

LUSH & HUSH

Morning , here. The world, later

BRUNCH

- Japanese Fluffy Omelette £12.8
With kimchi wagyu mince fried rice
- Wagyu Meatball Shakshuka £13.8
Wagyu mince meat ball ,chorizo crumbles
with Poached egg
- Grilled Aubergine Shakshuka £11.8
Poached eggs &aubergine in tomato
sauce,sourdough
- Blueberry compote & cream V £10.8
French Toast
Fresh berries and velvety cream cheese
- Smoked Salmon & cream cheese
French toast £14.8
Oak smoked salmon ,truffle oil & salad on top
of French toast,come with seaweed cream
- Foie Gras on French Toast £19.8
Seared foie gras, topped with blueberry compote

Midday, here. Outside can pause



OYSTERS — SHUCKED TO ORDER

- Classic Raw £4.2
lemon&shallot vinaigrette
- Kimchi Oyster £4.6
spiced kimchi topping
- Sea salt foam Oyster £5.6
Truffle &seaweed sauce base & sea salt foam
- Designed Mix (Half Dozen) £26.5
3 Classic + 2 Kimchi + 1 sea salt foam



LIGHT BITES

(Tapas-style, 2-3 per person)

TO START

- Olives Marinated with Whisky £4.2
Spanish olives with a hint of whisky

- Pan con Tomato with ham £7.8
Sun-dried tomato, chives,olive oil & ham
- Bread & Spreads (for share) £8.8
Fresh bread & Grilled Naan with truffle&
hummus spreads
- Avocado in Bath. V £7.8
Avocado salad served cold with a light sweet-
soy glaze
- Burrata in bloom garden V £9.8
Burrata with cherry tomatoes and fruits,olive
oil ,basil,balsamic
- Warm Salad with fruits V £7.5
Lightly seared seasonal fruits&vegetables
with roasted nuts
- Courgette flower /Pepper with yuzu
goat cheese tempura V £9.8



WAGYU BITES

- Wagyu mince Thai spring rolls £4.8
filling with lemongrass and a touch of chilli.
served with hummus and XO sauce.(2pcs)
- First Kiss" Nigiri £6.8
Lightly seared A5 wagyu on sushi rice, with
truffle paste and shiso leaf
- Wagyu & Chorizo Croquettes with
Truffle Paste (3pcs) £9.8
Crispy croquettes of wagyu, potato& chorizo
on truffle paste, 3 pcs
- Mini Wagyu Katsu Sando. £10.8
Crispy wagyu cutlet sandwich with truffle
sauce — small plate (2pcs)
- Wagyu cube Skewers £10.8
Seared A5 wagyu skewer with veggies(2pcs)
- Wagyu charcuterie £11.8
Slow braised wagyu slice with humus sauce
and parsley

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OCEAN BITES

- **Prawn Cake on Seaweed Base** £9.6
Golden-fried prawn cake on seaweed base with pepper salt
- **Monk Fish Tempura.** £9.6
Monk fish cube tempura with honey and wasabi mayo
- **Seared Scallops, Yuzu Sauce** £10.8
Come with caramelised sweet potato purée & citrus dressing
- **Salmon Tartare 'Ice Cream'** £9.8
Salmon tartare with avocado purée and mini chilli
- **Langoustine /Razor Clam Duo:**
Ceviche & Temaki £12.8
ceviche with pomegranate sauce plus a sushi hand roll

SMALL PLATES



- **Wagyu Truffle Bun.** £14.5
Seared Wagyu sliver with truffle cheese & avocado
- **Lobster Crispy Bun** £13.5
Fresh lobster meat with ocean mayo,crispy puff
- **Chargrilled stuffed whole squid** £15.6
Filled with orzo & prawns,finished with sun-dried tomato& chilli
- **Yakiniku Steak Salad** £21.5
Sliced steak, Japanese yakiniku glaze, mixed leaves, truffle paste topping

