



OMAKASE

おまかせ 175

PREMIUM OMAKASE

おまかせ 225

In Japanese omakase means "I will leave it up to you".
A selection of dishes carefully chosen by our chef to give you the full CLAP dining experience.

ZENSAI

BITES

- PADRON PEPPERS sweet honey miso sauce, sesame seeds GF, V, 15
EDAMAME SEA SALT GF, VG 7 | GRILLED & SPICY A, N, VG 8 | TRUFFLE GF, V 8.5
🌀 BLACK COD baby gem lettuce, foie gras, citrus miso, fried kadaifi 24.5
🌀 CRISPY RICE AVOCADO VG, V 9 | SALMON 15
WAGYU BEEF TARTARE & BIWA CAVIAR sando bread 21
🌀 SQUID KARA AGE aji panka aioli, lime 13
SHOJIN TEMPURA selected vegetables, daikon oroshi, green tea salt V 21
ROCK SHRIMP TEMPURA spicy chili mayo, chives SF 22

HAJIMERU

STARTERS

- 🌀 MISO SOUP wakame, tofu, spring onions GF, VG, V 6.5
🌀 CLAP SALAD dried miso, truffle V 13
KAISO SALAD seaweed, white goma dressing VG, V 15
KALE & SHRIMP SALAD beansprouts, radish, karashi wasabi dressing SF 17.5
🌀 CRISPY SHIITAKE SALAD goma dressing V, VG 18
WAGYU BEEF & FOIE GRAS GYOZA truffle teriyaki A 40

NAMA

RAW

- SEA BASS & MANGO CEVICHE lime, cucumber, coriander, waka momo 19
PINK PRAWNS CEVICHE grapefruit vinaigrette, sorrow cress, pickled celery SF 20.5
SASHIMI CLAP WAY | TORO GF 18 | HAMACHI 19
HOKKAIDO SCALLOP TIRADITO pequillos salsa, dried miso, romesco SF 29

SELECTION OF PREMIUM NIGIRI 6 pcs 72

SEASONED AKAMI 12.5 per piece
SHISO SEA BASS 12.5 per piece
TARAMA SALMON 12.5 per piece

TOSAZU HAMACHI 12.5 per piece
WAGYU & FOIE GRAS 12.5 per piece
BLACK COD NIGIRI 12.5 per piece

🌀 - signature | A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your final bill.

SASHIMI 3 pcs NIGIRI 2 pcs

AKAMI GF 12.5
CHU-TORO GF 17
O-TORO GF 20
YELLOWTAIL GF 12.5

SALMON GF 9
SEA BASS GF 10
EBI SHRIMP GF, SF 12
SWEET SHRIMP GF, SF 11.5

SCALLOPS GF, SF 13.5
SEA BREAM 9
UNAGI A 13
OCTOPUS GF 14

SAIN ROLLS 6 pcs SIGNATURE ROLLS

- 🍣 SURF & TURF king crab, wagyu beef, avocado, yuzu kosho SF 29
- CORN SHRIMP TEMPURA avocado, cucumber truffle mayo SF 14
- SPICY TUNA MAKI takuan, asparagus, kadaifi, aji amarillo 17.5
- SONOMONO UNAGI asparagus, yamagobo, pequillos salsa 14.5
- SOFT SHELL CRAB masago, avocado, shiso, sesame seeds SF 19
- LOBSTER TEMPURA avocado, cucumber, yuzu truffle SF 57
- 🍣 SALMON VOLCANO tempura flakes, spicy mayo, tobi-ko, spring onions, sesame seeds 13.5
- 🍣 CRAZY CALIFORNIA crab, avocado, wasabi mayo SF 17

MEINKŌSU MAIN COURSES

- BABY BACK PORK RIBS homemade hoisin, toasted almonds, lime N 31.5
- SHRIMPS HOBAYAKI mushroom, asparagus, chili garlic, sake soy SF 37
- BLACK COD MISO sweet citrus miso sauce, hajikami shoga A 45
- STONE BOWL VEGETABLES v, VG 29 | WAGYU 48
- SALMON TERIYAKI CLAP way sonomono A 26
- PISTACHIO CRUSTED BABY CHICKEN yuzu daikon N 29
- MARINATED LAMB RACK 3 pcs kimchi CLAP way 45

AUSTRALIAN WAGYU

BEEF TENDERLOIN 180g 75
RIBEYE 250g 98

SIRLOIN 200g 89
TOMAHAWK RIBEYE 1.5kg 350

sauce selection: teriyaki A | anticucho red & yellow | chimichurri N

OKAZU SIDES

- STEAMED WHITE RICE GF, V, VG 4.5
- QUINOA RISOTTO yuzu truffle dressing v 10
- 🍣 KIZAMI WASABI MASHED POTATO v 10.5
- BROCCOLINI sake soy, garlic chips v, A, VG 9
- CHARRED CAULIFLOWER soy aioli, toasted panko, parmesan 12.5

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VEGETARIAN MENU

ZENSAI TO HAJIMERU BITES TO STARTERS

- PADRON PEPPERS sweet honey miso sauce, sesame seeds GF 15
- EDAMAME SEA SALT GF, VG 7 | GRILLED & SPICY A, N, VG 8 | TRUFFLE GF, V 8.5
- ☮ TOFU KARA AGE creamy aji amarillo 17
- ☮ CRISPY RICE AVOCADO yuzu juice, coriander, shiitake mushroom VG 9
- ☮ CLAP SALAD dried miso, truffle GF 13
- KAISO SALAD seaweed, white goma dressing VG 15
- ☮ CRISPY SHIITAKE SALAD goma dressing VG 18
- SHOJIN TEMPURA selected vegetables, daikon oroshi, matcha salt 20
- AVOCADO TEMPURA gari shoyu sauce 19

NIGIRI

- AVOCADO GF, VG 6.5
- ASPARAGUS GF, VG 6.5
- BELL PEPPER GF, VG 6.5

ROLLS

- BLACK GARDEN VG 8
cucumber, avocado, yamagobo
- ASPARAGUS TEMPURA VG 8
mayo, avocado, sesame seeds

MAKI

- AVOCADO GF, VG 8
- CUCUMBER GF, VG 8
- ASPARAGUS GF 8

MEINKŌSU MAIN COURSES

- GRILLED SILKEN TOFU daikon oroshi, mix herbs 25
- STONE BOWL VEGETABLES VG, A 29
- ☮ QUINOA RISOTTO creamy yuzu truffle 24
- CHARRED CAULIFLOWER soy aioli, toasted panko, grated parmesan 12.5

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