



murasaki

HOT APPETIZERS

EDAMAME (V)(GF) boiled Soybeans with Maldon sea salt	4.0	SPICY EDAMAME (V)(GF) boiled Soybeans with a garlic chilli sauce	4.5
PADRON PEPPERS (V) grilled padron pepper with shichimi chilli pepper	5.5	NASU DENGAKU (V) grilled aubergine with our original rich miso paste	6.5
CHICKEN YAKITORI 2 skewers of chicken with a teriyaki sauce	5.5	GYU KUSHI 2 beef sirloin skewers with a sweet garlic soy sauce	8.5
GRILLED ASPARAGUS (V) with a sesame sauce	8.0	AGEDASHI TOFU deep fried tofu in Bonito stock	6.0
JAPANESE MIXED MUSHROOM SAUTÉ with butter and yuzu dressing *VEGETARIAN	6.5	SWEET AND SPICY PORK RIBS with original sweet and spicy sauce	7.0

COLD APPETIZERS

YELLOWTAIL CARPACCIO 13.0 thinly sliced yellowtail with a yuzu soy, truffle oil and mustard miso	13.0
TUNA TATAKI 12.0 seared tuna with ponzu sauce	12.0
SALMON TATAKI 9.5 seared salmon with a yuzu dressing	9.5
OCTOPUS WITH RED CHILLI SAUCE 9.5 sliced, cooked tender octopus	9.5

SALADS

AVOCADO SALAD (V) 7.5 with an original tomato dressing	7.5
SEAWEED SALAD (V) 8.9 with an original spicy ponzu dressing	8.9
SASHIMI SALAD 12.5 green salad with seared tuna and salmon sashimi and an original dressing	12.5
GREEN SALAD (V) 5.5 with an original tomato dressing	5.5

(V) VEGAN (GF) GLUTEN FREE

* Please let us know if you have any allergies when you place your order.

** 12.5% service charge will be added to your bill.

SASHIMI PLATTERS

CHEF'S ASSORTED SASHIMI	25.0
Selection of 6, chef's choice of the day	
SALMON AND TUNA SASHIMI	13.5
3 pieces each	
FIVE SELECTION OF SASHIMI	32.5
Selection from our 5 best fish, 3 pieces each	

NIGIRI SUSHI & SASHIMI

	NIGIRI 1 PIECE	SASHIMI 3 PIECES
SALMON	2.5	6.5
TUNA	3.0	7.5
MACKEREL	2.5	6.5
SEA BASS	3.0	7.5
YELLOW TAIL	4.5	11.0
MEDIUM FATTY TUNA "CHU-TORO"	5.0	14.0
EEL (COOKED)	5.0	12.5
SQUID	3.0	7.5
PRAWN (COOKED)	3.0	7.5
SPOT SHRIMP "BOTAN EBI"	6.0	15.0
SNOW CRAB (COOKED)	5.0	12.5
SCALLOP	4.0	10.0
EGG OMELETTE (COOKED)	2.5	6.0
FATTY TUNA "O-TORO"	7.0	18.5
<i>LIMITED AVAILABILITY</i>		
	GUNKAN 1 PIECE	SASHIMI 3 PORTIONS
FLYING FISH ROE "TOBIKKO"	3.0	7.5
SALMON ROE "IKURA"	4.5	11.0
NEGITORO	6.5	16.0
<i>LIMITED AVAILABILITY</i>		
SEA URCHIN "UNI"	7.0	18.5
<i>LIMITED AVAILABILITY</i>		

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INSIDE-OUT ROLLS 6 pieces, sesame seeds outside

SALMON AND AVOCADO	7.0	TUNA AND AVOCADO	8.0
CALIFORNIA snow crab meat, avocado	7.0	EEL AND CUCUMBER	10.0
SALMON SKIN crispy salmon skin, spring onion, teriyaki sauce	7.0	SPECIAL VEGETABLE (V) 6.5 avocado, cucumber, broccoli, asparagus, pickled mouli	

PREMIUM ROLLS

MURASAKI (8 PCS) 16.5 <i>Our signature roll.</i> snow crab meat, avocado, spicy salmon, flying fish roe		MAIDA VALE (8 PCS) 16.5 salmon, avocado and cream cheese, topped with salmon roe	
RAINBOW (8 PCS) 19.5 tuna, salmon, shrimp, white fish, cucumber, avocado, shiso leaf		DRAGON (8 PCS) 16.0 eel and avocado, topped with teriyaki sauce	
SHRIMP TEMPURA (5 PCS) 10.0 shrimp tempura, cucumber and spicy mayo		SOFT SHELL CRAB (5 PCS) 15.0 soft shell crab tempura, avocado, flying fish roe, spring onion	