Grilled shellfish of the day

- **Oyster.** £5.8/ Giant £12.8
- **XL Scallop/Razor Clam.** £9.8
- **Giant wild tiger prawn.** £11.8
- **Langoustine** £14.5 2pcs/Giant 19.8
- **Gambas.** £14.8 3pcs
XO sauce/ Garlic & Chilli Sauce/Thai Sauce

LIGHT MAIN



- **Prawn Orzo** £21.6
Seared prawns,with rich flavor Orzo
- **Seafood Paella Skillet** £18.5
Mini skillet with prawns & calamari
- **Golden Lobster Orzo** £23.8
Seared tender Daily Fresh lobster with crispy orzo in lobster broth —a modern twist on orzo
- **Grilled Salmon Steak.** £22.5
Grilled with white miso sauce
- **Grilled Iberico pork** £24.5
Grilled with rose & sweet soy glaze
- **Short rib orzo.** £29.5
Slow-cooked Wagyu short rib, with rich beef broth orzo, finished with balsamic.
- **Chilled Spaghetti with King Oyster Mushrooms** V £16.5
Chilled spaghetti in pine nut,tofu&truffle sauce, served with King Oyster Mushrooms.
- **Forest Pot.** V £16.5
Japan's beloved shiitake mushrooms,gently simmered with tofu and seasonal vegetables in a rich vegetable broth.

FEAST



- **Wagyu Ragù Paccheri** £23.8
Wagyu mince with tomato's sauce and chilli peppers.
- **Seafood Paella** £24.5
Spanish style rice with Prawns, shellfish & calamari
- **Langoustine Paella** £26.8
spanish style rice with Langoustines and garlic
- **King Crab Arroz Caldoso** £26.8
panish-style soupy rice with king crab claws, rich seafood broth, and aromatic herbs.

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- **Mediterranean Aubergine Paella** £19.8
spanish style rice with aubergine & peppers 
- **Live Lobster Linguine** Market price
Grilled Live lobster with linguine in a rich lobster bisque, with a hint of chilli.
- **Grand Lobster & Fish Caldereta**
(2-3 p) £98
A rich lobster bisque stew with whole live lobster & fish, deep, warming and full of flavour
option: +£5.0 lobster linguine
- **Japanese A5 Wagyu Steak** Market price
three sauces: truffle paste oil, sea salt & black pepper, and Japanese-style wine sauce
- **Yakiniku Wagyu Steak** Market price
Pan-seared sliced Wagyu steak in our signature Japanese yakiniku glaze
- **Wagyu Steak Katsu Sando** £41.5
Japanese style crispy Steak Sandwich
- **Cajun Seafood Bucket-**
Individual / Large/Lux £27.8/52.5/78.5
Prawns, shellfish & squid in Cajun spice, served in a bucket. Luxury Choice includes one whole crab or half lobster
- **Catch of the day— 800°C Grill/Salt Crust Sole/Sea bass/John Dory** Market price
Pan-grilled, then finished in an 800°C grill, served with Mediterranean sauce.
- **Grilled Stuffed Poussin** £22.5
Baby chicken stuffed with sticky rice, mushrooms, and XO sauce made with scallops and chilli oil.

SIDES



- **Miso Soup**  £5.8
Classic miso with tofu & wakame
- **Wagyu Fat Chips** £6.5
Crispy potato chips fried in wagyu beef fat
- **Spinach with Crab Butter** £6.5
Warm spinach with crab meat butter
- **Cabbage with prawn** £6.5
stir fried cabbage with prawn mince

Please note: Some dishes need up to 35 mins to cook;

Please let our staff know if you have any allergies;

A 12.5% Sustainability & Experience Charge is applied to all bills in place of a traditional service charge. This contribution supports our ongoing commitment to sustainable sourcing, responsible waste management, and continuous investment in the guest experience, including unlimited filtered water, freshly prepared bread, and rice. The charge is applied independently and is not affected by discounts, promotions, or discretionary bill adjustments.