



STARTERS

HAJIMERU

-  **MISO SOUP**
wakame, tofu, spring onions GF, VG, V 6
- WAGYU & MUSHROOM GYOZA**
truffle teriyaki SF 29
- ROASTED SCALLOP**
umeboshi salsa, lime zest SF 30
- HOKKAIDO SCALLOPS CEVICHE**
leche di tigre SF 19
-  **WAGYU TATAKI**
wagyu tataki yuzu kosho dressing 39
- SASHIMI CLAP WAY**
hamachi 21
salmon GF 18

SALADS

SARADA

-  **CLAP**
dried miso, truffle, CLAP dressing GF, V 13
- KAISO**
seaweed, white goma dressing 15
- LOBSTER**
white miso dressing, tanuki SF 29
-  **CRISPY SHIITAKE**
goma dressing VG, V 18

SMALL PLATES

ZENSAI

- EDAMAME**
sea salt GF, VG, V 6
- GRILLED EDAMAME**
spicy VG 7
- TRUFFLE EDAMAME**
GF, V 8
- OSCIETRA CAVIAR**
30g 130
- PADRON PEPPERS**
sweet honey miso, sesame seeds GF, V 11
-  **BLACK COD BABY GEM**
foie gras, citrus miso, kadaifi 25
- MISO EGGPLANT**
karashi miso, sesame seeds GF, V 11
-  **CRISPY RICE**
avocado GF, VG, V 9
salmon 14
wagyu 21


OMAKASE

In the spirit of omakase, the art of trusting the chef, let us take the lead. Enjoy a curated selection of dishes that capture the essence of CLAP.

SIGNATURE 85

PREMIUM 140

WINE PAIRING 95 | 175

 - 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.



HYŌJUN

SUSHI PLATTER 110
27 PIECES

SASHIMI

salmon, akami, yellowtail

NIGIRI

chu-toro, salmon, sea bass

ROLLS

salmon volcano, spicy tuna maki

SAIKO

SUSHI PLATTER SF 125
33 PIECES

SASHIMI

o-toro, salmon, yellowtail

NIGIRI

salmon, wagyu and foie gras, shiso sea bass, akami

ROLLS

soft shell crab, wagyu katsu, salmon volcano

SIGNATURE ROLLS

SAIN ROLLS

6 PIECES

-  **WAGYU KATSU**
ginger wasabi, nikiri sauce 28
-  **SHRIMP TEMPURA**
avocado, asparagus, kimchi mayo SF 18
- SPICY TUNA ROLL**
gochujang, miso, masago arare 19
- SOFT SHELL CRAB**
masago, avocado, shiso, sesame seeds SF 20
- O-TORO CAVIAR**
truffle shiso salsa 39
- SHRIMP NAPA CABBAGE**
gari, avocado, crispy sweet potato SF 12
- LOBSTER TEMPURA**
avocado, cucumber, spicy mayo SF 59
-  **SALMON VOLCANO**
tempura, spicy mayo, tobi-ko, spring onions, sesame 15
-  **CRAZY CALIFORNIA**
king crab, avocado, wasabi mayo SF 17

MAKI

6 PIECES

SALMON GF 12

TUNA GF 14

AVOCADO GF, VG 8

EBI SHRIMP GF, SF 13

SASHIMI & NIGIRI

3 PIECES

2 PIECES

AKAMI GF 13

CHU-TORO GF 17

O-TORO GF 20

YELLOWTAIL GF 13

SALMON GF 9

SEA BASS GF 10

EBI SHRIMP GF, SF 11

SWEET SHRIMP GF, SF 12

KING CRAB GF, SF 22

SEA BREAM 10

UNAGI A 10

OCTOPUS GF 11

PREMIUM NIGIRI

CHEF'S SELECTION 6 PIECES 62

SEASONED AKAMI 12 PER PIECE

SHISO SEA BASS 12 PER PIECE

TARAMA SALMON 12 PER PIECE

TOSAZU HAMACHI 12 PER PIECE

WAGYU & FOIE GRAS 13 PER PIECE

BLACK COD NIGIRI 12 PER PIECE

TEMAKI

SALMON 9

TUNA 13

CRAB SF 15

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GRILLED YAKIMONO

CLAP TENDER CHICKEN
umami barley miso, yuzu daikon 25

SALMON TERIYAKI
sunomono CLAP way 26

☞ **MARINATED LAMB RACK 3 PIECES**
kimchi CLAP way SF 48

IRISH BLACK ANGUS SIRLOIN
400g 55

JAPANESE WAGYU SIRLOIN A5 100g 99

TEMPURA

☞ **TOFU ATSUAGE**
creamy aji amarillo GF, V 14

☞ **SQUID KARAAGE**
aji panka aioli SF 15

ROCK SHRIMP TEMPURA
spicy chili mayo, chives SF 21

TIGER PRAWN TEMPURA
kimchi mayo SF 14

SIDES OKAZU

STEAMED WHITE RICE GF, V, VG 6

KIZAMI WASABI MASHED POTATO V 9

ROASTED SWEET POTATO V 10

BROCCOLINI A, VG 10

MAIN COURSES MEINKŌSU

SHOYU CHILEAN SEA BASS
kuromame miso, yuzu daikon A 49

☞ **BLACK COD MISO**
sweet citrus miso sauce A GF 49

SHRIMP HOBAYAKI
mushroom, asparagus, chili garlic
sake soy A SF 29

WAGYU

Your chosen cut is served with a selection of sauces:
teriyaki, red and yellow anticucho, and chimichurri N

TENDERLOIN 180g 75

RIBEYE 250g 98

SIRLOIN 180g 80

TOMAHAWK RIBEYE 1.5kg 350

