

Japanese

SMALL PLATES

Salted edamame, <i>Chili salt (GF) (Vg)</i>	5.00
Miso Glazed Aubergine, <i>Sea Aster, Toasted Sesame (GF) (Vg)</i>	7.00
Crispy Pork Belly, <i>Pak Choi, Sticky Sweet Soy (GF)</i>	8.00
Tofu, Quinoa & Mango Salad, <i>Goma Sauce (GF) (Vg)</i>	9.50
Crispy Duck Salad, <i>Sticky Tomato Sauce, Pomegranate (GF)</i>	9.00
King Scallops, <i>Garlic and Nori butter, Sea Aster (GF)</i>	9.00
Beef Tataki, <i>Spring Onion, Onion Ponzu (GF)</i>	10.00
Fried Calamari, <i>Lime, Wasabi Mayo</i>	10.00
Tuna Tacos, <i>Avocado Puree, Truffle Ponzu</i>	11.00
Tuna Tataki, <i>Sesame Seeds, Pineapple Salsa (GF)</i>	13.00
XO Prawns, <i>Butter, Parsley (GF)</i>	14.00

SIGNATURES

King Oyster Mushrooms, <i>Sake Glaze, Wilted Spinach (GF) (Vg)</i>	12.50
Teryaki Salmon, <i>Pak Choi, Lime (GF)</i>	16.00
1/2 Chicken, <i>Slaw, Spicy Den Misoy (GF)</i>	17.00
Fillet Steak (200g), <i>Lambs Lettuce, Fries (GF)</i>	27.00

BAOS

Mushroom (Vg) <i>Goma Sauce, Crispy Onion</i>	7.50
Fried Chicken <i>Pickled Cucumber, Spicy Mayo</i>	9.00

Beef Short Rib <i>Pickled Mooli, Sticky Hoisin</i>	9.00
---	------

Tempura Soft Shell Crab (One Bao) <i>Slaw, Bangalore</i>	7.00
---	------

TEMPURA AND GYOZAS

Vegetable Tempura (Vg)	6.00
Vegetable Gyoza (V)	6.50
Pork Gyoza	7.00

SUSHI

Maki - 8 Pieces (GF)

Cucumber (Vg)	5.00
Pickled Mooli (Vg) <i>Perilla Seasoning, Hosomaki</i>	7.00
Rainbow Vegetable (Vg) <i>Red Pepper, Cucumber and Carrot</i>	7.00

Uramaki - 8 Pieces (GF)

Chicken Teryaki <i>Roasted Pepper, Toasted Sesame Seeds</i>	9.00
Salmon <i>Spring Onion, Salmon Roe and Spicy Mayo</i>	10.00

Salmon <i>Red Pepper, Mango, Spicy Mayo</i>	10.00
--	-------

Beef <i>Tenderstem Broccoli, Chives, Onion Ponzu</i>	11.00
---	-------

Tuna <i>Avocado, Crispy Onion, Spicy Mayo</i>	11.00
--	-------

Tuna & Salmon <i>Avocado, Spicy Mayo</i>	13.00
---	-------

SIDES

Fries	4.00
Rice	4.00
Sweet Potato Fries	4.00
Tenderstem Broccoli	4.00

NIGIRI - 2 Pieces (GF)

Roasted Red Pepper (Vg)	5.50
Teryaki Marinated Fried Tofu (Vg)	5.50
Salmon	6.00
Torched Salmon <i>Furiyake Seasoning, Dill Oil</i>	6.50
Torched Seabass <i>Wasabi and Ponzu Glaze</i>	6.50
Tuna	7.00
Seared Tuna	7.00

SASHIMI - 3 Pieces (GF)

Salmon	7.00
Seabass	7.00
Tuna	8.00

SAUCES

Beefy Hollandaise (GF)	2.50
Bangalore (GF)	2.50

Due to sourcing some items are subject to availability. Please let your servers know if you have any allergies or intolerances. We operate a no nut kitchen.

Due to sourcing some items are subject to availability. Please let your servers know if you have any allergies or intolerances. We operate a no nut kitchen.

Beverages

Tea

English Breakfast	2.15
Japan Benifuuki Green Tea	2.50
Earl Grey Blue Flower	2.50

Speciality Teas

Redbush Vanilla	2.50
Jasmine Dragon Phoenix Pearls	2.50
Japan Benifuuki (Black Tea)	2.15
Feng Shui Wellness Blend	2.50
Matcha Ceremonial Tea	2.95

Coffee

Espresso	2.25
Double Espresso	2.95
Americano	2.75
Cappuccino	3.15
Latte	3.15
Mocha	3.50
Macchiato	2.50

Desserts

Lemon Posset, <i>Caramelised White Chocolate, Lemon Curd, Meringue</i>	6.00
Chocolate Tart, <i>Chantilly Cream, Fresh Berries</i>	6.00
Sticky Toffee Pudding, <i>Clotted Cream Ice Cream</i>	6.00
Mochi, <i>selection of mochi balls</i>	6.00
Sorbets, <i>Lemon, Raspberry, Passionfruit and Mango</i>	6.00
White Chocolate Miso Crème Brûlée	6.00
Cognito Cheesecake, <i>Chantilly Cream, Fresh Berries (Serves 2)</i>	12.00

COGNAC

Courvoisier VS	3.95
Baron de Sigognac	4.25
Remy Martin VSOP	4.95
Remy Martin XO	15.95

DIGESTIVES

Limencello	£3.15
Fernet Branca	£3.25
Frangelico	£3.25