

SUSHI SET & DONBURI

Salmon Set £12.5

5pcs Scottish Salmon sushi & 1 Spicy Salmon roll

Yellow tail Set £16

5pcs Japanese Yellowtail sushi & 1 Spicy Yellowtail roll

Tuna Set £16

5pcs Tuna sushi & 1 Spicy Tuna roll

Mixed Sushi Set £16

2pcs each of Salmon/Tuna/Yellowtail sushi and Spicy

Salmon/Tuna roll

Chutoro (medium fatty tuna) Sushi Set £28

5pcs Chutoro sushi/1 Negitoro roll

Unagi Sushi Set £28

5pcs Eel sushi/1 Eel Cucumber roll

Toro Sushi Set £40

5pcs Toro sushi/1 Negitoro roll

Salmon Ikura Donburi £15

Salmon and Salmon Roe served with sushi rice

Unadon £25

BBQ Eel and egg with truffle sauce served with sushi rice

ROLL

Spicy Tuna Roll £7

Spicy Salmon Roll £6.5

Salmon Roll £4.5

Cucumber Roll (V) £3

Avocado Roll (V) £3.5

Ebiten Roll £8.5

Prawn Tempura, French Beans and Sesame

Sukiyaki Roll £9

Simmered Beef and Pickled Red Ginger

Watarigani Roll £12

Soft-shell Crab Tempura, Avocado and Sesame

CARPACCIO

Salmon £8

with green chili sauce

Tuna £12

with truffle ponzu jelly

Yellowtail £12

with orange soy and chili oil

Additionally served with Crispy Rice £4

SASHIMI

Sashimi Set £20

3pcs each of Tuna/Salmon/Yellowtail

Truffle Ikura (100g) £15

Salmon Roe marinated in Truffle Soy Sauce

NIGIRI 1PC/Sashimi 1PC

Salmon £3/2.5 Toro £6.5/6

Tuna £4/3.5 Yellowtail £4.5/4

TEMPURA

Paradise Prawn Tempura (1PC) £6/pc

Crispy Rice (150g) £4

SOUP

Miso Cappucino £3

SIDE

Edamame £3.5

Home Made Tofu (150g) £6

Seaweed Salad £7

Softshell Crab Salad £11.00

Soft-shell Crab Tempura served with salad and seaweed

Saikyo Miso Seabream £18

Deep fried Seabream and Seasonable vegetable

served with Saikyo Miso Sauce

EXTRA

Black Truffle (20g) £15

Hand sliced Black Truffle in Truffle oil

Caviar from Caviar House & Prunier (30g) £50

In vacuum tin

Bowl of Sushi Rice £2

Kizami Wasabi £1.5

Home Made Ginger £2

Truffle Ponzu Jelly / Umami Vinegar Jelly £2

Extra Sesame Dressing £1

DESSERT

Matcha Tiramisu £5

Mochi Kinako Cake £5

Mochi, banana chocolate and roasted soybean flour cake

Yashin Fish Monger and Butcher

Sashimi Grade Fish - 24 Hours Notice

Scottish Salmon Sashimi Grade Fillet £4/100g

Fresh Yellowtail Fillet £14/100g

Yellowfin Tuna loin Sashimi Grade Fillet £8/100g

Spanish Tuna loin Sashimi Grade Fillet £13/100g

Chutoro (medium fatty tuna) Sashimi Grade Fillet £20/100g

Toro (fatty tuna) Sashimi Grade Fillet £27/100g

(Minimum Order 200g)

Smoked Salmon Crafted by Yashin £10/100g *£15/pack

Kombu Marinated Seabass/Seabream Fillet £12/100g

(Sold by pack)

Japanese A5 Grade Hida Wagyu - 48 Hours Notice

Imported directly from Japan. £180/KG Minimum 3KG

(KG will fluctuate between 2.5-3.5)

Yashin Wine Shop

Sake 720ml

Shirakawago Nigori (500ml) 26.00

Bijofu, Junmai Ginjo 28.00

Yashin Chugin 30.00

Masumi Arabashiri 34.00

Tedorigawa Ikina Onna, Daiginjo 52.00

Champagne 750ml

Pommery Greno Brut NV 32.50

P. Gimonnet, Blanc de Blancs NV 38.00

White Wine

Picpoul de Pinet 2018 14.00

Grace Koshu Japan 2018 29.00

Lelie van Saron, Chardonnay 2017 32.00

Grosset Polish Hill Riesling 2018 42.00

Red Wine

Bruno Giacosa, Dolcetto d'Alba 2016 27.00

Dog point, Pinot Noir NZ 37.00

There are more available from our premium list.

Please ask our member of staffs for more detail.



Yashin Ocean House

Take Away Price

12:00 – 21:00

(last order 20:30)

Mon – Wed



12:00 - 15:00

18:00 - 21:30

(last order 21:00)

Thu – Sun



To place a takeaway order, we have various options.

You can click “click&collect” on our web, call us, visit the restaurant, or Deliveroo.

We take online payment at

www.yashinocean.com

02073733990

Please make sure to follow us on Instagram @yashinlondon for instant regular updates!

*Updated at 13th July 2020

117-119 Old Brompton Road, London

SW7 3RN

Sommelier's Yashin Premium Wine & Sake Shelf

This Premium Shelf List is only available at Yashin Ocean House.

