

OMAKASE

おまかせ 175

PREMIUM OMAKASE

おまかせ 225

WINE PAIRING

ワインペアリング 95 | 175

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

KAVIARI FARM OSCIETRA CAVIAR 50g 235

PADRON PEPPERS sweet honey miso sauce, sesame seeds GF, V, 15

EDAMAME SEA SALT GF, VG 7 | GRILLED & SPICY A, VG 8 | TRUFFLE GF, V 8.5

GRILLED UMAMI CHICKEN WINGS peruvian anticucho honey sauce 9.5

🍣 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

PANKO SEA BASS tonkatsu mayo 26.5

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 & MUSHROOM GYOZA truffle teriyaki A 40

SCALLOPS & FOIE GRAS mixed berries, vanilla miso, unagi sauce GF, G 52.5

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

WAGYU BEEF TATAKI sudachi dressing & oscietra caviar 59.5

🍣 - 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.

SAIKO PLATTER 33 pcs SF 119

SASHIMI: TORO, SALMON, YELLOWTAIL

NIGIRI: SALMON, WAGYU AND FOIE GRAS,
SHISO SEABASS, AKAMIROLL: SOFT SHELL CRAB, SHRIMP &
CHUTORO TEMPURA, SALMON VOLCANO**HYŌJUN PLATTER** 27 pcs SF 99

SASHIMI: SALMON, AKAMI, YELLOWTAIL

NIGIRI: CHUTORO, SALMON, SEABASS

ROLL: SALMON VOLCANO, SHRIMP TEMPURA
ROLL**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

SASHIMI 3 pcs **NIGIRI** 2 pcs

AKAMI 12.5

CHU-TORO 17

O-TORO 20

YELLOWTAIL 12.5

SALMON 9

SEA BASS 10

EBI SHRIMP SF 12

SWEET SHRIMP SF 11.5

KING CRAB SF 20

SEA BREAM 9

UNAGI A 13

OCTOPUS 14

MAKI 6 pcs

SALMON GF 13

TUNA GF 14.5

AVOCADO GF 10.5

EBI SHRIMP GF, SF 13

SAIN ROLLS 6 pcs**SIGNATURE ROLLS**

☞ SURF & TURF king crab, wagyu beef, avocado, yuzu kosho SF 29

SHRIMP TEMPURA ROLL spicy mayo, sesame seeds SF 18.5

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

CRISPY SHRIMP & CHU TORO tanuki, spicy mayo, yuzu truffle dressing SF 29

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

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

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MEINKÖSU

MAIN COURSES

- SHOYU CHILEAN SEA BASS sonomono, serori salsa A 46
- SHRIMPS HOBAYAKI mushroom, asparagus, chili garlic, sake soy SF 37
- 🍷 BLACK COD MISO sweet citrus miso sauce, hajikami shoga A 45
- LOBSTER "THERMIDOR" STYLE Yuzu emulsion, Tarama, finger lime 800g SF, A 110
- 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
- PORK BELLY Ponzu onion pure, Cauliflower, Hoisin Sauce A, N 45

AUSTRALIAN WAGYU

BEEF TENDERLOIN 180g 75

SIRLOIN 200g 89

RIBEYE 250g 98

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

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, 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 21

AVOCADO TEMPURA gari shoyu sauce 19

NIGIRI

AVOCADO GF, VG 6.5

ASPARAGUS GF, VG 6.5

BELL PEPPER GF, VG 6.5

MANGO GF, VG 6.5

ROLLS

SHIITAKE MUSHROOM 15
Sauteed shiitake, sesame seeds V, VG

ASPARAGUS TEMPURA VG 8
mayo, avocado, sesame seeds

MAKI

AVOCADO GF, VG 8
CUCUMBER GF, VG 8

ASPARAGUS GF 8

MEINKŌSU MAIN COURSES

EGGPLANT AGEBITASHI soy mirin sauce VG, A, V 18

STONE BOWL VEGETABLES VG, A 29

🌀 QUINOA RISOTTO creamy yuzu truffle 24

CHARRED CAULIFLOWER soy aioli, toasted panko, grated parmesan 12.5