SNACKS スナック

Kinpira 6
Burdock, parsnip (pb)

Edamame 6
Spicy or Cornish sea salt (pb)

Shishito yaki 6
Charred Japanese peppers (pb)

Tsukemono 6
House pickled vegetables (pb)

Miso soup 6
Tofu, spring onion

Tokyo chilli sausage 7
Smoked pork, chilli, cheese

KOZARA 小皿
SMALL PLATES

Pork gyoza 14
Chilli ponzu, ginger

Seafood dumpling 15
Crab & prawn, lemon soy, sesame, tobiko

Geso karaage 14
Crispy squid, shichimi, Japanese mayo

Chicken karaage 14
Fried chicken, house chilli sauce

Aburi sake 12
Seared salmon, truffle ponzu, kizami wasabi

Hamachi 12
Yellowtail, katsuo ponzu, cauliflower

Wagyu Tataki 22
Momiji oroshi, ponzu

SANDO サンド
JAPANESE SANDWICHES

Pork 20
Crispy pork belly, mustard, shokupan

Wagyu 32
Smoked onion, tonkatsu sauce

TEMPURA 天ぷら

Ebi 17
Black tiger prawn, wasabi, lime

Yasai 10
Seasonal vegetables, tentsuyu (v)

Soft-shell crab 16
Bubu arare, citrus ponzu

MITSU MORIAWASE 盛り合わせ 90
Chef's selection: 3 types of nigiri,
3 types of sashimi, 2 types of gunkan

MAGURO MORIAWASE 105
Akami, Chutoro & Otoro nigiri and sashimi,
Negitoro gunkan

SASHIMI 刺身

Suzuki | Seabass	10
Sake | Salmon	10
Hamachi | Yellowtail	13
Akami | Lean tuna	13
Chutoro | Medium fatty tuna	15
Otoro | Fatty tuna	19
Unagi | Eel	12
Ikura | Salmon roe	12

MAGURO SASHIMI 45
Akami, Chutoro & Otoro sashimi

NIGIRI にぎり寿司

Suzuki, spring onion, ginger	10
Aburi sake, karashi miso	10
Hamachi, kizami wasabi	13
Akami, yuzu zest	13
Chutoro, spring onion, shio koji	15
Otoro, truffle nori	19
Ikura gunkan	12
Sake + tobiko gunkan	12

TEMAKI CRISPY HAND ROLLS 手巻き

Yasai 9
Kanpyo, takuan, goma (v)

Akami \| Lean tuna 11
Crispy nori

Sake \| Salmon 11
Confit garlic soy

MAKI SUSHI ROLLS 巻き寿司

Ibushi sake 12
Straw-smoked salmon, pickled daikon

Kyuri hama 16
Hamachi, pickled cucumber, yuzu kosho

Yasai 10
Shiitake, okra, sesame (v)

Toro takuan 16
Tuna belly, pickled daikon

KUSHIYAKI 串焼き
CHARCOAL FIRED SKEWERS

Pork chāshū 14
Mustard

Salmon yuzu kosho 14
Soy glaze, yuzu chilli

Tsukune 12
Chicken meatball, sweet tare

Wagyu beef 25
Mitsu house spice

Eryngi mushroom 12
Vegan tare, bubu arare (pb)

ROBATA 炉端焼き
THE CHARCOAL GRILL

Whole seabream 34
Hatcho miso

Beef fillet 36
Garlic & soy butter

Pork tomahawk 56
Kanzuri miso

Baby chicken 30
Black garlic tare

Porterhouse 90
Sansho pepper sauce

Grilled vegetable salad 14
Sesame dressing (pb)

SIGNATURE MENUS
セットメニュー

Fuyu Nights
125pp

Tsukiji
95pp

Koto
110pp

Toyosu
150pp

Chef's selection of our signature dishes,
ask your server if you wish to see the menus

A discretionary 15% service charge is added to your bill and shared among our team. Please speak to a member of staff if you have any questions. While we do our best to accommodate dietary needs, we cannot guarantee an allergen-free environment. Please inform your server of any allergies before ordering.
(v) vegetarian | (pb) plant based

UNADON 鰻重 65
GRILLED EEL RICE BOWL
Our signature charcoal grilled unagi,
with tamago and sansho

KAMAMESHI 釜飯
JAPANESE RICE POTS
Rice cooked to order in a traditional iron pots, made for sharing

Kinoko 28
Wild mushrooms, dashi (pb)

Crab & prawn 36
Seafood dashi, ikura

GOHAN & FUKUSAI ご飯と副菜
RICE & SIDES

Chef's rice 9
Chef's end of shift meal, seasoned rice, mayo,
Mitsu house spice, Jikasei miso, spring onion (pb)

House salad 9
Mixed leaves, sesame dressing (v)

Oden 7
Slow simmered vegetables, light dashi (pb)

Tenderstem broccoli 7
Soy & chilli

KANPAI SAKE SERVE 酒 6

Brewed in London by Kanpai, sake is at the heart of Japanese hospitality. A drink made to be shared, bringing people together around the table. Crisp, smooth and refreshing. Kanpai!

MITSU

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