First order First Serve.

For further information, please contact to our Head Sommelier, Raku Oda, at

raku@yashinsushi.com

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Updated at 27th June 2020

Sake	720ml
Nigori (Cloudy Sake), Shirakawago (500ml)	26.00
Tokubetsu Honjozo, Katafune	26.00
Junmai Ginjo, Bijofu, Tama Label	28.00
Chugin, Kawatsuru Yashin Original	30.00
Junmai Ginjo, Gassan no Yuki	31.00
Tokubetsu Honjozo, Uragasanryu Koka	33.00
Junmai Ginjo, Garyubai Gohyakumangoku	33.00
Junmai Ginjo, Masumi Arabashiri *Seasonal Spring Sake	34.00
Junmai Daiginjo, Dassai 23 (300ml)	35.00
Junmai Ginjo, Kamoizumi Red Maple (Medium-Dry)	37.50
Junmai Ginjo, Sohomare	42.50
Junmai Daiginjo, Dassai 39	50.00
Daiginjo, Tedorigawa Iki na Onna	52.00
Junmai Daiginjo, Dassai 23	72.50
Daiginjo, Koshi no Kanbai, Chotokusen (500ml)	75.00
Daiginjo, Nabeshima	78.00
Daiginjo, Kokuryu, Kuzuryu	80.00
Junmai Daiginjo, Daishichi, Horeki	170.00
Junmai Daiginjo, Dassai Beyond	325.00
Junmai Daiginjo, Nabeshima Secret Black	488.00

Champagne	750ml
Pommery, Greno Brut, NV	32.50
Pierre Gimonnet, Cuvee Cuis Blanc des Blancs, NV	38.00
Pommery, Cuvee Louise 2004	142.00
Charles Heidsieck, Blanc de Millenaires, 2004	165.00
Bruno Paillard, NPU, 2003	178.00
Krug, Grande Cuvee 166th, NV	190.00
Salon, Le Mesnil, 1999	685.00
Salon, Le Mesnil, 1997	632.00
Pommery, Brut Rose, NV	45.00
Philipponnat, Clos des Goisses Juste Rosé, 2007	266.00

White Wine	750ml
Grange des Roccs, Picpoul de Pinet, 2018	14.00
San Leonardo, Sauvignon Blanc, Vette, 2018	22.50
Mullineux, Kloof Street Chenin Blanc, S.Africa, 2018	23.50
London Cru, Charlotte St. Chardonnay, 2016	25.00
Georg Breuer, Rudesheimer Riesling, 2018	28.00
Grace, Hishiyama Kosu, Japan, 2018	29.00
Gabrielskloof, Elodie Chenin Blanc, S.Africa, 2017	29.50
Laurent Tribut, Chablis, 2016	31.50
Surrau, Vermentino di Gallura, 2018	32.00
Lelie van Saron, Chardonnay, Hemel-en-Aarde, S.Africa 2017	32.00
Thierry Merlin-Cherrier, Sancerre Le Chene Marchand, 2017	33.00
Anne Boisson, Bourgogne Aligote, 2014	40.00
Grosset, Polish Hill Riesling, Australia, 2018	42.00
De Montille, Beaune Blanc 1er, Les Aigrots, 2014	49.00
Zarate, Albarino, Rias Baixas, 2018 (1500ml)	50.00
Belluard, Savoie, Granget, 'Le Feu' 2016	53.00
S.Tissot, Jura, Mailloche Chardonnay, 2017	54.00
Vieux Telegraphe, Chateaunuef du Pape BLANC, 2015	70.00
P.Colin, Chassagne-Montrachet 1er Les Vergers, 2015	72.00
Domaine A, Lady A Fumé Blanc, Tasmania, 2016	76.00
Marcel Deiss, Manbourg, Alsace, 2013	95.00
J.Carillon, Chassagne-Montrachet 1er Macherelles, 2015	105.00
Giaconda, Chardonnay, Beechworth, 2017	110.00
Marcel Deiss, Altenberg de Bergheim, Alsace, 2004	110.00
Dagueneau, Pouilly Fumé, Buisson Renard, 2011	125.00
Dagueneau, Pouilly Fumé, Silex, 2014	170.00
Ramonet, Chassagne-Montrachet 1er Morgeot, 1999	220.00
F.Raveneau, Chablis 1er Butteaux, 2008	300.00
PYCM, Corton-Charlemagne, 2012	310.00
Comtes Lafon, Meursault 1er Genevrières, 2004	412.00

Red Wine	750ml
Bruno Giacosa, Dolcetto d'Alba, Italy, 2016	27.00
Villalobos, Carignan, Chile, 2016	28.00
Dog Point, Pinot Noir, Marlborough NZ, 2016	37.00
Podere Le Boncie, Toscana IGP Le Trame, Italy 2015	42.00
Long Meadow Ranch, Pinot Noir, AndersonValley, US, 2015	48.00
De Montille, Beaune Rouge 1er, Les Sizies, 2013	49.00
Le Serre Nuove dell'Ornellaia, Tuscany, 2017	62.00
A.eG.Natale Fantino, Barolo Bussia Reserva, 2007	70.00
Paul Jaboulet, Hermitage La Chapelle, 2006	135.00
Maison Roche de Bellene, Latricieres-Chambertin, 1997	153.00
Antinori, Tignanello, Tuscany 1998	190.00