

DAYBREAK Served until 2pm RISE OF THE MORNING SUN

ASPEN BRUNCH 14
Crispy bacon, charred halloumi,
poached egg, crispy hash brown,
tomato, mushroom & avocado

CINNAMON SWIRL 12
FRENCH TOAST
Mulled berry crush, toasted
marshmallow, white chocolate drizzle v

SUGAR PIT BACON 10
& EGG BAGEL
Fried egg, crushed avocado, charred
halloumi, nduja jalapeno chilli jam

BISCOFF CROFFLE 12
Sweet & salty croissant waffles,
caramelised banana, Biscoff
cheesecake whip & Biscoff crumb

SMASHED AVOCADO TOAST 10
Shiso leaf, chilli, pico de gallo,
sourdough toast v ve
ADD £2 Poached eggs v, crispy bacon,
grilled halloumi v

PLANNT BRUNCH 14
Turmeric tofu scramble, thyme hash
brown, beans, mushroom, tomato,
avocado, wilted spinach & beetroot
black pudding v ve

STEAK & EGGS 16
Chargrilled flat iron steak,
scrambled eggs, wilted spinach,
slow roast tomato, spiced ketchup

BOCADITOS SNACKS WHILE YOU WAIT

EDAMAME 9
Chilli tiger salt v ve

POPCORN HALLOUMI 10
Truffled honey v

GUACAMOLE 8
Shiso leaf, chilli, tomato salsa,
blue corn chips v ve

HUMMUS & FLATBREAD 9
Apricot harissa, pomegranate
& sesame v ve

SEAS & SHORES FISHED & FORAGED

TEMPURA NOBASHI 14
PRAWNS
Yuzu & togarashi mayo

BLACKENED KO-RICAN 20
STYLE SALMON
Mango pico de gallo,
crispy tostadas

SEARED KING SCALLOPS 18
Avocado, mango pico, Peruvian
corn, burnt lime & coriander dressing



FIELDS & PLAINS

FROM THE SOIL & EARTH

CREAMY TRUFFLE LINGUINI

Gran Moravia cheese v

TAMARIND & SOY GLAZED AUBERGINE

Coconut labneh v ve

STIR-FRIED MORNING GLORY GREENS

Pak choi, broccoli, edamame,
garlic & chilli v ve

YUZU SUSHI RICE

Furikake seasoning v ve

WARM DAN DAN NOODLE ATCHARI

Red chilli, spring onion, pickled
radish, carrot, lime & coriander v ve

KYOTO FRIES

Szechuan, nori & sesame
seasoning, yuzu mayo v ve

HOUSE FRIES v ve

18

15

7

6

12

6.5

6

FIRE & MOUNTAINS

PREPARED BY FLAME & HEAT

GINGER, ORANGE & SOY CHICKEN

Salt and pepper roast potatoes,
charred pak choi

WAGYU SHORTRIB SLIDERS

Brioche, crispy onions, truffle sauce,
Monterey Jack & pickles

COCONUT KATSU CHICKEN

Crispy golden chicken,
coconut curry, som tam slaw,
ginger & sesame

TENDER BEEF YAKITORI

Okonomiyaki sauce

CHICKEN YAKITORI

Gochujang & lime

22

18

19

14

12



v vegetarian ve vegan

SHINTO & THE GODS

MASTERED SKILLS FROM THE FARTHEST EAST

NIGIRI

CHOOSE 3 OR 5 PIECES

IKURA SALMON	9 14
PONZU TIGER PRAWN	11 16
BEEF & BLACK GARLIC	11 16
YUZU SEA BASS	10 15
TRUFFLE SCOTTISH	12 17
SCALLOP	
ENOKI & RED PEPPER v ve	9 14

MAKI

CHOOSE 5 OR 10 PIECES

LADY IN RED	11 15
Salmon, avocado, mango, red vein sorrel	
SEABASS & PRAWN	13 17
TEMPURA	
Crispy prawn, seabass, cucumber	
SPICY TUNA	12 16
Tuna & Gochujang dressing, spring onion & chilli	
CHICKEN KATSU	10 14
Crispy chicken, cucumber, pickled ginger, katsu sauce	
ENOKI MUSHROOM	10 14
Tenderstem broccoli, avocado, tempura enoki mushroom, black garlic dressing v ve	

SASHIMI

5 PIECES

SALMON	12
TUNA	14
SEABASS	14
SCOTTISH SCALLOP	17

SHINTO

TEMPURA SOFT	16
SHELL CRAB TEMAKI	
Sweet chilli, pickled carrot & avocado	

BEEF OSHIZUSHI	18
Pressed sushi, beef fillet, pickled chilli, yuzu & sesame	

LOBSTER GUNKAN	20
Yuzu, crispy shallot & caviar	

KYURI SASHIMI ROLL	20
Tuna, salmon & seabass wrapped in cucumber, tomato ponzu dressing	

OMAKASE EXPERIENCE

Omakase is the Japanese tradition of letting a chef choose your food. Let our chefs use their creative freedom and choose:

15 PIECES £38 | 30 PIECES £60

Please make your server aware of any allergies.

All tables are subject to a discretionary service charge of 11%