REGULAR ROLLS 6 pieces, hand-roll option available

SALMON 5.5	TUNA 6.5
SPICY SALMON 6.0 with spring onion and spicy mayo	SPICY TUNA 7.0 with spring onion and spicy mayo
SPICY YELLOWTAIL 7.5 chopped yellowtail with spring onion and spicy mayo	CREAMY SCALLOP 8.0 chopped scallop with flying fish roe and spicy mayo
NEGI TORO 8.0 chopped medium fatty tuna with spring onion	NEGI HAMA 7.0 chopped yellowtail with spring onion
TORO TAKU 9.0 chopped medium fatty tuna with pickled mouli	UME SHISO (V) 4.5 pickled plum and shiso leaf
CUCUMBER (V) 4.5	AVOCADO (V) 4.5
PICKLED MOULI (V) 4.5	+ INSIDE-OUT OPTION 2.0

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MAINS

SUSHI SET served with miso soup

SALMON PREMIUM 24.5

3 pcs salmon nigiri, 6 pcs salmon & avocado roll, 6 pcs spicy salmon roll and 3 pcs salmon sashimi

SALMON NIGIRI SUSHI 19.5

3 pcs salmon nigiri, 6 pcs salmon & avocado roll, 6 pcs spicy salmon roll

CHEF'S NIGIRI 32.0

8 pcs nigiri sushi and 6 pcs roll

TUNA PREMIUM 26.5

3 pcs tuna nigiri, 6 pcs tuna & avocado roll, 6 pcs spicy tuna roll and 3 pcs tuna sashimi

TUNA NIGIRI SUSHI 21.5

3 pcs tuna nigiri, 6 pcs tuna & avocado roll, 6 pcs spicy tuna roll

ASSORTED NIGIRI 25.5

7 pcs nigiri sushi and 6 pcs roll

FROM THE GRILL

SALMON TERIYAKI 18.5

salmon fillet grilled with teriyaki sauce served with seasonal vegetables

BLACK COD MISO 27.0

black cod grilled with an original miso sauce served with seasonal vegetables

CHICKEN TERIYAKI 17.5

chicken thigh grilled with teriyaki sauce served with seasonal vegetables

UNA JU 29.0

thick-cut eel grilled with sweet soy sauce, served on rice and with a miso soup

UDON NOODLE Japanese thick noodles in bonito broth

SHRIMP TEMPURA UDON 16.0

2 shrimp tempura with vegetable tempura, seaweed, spring onion

CHICKEN UDON 15.0

grilled chicken with vegetable tempura, seaweed, spring onion

VEGETABLE TEMPURA UDON 14.0

vegetable tempura, seaweed, spring onion

SIDES AND EXTRAS

MISO SOUP 3.0

EXTRA GINGER (V)(GF) 2.0

EXTRA TERIYAKI SAUCE 1.0

EXTRA SPICY PONZU DRESSING 1.0

PLAIN RICE (V)(GF) 3.0

SUSHI RICE (V)(GF) 3.5

EXTRA SPICY MAYO 1.0

EXTRA SPICY MISO SAUCE 2.0

ORIGINAL AJI AMARILLO SAUCE

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DRINKS

APERTIF

Gin & Tonic KINOBI gin from Kyoto, Japan	single double	8.5 13.0
Choya Umeshu plum wine, abv: 10%	75 ml 750 ml	6.0 40.0
Hot Choya Umeshu	100 ml	7.5
Choya Umeshu soda		6.5
Yuzu-shu yuzu citrus wine, abv: 15-16%	75 ml	6.5
Yuzu-shu soda		7.0
Cassis and Oolong tea		6.0
Aperol Spritz		7.5
Nigori Green Tea Sake abv: 10%	75 ml 300 ml	5.0 18.5

JAPANESE BEER 330 ml bottle, abv 5%

Kirin Ichiban	4.2
Sapporo	4.2
Asahi Super Dry	3.9

SPIRITS

KINOBI gin	25ml 50ml	6.5 11.0
Nikka Yoichi whisky single malt From Hokkaido, Japan. Gentle and smooth with a wonderful after taste. A touch of sweetness and a hint of peat	7.5 12.0	
Yamazaki whisky single malt A pioneering malt whisky in Japan. The spiced wood arrives first followed by dried cranberries and a lasting muddle of orange marmalade and honey sweetness	6.5 11.0	
Suntory Hibiki whisky Hibiki is a harmonious blend of innumerable malt and grain whiskies which are meticulously blended to create a full orchestra of flavors and aromas.	7.0 12.0	

