



DINNER

STARTER AND SALAD 前菜とサラダ

Chawan Mushi With Foie gras and Scallop フォアグラと帆立の茶碗蒸し — 12

Home-Made Tofu 自家製豆腐 — 6

Home-Made Tofu and Wakame (Seaweed) Salad 自家製豆腐と若布のサラダ — 10

Marinated Salmon with Seasonal Cress 漬けサーモンのたたき クレソン添え — 12

Sashimi and Mizuna Salad 水菜と刺身のサラダ — 14

Hida Wagyu Tartar 飛騨牛のタルタル — 22

Blanched Spinach with Carrot Mousse おひたし(ほうれん草) 人参のムース添え — 7

Yen Seasonal Salad 円風季節のサラダ — 6

Fried Aubergine with White Miso, small prawns and vegetables 茄子田楽 小海老と野菜添え — 11

TEMPURA 天ぷら

Prawn Tempura (4 pieces) 海老天ぷら — 14

Oyster Tempura 牡蠣の天ぷら — 12

Assorted Tempura (2 prawn 3 vegetables) 天ぷら盛合せ — 12

Assorted Vegetable Tempura (5 vegetables) 野菜天ぷら — 9

Courgette Flower Tempura 花ズッキーニの天ぷら — 12

Seasonal Vegetable Tempura 季節の野菜の天ぷら — TBA

MAIN メイン

Chargrilled Chicken Marinated in Red Miso 鶏肉腿肉の赤味噌漬け炭焼き — 18

Slow-Cooked Duck Breast 鴨胸肉 のスローロースト — 22

Chargrilled Black Cod Marinated in Saikyo Miso 銀鱈の西京焼き — 29

Chargrilled Fresh Eel Shirayaki (Natural) 鰻白焼き — 36

Chargrilled Fresh Eel with Tareyaki Sauce 鰻たれ焼き — 38

Hida-Wagyu Beef Steak Sumiyaki (Natural) 飛騨牛の炭焼き — 48

Hida-Wagyu Beef Houbayaki (Magnolia Leaf) With Miso 飛騨牛の朴葉焼き — 52

Seared Hida Wagyu Sirloin Nigiri Sushi (1piece) 飛騨牛サーロイン炙りにぎり (一貫) — 12

SOBA (BUCKWHEAT NOODLES) DISHES お蕎麦

COLD SOBA

Cold Plain Soba (Mori) 盛りそば — 10,5

Cold Soba and Duck (Kamo Seiro) 鴨せいろ — 15

Cold Soba With Assorted Tempura (Ten Seiro) 天せいろ — 22

HOT SOBA

Hot Plain Soba in Broth (Kake) かけそば — 11,5

Hot Soba with Scallops and Seaweed in Broth (Hanamaki) 花巻そば — 15

Hot Soba and Duck in Broth (Kamo Nanban) 鴨南蛮 — 16

Hot Oyster Soba 牡蠣そば — 21

Hot Soba in Broth With Assorted Tempura 天ぷらそば — 23

RICE DISHES 炊き込みご飯

Japanese Rice Pot with Salmon 鮭炊き込みご飯 — 25

Japanese Rice Pot with Mixed Mushroom キノコ炊き込みご飯 — 24

Japanese Rice Pot with Eel 鰻炊き込みご飯 — 38

*WE RECOMMEND 1 ORDER FOR 2 GUESTS TO SHARE,
PLEASE ALLOW 30 MINUTES FOR PREPARATION

SUSHI ROLLS 巻きもの

Tuna Roll 鉄火巻き — 6.8

Hamachi Yellowtail Roll With Myoga Ginger, and sesame はまち巻き紫蘇とミョウガとゴマ入り — 6

Salmon Roll 鮭巻き — 5.2

Cucumber Roll かっぱ巻き — 4

Tuna and Scallion Roll ネギトロ巻き — 10.5

*HAND-ROLLS ARE AVAILABLE UPON REQUEST

手巻きをご希望の方はお申し付け下さい

ASSORTED CHEF SELECTION OF SUSHI AND SASHIMI 握り寿司と刺身

NIGIRI SUSHI

Assorted Selection of Omakase Nigiri (8 Pieces) おまかせ握り 八貫 — 27

Assorted Selection of Omakase Nigiri (12 Pieces) おまかせ握り十二貫 — 39

Assorted Selection of Omakase Nigiri (15 Pieces) おまかせ握り十五貫 — 50

SASHIMI

Assorted Selection of Sashimi (8 Pieces of 4 different kind of fish) 刺身盛り合わせ四種 — 17.8

Assorted Selection of Sashimi (14 Pieces of 7 different kind of fish) 刺身盛り合わせ七種 — 29.5

A LA CARTE SUSHI & SASHIMI アラカルト握り/刺身

	Nigiri (1pcs)	Sashimi (2pcs)
AkamI (Lean Tuna) 赤身	3.8	5
Marble Tuna 中トロ	5.5	7
Rich Marble Tuna 大トロ	7.4	10
Salmon 鮭	3.2	4.2
Mackerel 鯖	2.8	3.7
Salmon Roe いくら	3.9	4.2
Yellow Tail はまち	4	5.2
Squid いか	3.2	4
Scallop 帆立	3.9	5.2
Seabass すずき	3.9	4.6
Seabream 鯛	3.6	4.3
Prawn (Ebi) 海老	3.6	7
Snow Crab ズワイ蟹	3.4	5.8
Japanese Sweet Omelette Tamago (2pcs) 玉子	3.8	3.5
Sea Urchin 雲丹	8.5	17
Seared Hida Wagyu Sirloin 飛騨牛サーロイン炙り	12	-

上記以外にもございますので、お気軽にお尋ね下さい。

Feel free to ask our Sushi Shokunin (Sushi Master) for the catch of the day other than the above menu.

If you have any dietary requirements, please inform our service staff.

*The price include VAT. A discretionary service charge of 12.5% will be added on your bill.



WWW.YEN-LONDON.CO.UK

190 STRAND
5 ARUNDEL STREET
LONDON, WC2R 1NB