

MENU

SMALL PLATES

Omakase "I'll leave it up to you!" £40 per person

Chefs Selection of Small Dishes

- 8 Szechuan King Prawn & Pineapple Katsu Maki
7 Sweet & Sour Asparagus, Crispy Leek Katsu Maki
MP Tuna Tataki, Chilli Ponzu, Wasabi
9 Shio Koji Chicken, Pineapple Satay
8.5 Tempura Fish of the Day, Shiso Ailoi
7 Prawn Har Gau Dumplings
8 Korean BBQ Lamb, Edamame, Pea, Mint
6 Tempura Green Vegetables, Wasabi Mayo
7 Shiitake Mushroom & Chive Gyozas
7 Tempura Squid, Chilli Dip
10 Teriyaki Seared Beef Rib-Eye, Radicchio, Avruga Caviar
6.5 Tempura Avocado, Szechuan Vegan Mayo Bao
7.5 Pork Belly, Pickled Cucumber, Hoisin Bao
7.5 Tempura Soft Shell Crab, Chilli Yuzu Slaw Bao
- | | | | |
|---|--------------|-----|---------------------------------|
| 4 | Young Kimchi | 4 | Soy, Sesame Tenderstem Broccoli |
| 4 | Goma Seaweed | 3.5 | Furikake Fries |
| 4 | Asian Slaw | 4 | Lo Bak Go |

DESSERTS

- 12 Cheese Plate, Onion Chutney, Crackers
7 Warm Banana Bread, Miso Caramel
8 Anselmi I Capitelli 2018 Dessert Wine
11 Japanese Coffee, Toki Whisky, Demerara, Cream
9 Amaretto Coffee, Cream

COCKTAILS

- 10 Lychee Cucumber Martini
Gin - Lychee Liqueur - Fresh Apple - Fresh Cucumber
- 11 Raspberry Chilli Margarita
El Rayo Tequila 100% Agave - Cointreau - Raspberries - Chilli
- 10 Saketini
Sake Tokubetsu - Roku Gin - Cherry Bitters
- 11 Thai Lemonade
Havana 7yr - Orgeat - Kombucha - Coriander - Chilli - Lime
- 10 Apricot Estate
Appleton Estate Rum - Amontillado - Apricot Liqueur - Bitters
- 12 Black Manhattan
Woodford Rye - Amaro - Maraschino - Chinese Bitters
- 12 Smoking Old Fashioned
Woodford Bourbon - Mandarin - Smoke
- 12 Choya Negroni
Choya Umesu - Antica - Campari - Roku Gin
- 10 Wasabi Amaretto Sour
Wasabi - Amaretto - Egg White
- 16 Japanese Champagne Royale
Champagne - Choya Umesu - Cherry
- 10 Miso Salt Caramel Espresso Martini
- 11 Coconut Rum Espresso Martini

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

DRUNKEN LOBSTER