JAPANESE SAKE abv 15-16%

Shochikubai Ginjo A nose of honey and a full bodied palate. Sweet with hints of nuts.	<u>cold</u> <u>hot</u>	150 ml 180 ml	6.5 8.5	360 ml 15.0
Kubota Senju Ginjo The flavour is full-bodied yet elegantly Ginjo with a bit of spice and a delicate flavour.	<u>cold</u>	150 ml 300 ml 720 ml	11.5 20.0 50.0	
Nanbu Bijin Tokubetsu Junmai A nose of ripe fruits and a fully-rounded palate with a clean finish. Awarded International Wine Challenge Champion Sake 2017			13.5 25.0	x
Urakasumi Junmai This Junmai fits perfectly into the category of medium-dry sakes. It has a soft nose of rice and dried leaves and has a pale yellow sheen			15.0 28.0	x
Dassai 45 Junmai Daigingo An aromatic nose of sweet melons with a palate of tropical fruits			17.5 33.0 72.0	
Sho Chiku Bai Shirakabegura Yamahai Junmai This Junmai sake is gracefully balanced between fruity and savoury. A silky texture with a nose of salted Asian pear, custard and jasmine.			10.5 20.0	x
Sake testing set Sake tasting experience with a selection of 3 sake (50ml x 3)				15.0

JAPANESE SHOCHU

Ikkomon Imo (sweet potato) Distilled from 100% sweet potatoes. Enjoy the authentic flavour of imo.	50 ml 720 ml	7.0 80.0
Shirasinken Mugi (barley) Distilled through traditional methods at very low temperatures bringing a very mellow flavour and taste	50 ml 720 ml	6.5 65.0
Towari Soba (buckwheat) A unique product distilled only from buckwheat enabling you to savour a true soba shochu.	50 ml 500 ml	6.5 45.0

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WHITE WINE

	glass	bottle
2017 Chenin Blanc, Cannonberg Western Cape, South Africa	6.75	27.00

Medium-dry, crisp, zesty and full of fruit aromas. From cool vineyards in the mountains north of Cape Town

2018 Sauvignon de Touraine, JF Roy Loire, France	7.95	34.00
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A rich & complex Sauvignon. Notes of citrus, grapefruit and a long and intense mouthful

2019 Gavi, Tenuta San Lorenzo Piemonte, Italy	36.00
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Mineral, creamy with notes of white peach, yellow apple, papaya and herbs

2017 Mâcon-Charnay, Gueugnon-Remond Burgundy, France	39.00
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An unoaked, well-rounded, delicate, fresh and fruity Chardonnay from the South of Burgundy

2017 Chablis 1Er, Cru Montée de Tonnerre, Domaine Chardonnay Burgundy, France	54.00
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Refined with floral notes. Rich, full palate, mellow and fresh. Long-lasting lemony and mineral aromatics

RED WINE

	glass	bottle
2015 Château Garreau Bordeaux, France	7.25	29.00

Wonderfully rounded palate, with aromas of cherry, redcurrant. Concentrated, silky tannins

2016 Sangiovese, Morellino di Scansano, Poggio al Lupo Tuscany, Italy	38.00
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Intense, fruity with hints of sweet spice. The palate is rounded, complex and balanced

2017 Pinot Noir, Lawson's Dry Hills Marlborough, New Zealand	44.00
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A soft and elegant Pinot Noir with fine tannins and characters of strawberry and dark cherry fruits

2014 Diane de Belgrave, Haut-Médoc, Bordeaux, France	48.00
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Full-bodied, structured, with ripe Merlot fruitiness and distinguished Cabernet tannins

ROSÉ

	glass	bottle
Les Agasses de Val Joanis Rosé, Méditerranée 2018 Rhône, France	7.25	29.00

A delightfully crisp and fruity rosé with notes of citrus fruit, red berries and hints of pear

SPARKLING WINE

	glass	bottle
Prosecco Extra Dry Denominazione di origine, Italy	6.75	

Prosecco Extra Dry Millesimato 'Barbameto' NV Italy	30.00
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Fruity, subtly aromatic, fragrant palate. Well-balanced with fine persistent bubbles

Champagne Thiénot Brut NV Reims, France	60.00
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Delicate notes of flowers and citrus. The mouth is delicate, classy with a fine, supple, creamy finish

SOFT DRINKS

Juice (Apple/Orange)	2.5
Coke/Diet coke	2.5
Victorian Lemonade	3.0
Ramune Japanese fizzy lemon drink	3.0
Iced Oolong Tea	3.0
Calpico (Water / Soda)	3.0 / 3.5
Elderflower (Water / Soda)	3.0 / 3.5
Still water (300 / 750 ml)	2.0 / 4.0
Sparkling water (300 / 750 ml)	2.0 / 4.0
	cup
Green tea	2.5
Houji-cha Japanese roasted green tea	3.0
Genmai-cha Green tea with popcorn puffed rice	3.0
Peppermint tea	2.5
Camomile tea	2.5
Yuzu honey tea	3.0
Jasmine tea	2.5
English breakfast tea	2.5
Espresso	2.5
Americano	2.5
Cafe Latte	3.0

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