

# 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
- 15 Yuzu Miso Black Cod, Apple, Kohlrabi & Wasabi Tartare, Lotus Root Crisp
- 15 Tempura Jumbo Prawn, Soy & Ginger Dip

## 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 / Szechaun 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,
- 21 Peanut Noodles, Stir Fried Sesame & Soy Vegetables, BBQ Tofu
- 28 Chilli Glazed Lion's Mane Mushroom, Tempura Asparagus, Triple Cooked Chips, Asian Slaw, Salad
- 30 Pan Fried Local Line Caught Sea Bass, Black Bean Sauce, Salad, Asian Slaw, Fries or New Potatoes

### **SEAFOOD PLATTER FOR TWO £115**

Local Line Caught Black Bean Sea Bass, Seared Scallops, Tempura King Prawns, Tobiko Uramaki, Local Crab & Wasabi, Tuna & Yuzu Ceviche, Grilled Half Lobster, Furikake Fries, Asian Yuzu Slaw

## SIDES

- |   |                         |     |                |
|---|-------------------------|-----|----------------|
| 6 | Soy & Sesame Tenderstem | 4   | Furikake Fries |
| 4 | New Potatoes            | 6.5 | Peanut Noodles |
| 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
- 14 Isle of Wight Soft, Buffalo Blue, Tomme de Montagne, Spiced Baby Onion Chutney, Crackers

## HOT DRINKS

- 2.5 Single Espresso
- 3 Single Macchiato / Double Espresso / Americano
- 4 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 Choya Umeshu Plum Liqueur
- 13 / 75 Anselmi I Capitelli 2018 Dessert Wine - Exquisite Apricot, Peach, Lychee  
Flavours From Soave, Italy
- 6 Xeco Fino / Xeco Amontillado Sherry
- 6 LBV Port, Quinta Do Crasto

Whisky Selection Available - Please See Drink Menu

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