

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

BREAKFASTS

Full English, <i>Sausage, Bacon, Eggs, Beans, Roast Tomatoes, Toast</i>	11.00
Veggie Breakfast, <i>Eggs, Beans, Roast Tomatoes, Hash Brown, Avocado, Mushrooms, Spinach, Toast</i>	10.00
Eggs Florentine	8.00
Eggs Benedict	9.00
Smoked Salmon, <i>Scrambled egg, Sourdough</i>	9.00
Eggs Royale	10.00

SIGNATURES

King Oyster Mushrooms, <i>Sake Glaze, Wilted Spinach (GF) (Vg)</i>	12.50
Teryiaki 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)
Goma Sauce, Crispy Onion 7.50

Fried Chicken
Pickled Cucumber, Spicy Mayo 9.00

Beef Short Rib
Pickled Mooli, Sticky Hoisin 9.00

Tempura Soft Shell Crab (One Bao)
Slaw, Bangalore 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) 7.00
Perilla Seasoning, Hosomaki

Rainbow Vegetable (Vg) 7.00
Red Pepper, Cucumber and Carrot

Uramaki - 8 Pieces (GF)

Chicken Teryiaki 9.00
Roasted Pepper, Toasted Sesame Seeds

Salmon 10.00
Spring Onion, Salmon Roe and Spicy Mayo

Salmon 10.00
Red Pepper, Mango, Spicy Mayo

Beef 11.00
Tenderstem Broccoli, Chives, Onion Ponzu

Tuna 11.00
Avocado, Crispy Onion, Spicy Mayo

Tuna & Salmon 13.00
Avocado, Spicy Mayo

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

Teryiaki Marinated Fried Tofu (Vg) 5.50

Salmon 6.00

Torched Salmon 6.50
Furiyake Seasoning, Dill Oil

Torched Seabass 6.50
Wasabi and Ponzu Glaze

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>Caramalised 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