

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.

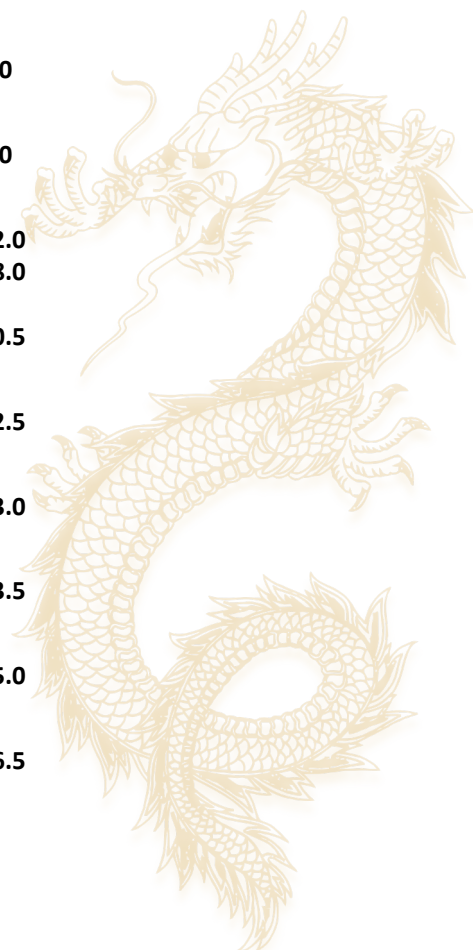
Every dish and every experience at Saints is an invitation to pause, taste new flavours and feel at home in a place that celebrates both heritage and new beginnings.

SAINTS

'IRASSHAIMASE'

NIBBLES & TEMPURA

STEAMED EDAMAME (GFO/V/VG) SEA SALT OR CHILLI		6.0
MISO SOUP (GF/V/VG) TOFU SPRING ONION WAKAME		6.0
EBI GYOZA - PRAWNS SPICY MISO	3 PIECE 5 PIECE	12.0 18.0
VEGETABLE TEMPURA SEASONAL VEGETABLES PONZU		10.5
CHICKEN KARAAGE YUZU KOSHO		12.5
CRISPY RICE FISH TARTARE CHILLI MAYONNAISE SOY		13.0
CRISPY PRAWNS JALAPEÑO SAUCE		13.5
SOFT SHELL CRAB TEMPURA AJI AMARILLO MAYONNAISE		15.0
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.

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SUSHI BAR

KOMBU CARPACCIO (6 SLICES) **14.0**
SEA BASS | CITRONETTE

OMAKASE CEVICHE (GF) **13.0**
THE CHEF'S CHOICE – PLEASE ASK YOUR SERVER

MAKI

LOBSTER ROLL **21.5**
CUCUMBER | TAKUAN | SESAME

SOFT-SHELL CRAB ROLL **16.5**
SHISO | CUCUMBER | AJI AMARILLO MAYONNAISE

PRAWN TEMPURA ROLL **15.5**
AVOCADO | SPICY MAYONNAISE

SALMON ROLL **15.0**
AVOCADO | SWEET SOY

SPICY TUNA MAKI (GF) **14.0**
CHILLI MAYONNAISE | SPRING ONION

SPICY YELLOWTAIL MAKI (GF) **14.0**
CHILLI MAYONNAISE | SPRING ONION

K-MAKI (GF/V/VG) **9.5**
GINGER | AVOCADO | CUCUMBER | SESAME

NIGIRI (2 PCS)

MAGURO – TUNA
HAMACHI – YELLOWTAIL
SUZUKI – SEA BASS
TAI – SEA BREAM
SAKE – SALMON

3 PIECE NIGIRI SELECTION **16.0**
SALMON | TUNA | SEA BASS

5 PIECE NIGIRI SELECTION **26.0**
SALMON | TUNA | SEA BASS | SEA BREAM | YELLOWTAIL

SASHIMI

MAGURO – TUNA (GF)
HAMACHI – YELLOWTAIL (GF)
SUZUKI – SEA BASS (GF)
TAI – SEA BREAM (GF)
SAKE – SALMON (GF)

3 TYPE SASHIMI (GF) **18.0**
SALMON | TUNA | SEA BREAM

5 TYPE SASHIMI (GF) **32.0**
SALMON | TUNA | SEA BASS | SEA BREAM | YELLOWTAIL



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TO FOLLOW

HOT KITCHEN

DRY-AGED ANGUS FILLET STEAK (200g) POACHED DAIKON ORANGE PICKLED GINGER	60.0
DRY-AGED ANGUS RIB-EYE STEAK (300g) YAKINIKU SAUCE	49.0
SPICED LAMB CUTLETS YUZU PICKLED DAIKON	44.0
BLACK COD YUZU MISO (GF) SWEET & SOUR MISO YUZU	40.0
DRY-AGED ANGUS SIRLOIN STEAK (250g) SOY BUTTER	35.0
CHAR-GRILLED POUSIN – BABY CHICKEN TARE SAUCE ENOKI MUSHROOMS	25.0
PAN-FRIED SEA TROUT CLAM & POTATO SAUCE SAUTÉED SPINACH	24.0
JAPANESE UDON NOODLES (V/VG) GARLIC CHILLI MIXED VEGETABLES DASHI BROTH	21.5
KATSU NASU – AUBERGINE (V) HUACATAY SAUCE MIXED HERBS	15.5

SIDES

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



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