SMALL SHARING

Sweet Corn Rocks in Shiso Butter [V]	6
Vegetable Spring Rolls [V][VG]	7
Spicy Edamame [V][VG]	7
Edamame with Truffle Salt [V][VG]	8
Crispy Squid with Salt 'n Pepper, Chilli & Garlic	14
Sesame Prawn Spring Rolls with Tomato Salsa	14
Japanese Pizza with Tuna Truffle Mizuma	15
Salmon Tartar with Shiso Ponzu	15
Crispy Duck Spring Rolls	16
Popcorn Shrimp in Miso Chipotle Mayo	19
Wagyu Taco with Pineapple Salsa	19
Beef Tataki with Foie Gras & Black Caviar	19

SALAD

Kale, Crispy Tofu and Quinoa [V][VG]	14
Crispy Duck, Watermelon and Cashewnut	18

BASKETS

Chicken Yakitori

Chive & Lotus Dumpling [V][VG]	13
Prawn & Chive Dumpling	14
King Prawn Har Gau	14
Chicken Siu Mai	15
SKEWERS	
Japanese Vegetables [V][VG]	8

Suitable for Vegetarian [V] Vegan [VG]

All menus inc. VAT exclude Service Charge at 15%. Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our dishes.

SUSHI

13

Vegetarian Maki [V][VG]	13
Jade Dragon Roll	16
Salmon & Avocado Roll	16
Gilgamesh Dragon Roll	18
Mr Chang Roll	18
Yellowtail Jalapéno	19

SIGNATURE DISHES

FROM THE LAND

Mekong Lemongrass Chicken Thai Green Chicken Curry Beef Rendang with Roti Shaking Beef Ribeye Bulgogi with Chive Mash Lamb Chops with Wasabi Seasoning FROM THE SEA Grilled Jumbo Tiger Prawn with XO sauce Miso Chilean Seabass

VEGETARIAN

Asparagus & Cauliflower Fried Rice [V][VG] Thai Green Curry with Lychee & Vegetables [V Cauliflower Steak [V][VG] Aubergine Miso [V][VG]

SIDES

Jasmine Rice [V][VG] Asian Greens [V][VG]

SASHIMI & NIGIRI

Assorted Sashimi Platter	58
Assorted Nigiri Platter	58

	25	
	25	
	28	
	37	
	37	
	37	
	38	
	49	
	9	
/][VG]	19	
	19	
	19	

6

6