

lunch menu

£36 per person

650 cal

yasaidashi no miso-shiru (gf)
white miso soup with spring onion

gyuniku no gyoza
beef, ginger and sesame dumplings

3 sashimi
chef's 3 piece sashimi selection

sake to avocado maki
raw salmon and avocado

kuruma-ebi
black tiger prawn tempura with
spicy yuzu sauce

select one dish from the robata

sake teriyaki
salmon fillet teriyaki with sansho salt

610 cal

or

hinadori no miso yaki
baby chicken, lemon, miso and garlic soy

800 cal

or

kobuta no ribs yawaraka nikomiyaki
baby back ribs with sansho and cashew nuts

930 cal

gohan
steamed rice

dessert
choice of one of the a la carte desserts
£5 supplement per person

premium lunch menu

£46 per person

401 cal

goma fuumi no horenso salada
spinach leaves and sesame dressing

gindara to kani no gyoza
crab, black cod and prawn dumpling with chilli dressing

premium 3 sashimi
chef's 3 piece sashimi selection

kihada maguro no taru taru
tuna tartare, egg yolk with nori rice cracker

piripiri maguro maki
spicy yellowfin tuna, cucumber

select one dish from the robata or kitchen

gindara no saikyo-yaki
black cod marinated in yuzu miso

531 cal

or

gyuhireniku no pirikara yakiniku
beef fillet, chilli, ginger and spring onion

622 cal

or

kankoku fu kohitsuji
lamb cutlets with korean spices

555 cal

gohan
steamed rice

dessert
choice of one of the a la carte desserts
£5 supplement per person

tuesday to friday from 12pm to 3pm

please ask your waiter for assistance with information on allergens or any dietary requirements

a 14.5% discretionary service charge will be added to your bill

pre-theatre menu

£36 per person

650 cal

yasaidashi no miso-shiru (gf)
white miso soup with spring onion

gyuniku no gyoza
beef, ginger and sesame dumplings

3 sashimi
chef's 3 piece sashimi selection

sake to avocado maki
raw salmon and avocado

kuruma-ebi
black tiger prawn tempura with
spicy yuzu sauce

select one dish from the robata

sake teriyaki
salmon fillet teriyaki with sansho salt

610 cal

or

hinadori no miso yaki
baby chicken, lemon, miso and garlic soy

800 cal

or

kobuta no ribs yawaraka nikomiyaki
baby back ribs with sansho and cashew nuts

930 cal

gohan
steamed rice

dessert
choice of one of the a la carte desserts
£5 supplement per person

pre-theatre premium menu

£46 per person

401 cal

goma fuumi no horenso salad
spinach leaves and sesame dressing

gindara to kani no gyoza
crab, black cod and prawn dumpling with chilli dressing

premium 3 sashimi
chef's 3 piece sashimi selection

kihada maguro no taru taru
tuna tartare, egg yolk with nori rice cracker

piripiri maguro maki
spicy yellowfin tuna, cucumber

select one dish from the robata

gindara no saikyo-yaki
black cod marinated in yuzu miso

531 cal

or

gyuhireniku no pirikara yakiniku
beef fillet, chilli, ginger and spring onion

622 cal

or

kankoku fu kohitsuji
lamb cutlets with korean spices

555 cal

gohan
steamed rice

dessert
choice of one of the a la carte desserts
£5 supplement per person

tuesday to friday from 5pm to 6:30pm and from 9pm to 10pm
please ask your waiter for assistance with information on allergens or any dietary requirements

a 14.5% discretionary service charge will be added to your bill