



PAN-ASIAN CUISINE

SMALL DISHES

EDAMAME, SESAME YUZU SALT / SPICY CHILLI GARLIC 4.50
SUPER SWEET CORN WITH TOKYO BUTTER WASABI FURIKAKE 5.50
CHILLED SPINACH SALAD & HANDMADE SOBA TOFU WITH GOMA DRESSING 6.75
SCALLOP KUSHIYAKI, TRUFFLE YUZU BUTTER PONZU, UME BOSHI SESAME 8.75
WATERCRESS & FUJI APPLE SALAD, WITH AVOCADO WASABI DRESSING 9.50
ROCK SHRIMP STYLE TEMPURA, SEAWEED FURIKAKE, KIMCHI GARLIC MAYO 9.75
ANGUS BEEF GYOZA, ONION PONZU, TOMATO MISO, CHARCOAL VEIL 13.50
KOREAN CRISPY FRIED CHICKEN, SESAME & LIME 8
ROBATA TENDER STEM BROCCOLI, SATSUMA MISO WAFU, CRISPY SHALLOTS 7.50
STUFFED BONELESS CHICKEN WINGS, CORIANDER LIME GINGER MISO DIPPING 7.50
MISO CARAMEL GLAZED AUBERGINE, FRIED GARLIC CRISPS, HERBS 6.50
STEAMED JAPANESE RICE 4.50

SASHIMI SUSHI

SPICY SALMON TARTARE, JAPANESE HERBS, SALMON ROE & NORI RICE CRACKERS 12.50
YELLOW TAIL KINGFISH, SHIO KOMBU, SMOKED CHERRY WOOD PONZU CHIVES 14
BLUE FIN TUNA TATAKI WITH FENNEL, MOUNTAIN POTATO, FUJI APPLE WAFU 14
SEARED SALMON BELLY MAKI WITH PRAWN AND CUCUMBER MENTAIKO MAYO 14.50
SPICY TOMATO AND ASPARAGUS MAKI, YAMAGOBO & SHISHO 11
CORNISH CRAB CALIFORNIA ROYALE MAKI, WITH LOBSTER MISO AND HERBS 14
TUNA HAND ROLL, BRUSHED WITH AGED SASHIMI SOYA, AND YUZU SESAME 13
YELLOW TAIL KINGFISH HAND ROLL, BRUSHED WITH AGED SASHIMI GINGER 11

ROBATA TEPPANYAKI LARGE DISHES

BABY CHICKEN, BARLEY GINGER MISO, CRISPY RICE NOODLE, CORIANDER & SESAME 22.50
YAKINUKU BEEF RIBEYE, SWEET POTATO SOBA NEST, ONION MISO, WASABI FURIKAKE 28
WOK FRIED MONKFISH, KAFFIR LIME SWEET CHILI OYSTER GLAZE THAI BASIL 19.50
THREE YUZU SHISHO MARINADE LAMB CUTLETS, NASHI PEAR TOMATO MISO, KIMCHI 27
JAPANESE MUSHROOM & EDAMAME YAKI SOBA WITH ONION TERIYAKI, GREEN TEA 13.50
IMPERIAL MISO BLACK COD, CHILLI LIME YUZU SAUCE 26
CRISPY SKIN SALMON BELLY, GOCHUJANG BROWN BUTTER PONZU 16

PLEASE NOTIFY A MEMBER OF THE STAFF IF YOU HAVE ANY ALLERGIES

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED TO THE TOTAL BILL





DIM SUM

- PRAWN HAR GAO 9.75
- PRAWN & PORK SHI MAI 9.75
- SPICY AUBERGINE & SPINACH 9.50
- CHICKEN XIAO LONG BAO 9.75
- SPICED LAMB BAO WITH HIBISCUS 13

TACOS

- SALMON CEVICHE, AVOCADO, MASAGO 11
- BEEF RIB, AVOCADO, CRISPY ONION 12
- ARTICHOKE, AJI PANCA, AVOCADO 9.50

HIRATA BUNS

- BEEF, TONKATSU, SUGAR LOAF, MUSTARD MAYO 13
- PRAWN, SHISO, KIMCHI 10.50
- CHICKEN, JAPANESE PICKLES, YUZU MAYO 9.50

RAMEN

- CHICKEN AND SWEET CORN, ONSEN EGG 14
- SEA BASS, ONSEN EGG 14
- BEEF, ONSEN EGG 16
- VEGETABLE, TOFU 12

DESSERT

- MATCHA TIRAMISU 9.75
- LYCHEE JASMINE & RASPBERRY CREME, BRULEE, CALPIS SORBET 8.50
- VANILLA TOFU CHEESECAKE, ROASTED KANEKO, SAKURA FLOSS, PLUM WINE ICE CREAM 9.50
- OMAKASE ICE CREAM AND SORBETS 7.50
- JAPANESE CHOCOLATE FOREST FLOOR 11
- OMAKASE ICE CREAM MOCHI SELECTION 8.50

PLEASE NOTIFY A MEMBER OF THE STAFF IF YOU HAVE ANY ALLERGIES

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED TO THE TOTAL BILL

