



gozen (set menu)
served with rice, soup and pickles

御膳
ご飯・椀もの・香の物付

shokado bento bento box (sashimi, simmered vegetables, grilled fish and tempura) 松花堂弁当 (刺身・炊合せ・焼もの・天ぷら)	£23.80
wakaba zen assorted sashimi and tempura わかば膳 (刺身・天ぷら)	25.50
aoi zen assorted sashimi, sautéed beef fillet with a “teriyaki” sauce and leaf salad あおい膳 (刺身・牛フィレ照焼・サラダ)	28.00
una-ju zen assorted sashimi and grilled eel with a “kabayaki” sauce on a bed of rice 鰻重膳 (刺身・鰻重)	26.00

early bird dinner set [please order by 7pm]	アーリーバードディナーセット [7時まで承ります]	£23.00
<welcome drink> asahi draught beer or glass of wine	<ウェルカムドリンク> アサヒスーパードライ または グラスワイン	
- any TWO from a choice of • sashimi • assorted tempura • prime scottish rib-eye steak with an onion soy dressing	- 以下より2品をお選び下さい • 刺身 • 天ぷら • 和風ビーフステーキ	
- rice, miso soup and pickles	- ご飯・味噌椀・香の物	

Asahi
JAPAN'S No.1 BEER

mitukoshi strive to provide sustainable and ethically sourced fish and shellfish wherever possible. we are committed to maintaining the natural ecosystem and discourage over fishing.

a la carte sushi

お好み寿司

nigiri sushi (1pc)

extra fatty tuna	£4.50
fatty tuna	3.90
sea urchin	4.50
salmon roe	4.20
tuna	3.00
yellow tail	3.50
eel	3.30
scallop	3.00
sea bass	2.80
bream	2.60
sweet shrimp	2.40
salmon	2.30
surf clam	2.20
prawn	2.20
flying fish roe	2.50
squid	2.30
mackerel	2.20
omelet	1.90

classic rolled sushi

chopped toro with spring onion	£8.00
tuna	5.00
salmon	4.00
natto (fermented soy beans)	4.00
pickled plum with cucumber	4.50
grilled salmon skin	4.00

modern rolled sushi

	half	
california	£6.70	£10.00
spider (fried soft shell crab)	6.70	10.00
prawn tempura and avocado	6.50	9.80
eel and avocado	6.50	9.80
spicy tuna	6.50	9.80
crispy yellowtail	6.50	9.80

sushi set

served with soup

寿司セット

吸物椀付

“yuki” set — snow	盛合せ《雪》	£20.90
tuna, turbot, sea bass, salmon, prawn, surfclam, salmon roe and salmon & flying fish roe roll		
“tsuki” set — moon	盛合せ《月》	24.80
tuna, yellow tail, turbot, salmon, prawn, scallop, salmon roe, sweet shrimp and eel & avocado roll		
“hana” set — bloom	盛合せ《花》	28.30
fatty tuna, tuna, yellow tail, turbot, seabass, salmon, eel, scallop, salmon roe, sweet shrimp, surf clam and sea urchin		
chirashi sushi	ちらし寿司	20.90
selection of fresh fish and shellfish decorated on sushi rice		
de luxe chirashi sushi	上ちらし寿司	24.80
selection of freshest fish and shellfish decorated on sushi rice		

■ value added tax is included in the price.
■ all prices exclude 12.5% service charge.

■ 表示価格には税が含まれております。
■ 別途12.5%のサービス料を頂戴致します。

appetizer

前菜

mitsukoshi salad of the month *Please refer to the separate menu. 今月のサラダ ※別紙メニューをご参照ください。	£8.90
nigiri sushi accompanied with sushi chef's appetizer of the day 寿司長のおまかせ前菜	12.50
fried tofu with a "tempura" sauce 揚げだし豆腐	5.00
soft shell crab tempura ソフトシェルクラブ唐揚げ	8.00
thinly sliced poached octopus on a leaf salad with a citrus soy dressing たこのポン酢サラダ	9.00
sashimi salad with a wasabi dressing 刺身サラダ わさびドレッシング	9.80
seared salmon slices with a spicy citrus dressing サーモンのタタキ スパイシーポン酢	10.50
scallop and tofu carpaccio ホタテと豆腐のカルパッチョ	15.00

sashimi

刺身

freshly sliced salmon サーモン刺身	13.50
freshly sliced tuna まぐろ刺身	18.00
thinly sliced king fish 平政のうす造り	18.00
selection of fresh fish and shellfish in season 刺身盛合せ	18.80
selection of the freshest fish and shellfish in season 上刺身盛合せ	27.80
freshly sliced toro (fatty tuna) *subject to availability とろ刺身 ※仕入れの都合によりご用意できないことがあります。	28.00

a la carte

一品料理

grilled black cod marinated in sweet miso paste 銀鱈西京焼き	£12.00
prime scottish rib-eye steak with an onion soy dressing 和風ビーフステーキ	15.20
iberian pork (free range) cutlet with a citrus soy dipping sauce イベリコ豚のおろしトンカツ	16.30
grilled salmon with a “spicy teriyaki” sauce サーモンの照焼き	11.00
sautéd beef fillet served with a sizzling hot “teriyaki” sauce 牛フィレ陶板焼き	16.70
assorted tempura 天ぷら盛合せ	13.80
mushroom and vegetable tempura きのこ野菜の天ぷら盛合せ	9.50
king prawn tempura 海老天ぷら	16.50

side dish

おつまみ

edamame young soy beans in their pod	£2.50	takiawase simmered vegetables	£6.00
yakitori grilled skewered chicken	3.00	agedashi tofu fried tofu with a “tempura” sauce	5.00
gesowasa sashimi squid arms	6.00	tori tatsuta-age crispy fried soy chicken	5.00
side salad	4.50	takoyaki	5.00

※おつまみメニューをご希望の方はお申し付けください。

course menu of the month

今月のディナーコース

here we aim to offer you both traditional and classic japanese course dinners with modern and contemporary styles too. please refer to the separate 'course menu of the month'.

