

THE INSPIRATION

In a quiet corner of Brentwood, we reopened the doors of the historic Tower Arms bringing a little piece of Japan to Essex, where tradition meets open skies and slow evenings.

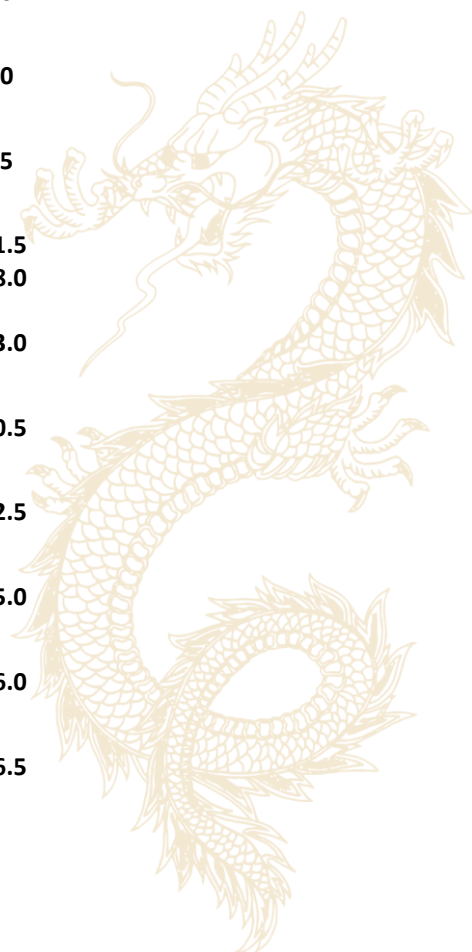
The restaurant was born from the belief that incredible food should travel beyond bright lights and big cities, to help create moments of connection, curiosity and comfort wherever it lands.

Every dish and every experience at Saints is an invitation to pause, taste new flavours and feel at home in a place that celebrates both heritage and new beginnings

SAINTS

IRASSHAIMASE
TO START
NBBLES & TEMPURA

STEAMED EDAMAME (GFO/V/VG) SEA SALT OR CHILLI		6.0
MISO SOUP (GF/V/VG) TOFU SPRING ONION WAKAME		6.0
DEEP FRIED PADRON PEPPERS (GF/V) MISO PECORINO CRISPS		9.5
EBI GYOZA - PRAWNS SPICY MISO	3 PIECE 5 PIECE	11.5 18.0
CRISPY RICE FISH TARTAR CHILLI MAYONNAISE SOY		13.0
VEGETABLE TEMPURA SEASONAL VEGETABLES POZU		10.5
CHICKEN KARAAGE YUZU KOSHO		12.5
SOFT SHELL CRAB TEMPURA AJI AMARILLO MAYONNAISE		15.0
KATSU SCALLOP NOISETTE CURRY SAUCE		16.0
POPCORN SHRIMP SPICY MAYONNAISE		16.5



GF – GLUTEN FREE | V – VEGETARIAN | VG – VEGAN | VO – VEGETARIAN OPTION | VGO – VEGAN OPTION

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU, AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS ARE AVAILABLE UPON REQUEST.

RAWBAR & SUSHI

AKAMI BLUE FIN TUNA SALAD CASTELFRANCO PICKLED CUCUMBER BEETROOT SAUCE	18.0
UMAMI SEA BREAM (5 SLICES) MANGO SAUCE	16.0
OMAKASE CEVICHE (GF) THE CHEF'S CHOICE – PLEASE ASK YOUR SERVER	13.0
VEGETABLE TOSTADITAS (V/VG) MISO LIME CORIANDER	9.0

MAKI

LOBSTER ROLL CUCUMBER TAKUAN SESAME	21.0
SOFT-SHELL CRAB ROLL SHISO CUCUMBER AJI AMARILLO MAYONNAISE	16.5
PRAWN TEMPURA ROLL AVOCADO SPICY MAYONNAISE	15.5
SALMON ROLL AVOCADO SWEET SOY	15.0
SPICY TUNA MAKI (GF) CHILLI MAYONNAISE SPRING ONION	14.0
SPICY YELLOWTAIL MAKI (GF) CHILLI MAYONNAISE SPRING ONION	14.0
K-MAKI (GF/V/VG) GINGER AVOCADO CUCUMBER SESAME	9.5

NGIRI (2 PCS)

MAGURO – TUNA	13.0
HAMACHI – YELLOWTAIL	12.0
SHIMA-AJI – STRIPEJACK	12.0
TAI – SEA BREAM	9.5
SAKE – SALMON	8.0
SAINTS NIGIRI SELECTION (5 PCS)	22.0

