrate Itameshi, Italian food with Japanese ingredients and influences.

There is no right way to order.

There is no dress code.

You can use your hands.

Make yourself at home.

Buon Appetito!

SIGNATURE COCKTAILS all 13.5

RISO & ROSMARINO

Rosemary, Aperol, Sake & Cucumber

BIG CHEESE

Citrus, Parmesan, Pear, Acquavite & Vodka

CHERRYSTONES

Campari, Gin, Sweet Red Vermouth

YUZU SPRITZ

Yuzu Sake, Ginger, Gin & Prosecco

FIORE DI SAMBUCCO

Beetroot, Elderflower & Gin Sour

SHINJUKU ALBATROSS

Spiced Pineapple, Mezcal & Citrus

NEGRONI BARRICATO (SMOKED)

Umeshu, Gin, Vermouth

ICE BREAKER

Watermelon, Bergamot, Vodka & Shiso

PANE house made daily

Nori Focaccia (v) 4

Hokkaido Milk Bread, Jam & Burnt Honey Butter (v) 6

INSALATE vibrant & seasonal

Usman's Magic Tomato Salad (v) 11

Melon, Tofu, Cucumber & Strawberry (v) 12

Burrata, Mizuna, Fig & Plum Ponzu (v) 14

CRUDO raw fish, sliced to order

Tuna, House Ponzu & Wasabi Mustard 15

Hamachi Sashimi, Truffle Soy & Furikake 16

Scallops, Apple & Hazelnut (n) 17

Sicilian Red Prawns, Tentsuyu & Crispy Rice 19

FRITTI delicate & fried

Spring Onion Tempura (v) 6

Sweetbread Karaage & Pickles 12

PASTA our speciality, have a couple

Tomato Pasta & Kosho (v, n) 10

Tortellini, Truffle & Kombu (v) 15

Ribeye Cestini & Prawn Bisque 19

Fazzoletti, Duck Ragu & Lotus 15

Sausage & Unagi Risotto 22

SPECIAL limited availability

Tagliolini, Tuna, Mentaiko & Kombu Cured Caviar 24

GRILL cooked over fire on binchotan

Whole Daikon & Sicilian Pesto (v, n) 18

Tongue & Wasabi Mustard 14

Ikuko's Aubergine (v, n) 15

Yellow Tail Hamachi 18

Church Hill Chicken 19

TO SHARE

Blythburgh Pork Chop 30

Cornish Brill 58

Aged Angus Ribeye on Bone 90

SPECIAL limited availability

Quail Kabayaki 24

SIDES

Cheese & Onion (v) 6

House Fries (v) 6

Namayasai Greens (v) 8

Tsukemono (v) 4

DOLCI to finish (sharing optional)

Frutti di Bosco, Shiso, Strawberry & Chilli Sorbet (v) 6

Brulee Black Sesame Cheesecake & Matcha Gelato (v) 9

Chocolate Cake & Milk Gelato (v) 8

Cheese Pannacotta & Herring Caviar 14

Three Cheese & Chinmi (v) 12

v - vegetarian | n - contains nuts

Please let us know if you have any allergies or intolerances.

A discretionary service charge of 15% will be added to your bill.