自家製デザートが付いた月替わりのスペシャルコース。

旬の食材をとり入れたクラシックとモダンジャパニーズを存分にお楽しみください。

※別紙メニューをご参照ください。

sushi course

寿司コース

sushi course "nihon-bashi"

《日本橋》

£45.00

sashimi
grilled fish
tempura
assorted nigiri sushi,
accompanied with soup
fresh fruit

刺身
焼もの
天ぷら
寿司盛合せ
吸物椀
フルーツ

sushi course "edo"

《江戸》

£55.00

sashimi
simmered vegetables
grilled fish
tempura
de luxe assorted nigiri sushi,
accompanied with soup
dessert of the month or fresh fruit

刺身
煮もの
焼もの
天ぷら
上にぎり寿司盛合せ
吸物椀
今月のデザート または フルーツ

chef's special course

シェフのおまかせコース

classical japanese style seven course meal.
minimum of two persons.
please book at least one day in advance.

from £70.00

前日までのご予約にて、2人前より承ります。

[to fully appreciate our course menus, please order by 9.30pm]

[コースメニューのご注文は9時30分まで承ります]

special hot-pot
for a minimum of two persons

鍋もの
※2名様より承ります。

special hot-pot

三越鍋《鯛ちり》

£29.00

sea bream, tofu and fresh vegetable broth cooked in a pan at your table. the broth is then served as a soup in which rice can be eaten as porridge at the end of the meal.

地中海で獲れた新鮮な鯛がたっぷり。三越自慢の味を是非ご堪能ください。
ご飯・香の物付（雑炊をご希望の方はお申し付けください。）

sukiyaki

すき焼

thinly sliced prime beef, tofu and fresh vegetables with a "sukiyaki" sauce cooked in a pan at your table.

sukiyaki

すき焼

£28.00

served with rice, miso soup and pickles

ご飯・味噌椀・香の物付

sukiyaki course

すき焼コース

39.00

sashimi

刺身

tempura

天ぷら

sukiyaki

すき焼

rice, miso soup, pickles

ご飯・味噌椀・香の物

fresh fruit

フルーツ

[additional serving: beef (150g) £10.00, vegetables £6.00]

[追加: 牛肉 (150g) £10.00, 野菜 £6.00]

shabu-shabu

しゃぶしゃぶ

thin slices of prime beef, tofu, udon noodles and fresh vegetables served with a citrus soy sauce and sesame sauce cooked at your table. the broth is then served as a soup in which the noodles are eaten at the end of the meal.

shabu-shabu

しゃぶしゃぶ

£28.00

served with udon noodles

うどん付

shabu-shabu course

しゃぶしゃぶコース

39.00

sashimi

刺身

tempura

天ぷら

shabu-shabu

しゃぶしゃぶ

udon noodles

うどん

fresh fruit

フルーツ

[additional serving: beef (150g) £10.00, vegetables £6.00, udon noodles £4.00]

[追加: 牛肉 (150g) £10.00, 野菜 £6.00, うどん £4.00]

[to fully appreciate our course menus, please order by 9.30pm]

[コースメニューのご注文は9時30分まで承ります]

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noodles

麺類

choice of soba (buckwheat noodles) or udon (thick udon wheat noodles)

noodle soup £9.00

かけそば または うどん

noodle soup with prawn tempura 14.00

天ぷらそば または うどん

cold noodles with a dipping sauce 9.00

ざるそば または うどん

cold noodles and prawn tempura with a dipping sauce 14.00

天ざるそば または うどん

rice dishes

ご飯もの

rice in soup choice of "nori" seaweed, pickled plum or grilled salmon flakes £6.50

お茶漬け (海苔 または 梅干し または 鮭)

rice ball pickled plum, bonito flakes or spicy cod roe 2.50

おにぎり (梅干し または おかか または 明太子)

rice set (rice, miso soup and pickles) 4.80

ご飯セット (ご飯・味噌椀・香の物)

miso soup 2.00

味噌椀

assorted japanese pickles 4.50

香の物盛合せ

Private functions available.

... Perfect for business meetings and private parties.

- Sakura Room: Traditional Japanese style room seats a maximum of 12 people.
- Fuji Room: Western style room seats a maximum of 20 people.

* Room charge apply. Please ask for details.

* Please book in advance.

ビジネスミーティングに、パーティーに。
個室もご用意いたしております。

桜ルーム ■ 和室 (掘りごたつ) 12名様まで
藤ルーム ■ 洋室 20名様まで

※ 部屋代を別途頂戴いたします。詳細はお問合せ下さいませ。
※ ご予約にてご利用いただけます。



Fuji Room 藤ルーム



Sakura Room 桜ルーム