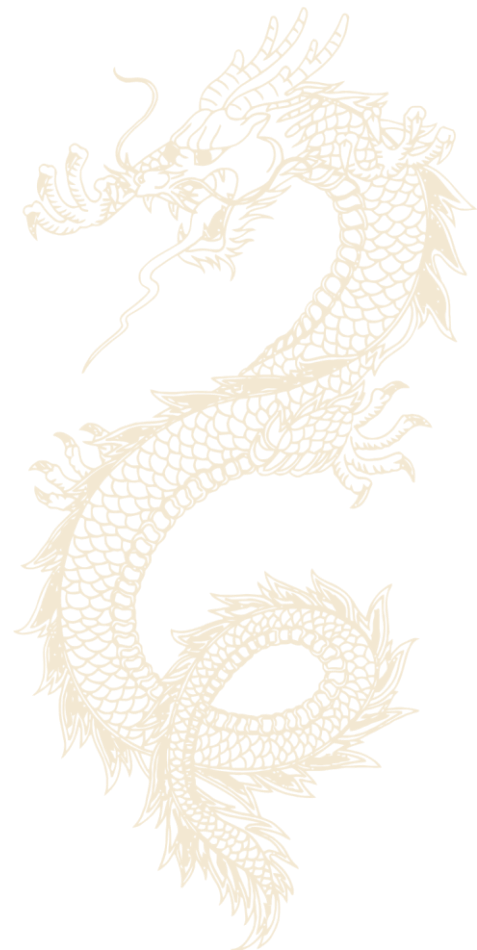
SASHIMI

MAGURO – TUNA (GF)	
HAMACHI – YELLOWTAIL (GF)	
SHIMA-AJI – STRIPEJACK (GF)	
TAI – SEA BREAM (GF)	
SAKE – SALMON (GF)	
3 TYPE SASHIMI (GF) SALMON TUNA SEA BREAM	18.0
5 TYPE SASHIMI (GF) SALMON TUNA SEA BREAM YELLOWTAIL STRIPEJACK	32.0



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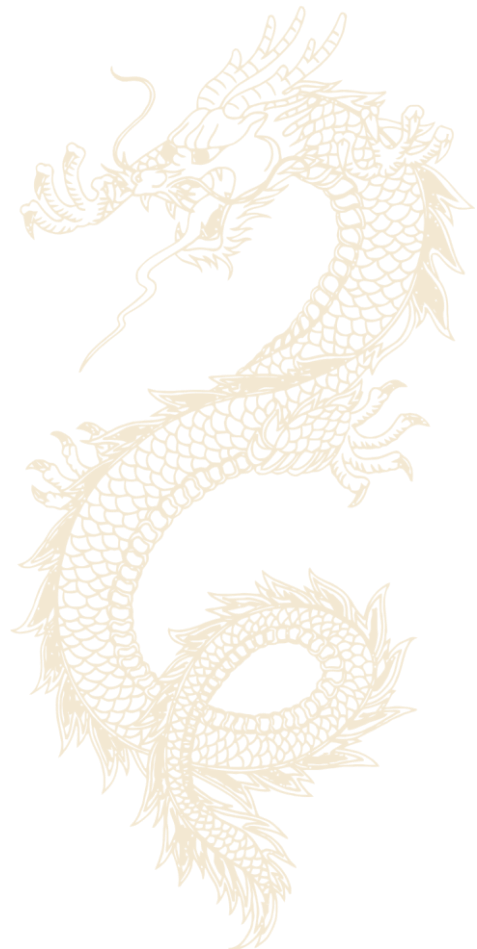
TO FOLLOW

HOT KITCHEN

A5 KOGASHIMA WAGYU FILLET (200g) POACHED DAIKON ORANGE PICKLED GINGER	105.0
JAPANESE A4 WAGYU SIRLOIN (180g) YAKINIKU SAUCE	82.0
SPICED LAMB CUTLETS YUZU PICKLED DAIKON	40.0
BLACK COD YUZU MISO (GF) SWEET & SOUR MISO YUZU	40.0
DONBURI RICE BOWL RICE EGG YOLK DONBURI SAUCE WITH	
DRY AGED RIB-EYE	28.0
KING OYSTER MUSHROOMS (VG)	22.0
PAN-FRIED STONE BASS COCONUT SALSA SWEET & SOUR BOK CHOI	26.0
CHAR-GRILLED POUSIN – BABY CHICKEN TARE SAUCE ENOKI MUSHROOMS	24.0
JAPANESE UDON NOODLES (V/VG) GARLIC CHILLI MIXED VEGETABLES DASHI BROTH	23.5

SIDES

SAKE FLAMED BROCCOLI (GV/V/VG) SWEET SOY CHILLI SPRING ONION	8.0
SWEET POTATO (GF/V) YOGHURT DIP	8.0
SAUTEED BOK CHOI (GF/V/VG) TOGARASHI SAKE	8.0
CASSAVA CHIPS (V) YUZU KOSHO	7.0
STEAMED WHITE RICE (GF/V/VG) SESAME	5.0



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