

# APOTHECARY 東

*Japanese flavours • Contemporary dishes*

We suggest a selection of three dishes per person or four including dessert  
Our food is served tapas style as prepared by the kitchen

## SIGNATURE DRINKS

Cocktail of the month 9.50 Please ask server for details

Okinawa daiquiri 11.90 Havana club spiced rum, Briottet liqueur d'ananas, Okinawa puree (mango, pineapple and vanilla), fresh lime juice

Cheri-pop NON-ALCOHOLIC 5.90 Sour cherry syrup, lemon sherbert, Franklin & Sons soda

Gin-Gin hotshot NON-ALCOHOLIC 5.90 Ginger syrup, lime juice, Franklin & Sons ginger ale

## SNACKS All VG

House pickles GF 2.90

Miso soup 4.40

Spicy miso soup 4.60

Salted edamame GF 4.20

Lotus root crisps 4.40

## VEG & VEGAN

Sesame corn on the cob *2pcs* GF / VG 5.90

Smokey tenderstem broccoli VG 7.40

Black sesame cauliflower VG 7.70

Tofu veg gyoza *5pcs* VG 6.90

Miso aubergine VG 7.50

Jalapeno fried tofu salad VG 9.90

## RAW All GF

Yellowtail tiradito 14.50

Yellowtail, yuzu soy, truffle oil, jalapeno, coriander cress

Salmon tataki 12.90

Seared, sliced and served with ponzu dressing

Sea bass ceviche 13.10

Sea bass, chilli, lime, coriander cress

## MEAT & SEAFOOD

Kakuni pork belly GF 12.90

Toban-djan prawns 12.80

Crispy soft shell crab GF 13.90

Jalapeno fried squid salad 9.90

Karaage fried chicken GF 8.90

Chicken gyoza *5pcs* 6.90

Kimchi rice 7.90 *with egg yolk* 8.50

## SIDES & SAUCES

Sushi rice VG / GF 3.70

Furikake rice house seasoning 4.70

Nori fries seaweed sprinkle GF / VG 4.70

Yakisoba veg noodles VG 6.10

Wafu leaf salad VG GF 4.70

Gochujang & lime mayo v 1.90

Sriracha mayo v 1.90

## LARGE PLATES

Teriyaki robata grilled poussin 24.00

Teriyaki marinated baby chicken, furikake rice, pickled vegetables

Grilled lamb belly 29.50

Welsh lamb (250g), soy cabbage, seasonal vegetable kimchi

Grilled truffle miso short rib 26.00

Lake district beef (150g), truffle, miso, tenderstem broccoli, chilli oil

Vegan platter VG 28.50

Tofu salad, miso glazed aubergine, smokey tenderstem broccoli, avocado & cucumber sushi rolls

Rib-eye steak 38.50

28 day aged beef (300g), BBQ teriyaki dipping sauce, nori fries

## SUSHI ROLLS All 8 pcs

Avocado cucumber GF / VG 6.90

Cucumber, avo, mange tout, chives

Chirashi 9.70

Chef selection of fish, avo, spicy mayo, chives, teriyaki

Salmon avocado 11.10

Salmon, avo, mayo, furikake

Spicy tuna 12.00

Tuna, avo, cucumber, spicy miso, sesame

Salmon den miso 16.80

Salmon, mixed veg, avo, teriyaki, chives, sesame

Roasted pepper dragon GF / VG 12.00

Roasted pepper, yuzu jalapeno salsa, vg mayo, avo, cucumber

Spicy tuna dragon 16.80

Tuna, prawn, spicy mayo, avo, sesame

Cornish crab 14.80

Cornish crab, avo, cucumber, mayo, masago

## SPECIALS

Wagyu beef tartare sushi roll (available Tues-Sat) 14.90

Japanese A4 wagyu beef, kisami wasabi, spring onion, fried potato, mustard cress, unagi sauce

BBQ unagi nigiri sushi (available Tues-Sat) *3pcs* 13.50

Freshwater eel, teriyaki sauce, spring onion, sushi rice

VG Vegan GF Gluten free V Vegetarian