

# MENU

## SMALL PLATES

- 9.5 Chinese Turnip Cake, Kimchi, Sweet & Sour Asparagus, Tempura Quail Egg
- 9 Tempura Broccoli Katsu maki Roll, Wasabi Mayonnaise
- 13 Yellowfin Tuna Ceviche, Mandarin & Ginger Gel, Wasabi & Avocado Puree
- 14 Seared Scallop, Chicken & Lemongrass Balantine, Peanut Satay, Yuzu Gel
- 15 Yuzu Miso Black Cod, Apple, Kohlrabi & Wasabi Tartare, Lotus Root Crisp
- 15 Tempura Jumbo Prawn, Soy & Ginger Dip
- 15 Beef Tataki, Shiitake Ox Cheek Dashi, Glass Noodles

## LARGE PLATES

- 34 Rib Eye Steak, Ponzu Buerre Noisette, Onion Ring, Asian Slaw, Salad, Fries or New Potatoes  
(Surf & Turf - Add Miso Butter Grilled / Tempura Lobster Half or Whole MP or Tempura / Szechuan Grilled Jumbo Prawns £15)
- 25 Tempura Monkfish, Yuzu Tartar, Fries or New Potatoes, Asian Slaw, Salad
- MP Half or Whole Grilled Lobster, Miso Butter, Asian Slaw, Salad, Fries or New Potatoes
- MP Fish of the Day, Kaffir Lime Salsa, Asian Slaw, Salad, Fries or New Potatoes,
- 30 Pan-Roast Red Gurnard, Katsu Scallops, Swiss Chard, Potato Terrine, Lemongrass & Wild Garlic Nage
- 28 Chilli Glazed Lion's Mane Mushroom, Tempura Asparagus, Triple Cooked Chips, Asian Slaw, Salad
- 30 Whole Ginger-Baked Sea Bass, Black Bean Sauce, Salad, Asian Slaw, Fries or New Potatoes

### 90 SEAFOOD PLATTER FOR 2

Whole Ginger-Baked Black Bean Sea Bass, Seared Scallops, Szechuan King Prawns, Tempura Calamari, Dressed IOW Crab, Tobiko Katsu Maki Rolls, Tuna Ceviche, Furikake Fries, Yuzu Slaw

Add Whole or Half Lobster Grilled or Tempura MP

## SIDES

- |     |                         |     |                |
|-----|-------------------------|-----|----------------|
| 6   | Soy & Sesame Tenderstem | 4   | Furikake Fries |
| 4   | New Potatoes            | 6.5 | Peanut Noodles |
| 4.5 | Stir-Fried Vegetables   | 4   | Asian Slaw     |

**\*\*ALWAYS INFORM A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES\*\***

## DESSERTS

- 10 Cappucino Brulee, Dark Chocolate Ganache
- 9.5 Caramelised Milk & Pecan Tart, Orange & Thyme Panna Cotta, Ginger Poached Pear
- 9.5 Pandan Doughnuts, Passionfruit Gel, Lemongrass Diplomat
- 12 Isle of Wight Soft, Buffalo Blue, Tomme de Montagne, Spiced Baby Onion Chutney, Crackers
- 8 Pineapple Carpaccio, Glazed Pineapple, Pomegranate, Coconut Gel

## HOT DRINKS

- 2.5 Single Espresso
- 3 Single Macchiato / Double Espresso / Americano
- 3.5 Double Macchiato / Cappuccino / Latte / Flat White
- 3.5 T2 English Breakfast Tea / T2 Earl Grey / Chamomile / Fresh Mint  
Jasmine Tea Pearls / Fresh Ginger & Lemon

## BOOZY DIGESTIFS

- 9 Amaretto Coffee - Amaretto, Black Coffee, Cream
- 10 Japanese Coffee - Toki Whisky, Black Coffee, Demerara Sugar, Cream
- 11 Espresso Martini- Vodka, Espresso, Demerara
- 10 Miso Salt Caramel Espresso Martini - Mermaid Salt Vodka, Miso Caramel
- 11 Yuzushu Ginjo Sake, Akashi-Tai- Japanese Style of Limoncello,  
Made by Macerating Yuzu Fruit in Ginjo Sake
- 10.5 Shiraume Ginjo Umeshu Sake - Plum Infused Sweet Sake
- 15/70 Anselmi I Capitelli 2018 Dessert Wine - Exquisite Apricot, Peach, Lychee  
Flavours From Soave, Italy
- 6/7.5 Xeco Fino / Xeco Amontillado Sherry
- 6 LBV Port, Quinta Do Crasto

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**S M O K I N G L O B S T E R**