

Bocaditos

Snacks While You Wait

EDAMAME	9
Smoked Umeboshi & Shichimi Salt v ve	
HARISSA HOUMOUS	9
Pico, Labneh, Grilled Flatbread v	
GUACAMOLE	9
Shiso Leaf, Chilli, Pico De Gallo, Crispy Gyoza Skins v ve	
BURRATA	12.5
Datterini Tomatoes, Amalfi Lemon Oil, Grilled Flatbread v	
STICKY BEEF TACOS	12
Beef Short-Rib, Jalapeno, Truffle Mayo, Crispy Shallots, Lime Slaw	
POPCORN HALLOUMI	12
Truffle Honey v	
CHICKEN WINGS	12
Sticky Korean BBQ	
CHIPOTLE SHORT RIB CROQUETTES	12
Truffle Mayo	

Fire & Mountains

Prepared By Flame & Heat

WAGYU SIRLOIN	47
Truffled Potato, Sweet Onion, Shiitake & Kombu Teriyaki	
SIGNATURE BURGER	17
6oz Deluxe Beef Patty, Monteray Jack Cheese, Lettuce, Dill Pickle, Onions, Burger Sauce, Toasted Bun, Fries	
CHICKEN YAKITORI	14
Habanero Dynamite	
BEEF YAKITORI	15
Thai Chimichurri	
KATSU CHICKEN CURRY	19
Crispy Golden Chicken, Katsu Sauce, Thai Som Tam	
TOMAHAWK 1.2-1.4KG	90
Ideal For Sharing. Stuffed BBQ Short Rib Onion, Truffle Parmesan Hasselback Potatoes, Shiitake, Sprouting Broccoli, Gherkin Gravy	
MISO CHICKEN	19
Fried Golden Kimchi, Asian Greens, Thai Basil Chimmi Churri	

SERVICE All dishes complement each other with an emphasis on grazing, sharing and trying new things. We recommend 2-3 dishes per person or let your server recommend their favourites. **v vegetarian ve vegan**

Fields & Plains

From The Soil And Earth

CAULI HOT WINGS Crispy Cauliflower, Tiger Salt, Sticky Korean BBQ v ve	9
CORN RIBS Smoky Cocoa & Chipotle Seasoning v ve	7
BALINESE BUDDHA BOWL Wakame, Sprouting Broccoli, Pickled Daikon, Cucumber, Carrot, Sesame Dressing v ve	9
CREAMY TRUFFLE LINGUINE Gran Moravia Cheese v	18
SQUASH COCONUT CURRY Grilled Miso Butternut Squash, Pak Choi, Pickled Cucumber, Coriander Oil v ve	16
DAN DAN NOODLES Red Chilli, Spring Onion, Pickled Radish, Carrot, Lime & Coriander v ve	12.5

Seas & Shores

Fished & Foraged

GRILLED SEABASS Confit Datterini, Sprouting Broccoli, Tomato Butter Sauce	22
CRISPY NOBASHI PRAWNS Yuzu Mayo	14
SCOLLY POPS King Scallops, Thai Basil Purée, Miso Caramel Glaze	18
BAAHRAT SALMON Chimichurri, Plum Molasses, Confit Tomatoes, Preserved Lemon Salsa	24
PRAWN COCONUT CURRY Pak Choi, Pickled Cucumber, Coriander Oil v ve	18

Acompañar

SSAMJANG BRAVAS Crispy Potatoes, Ssamjang Sauce, Saffron Aioli v ve	8
SUSHI RICE Furikake Seasoning v ve	6
KYOTO FRIES Szechuan, Nori & Sesame Seasoning, Yuzu Mayo v ve	6.5
SPROUTING BROCCOLI Chilli Butter, Sesame Seeds v	6.5

Shinto & The Gods

Mastered Skills From The Farthest East

URAMAKI 5 OR 10 PIECES	
PRAWN TEMPURA Crispy Shrimp, Avocado, Cucumber, Sriracha Tahini, Crushed Tempura Flakes	10 15
DYNAMITE Yellowfin Tuna, Gochujang Dressing, Togarashi, Spring Onion, Habanero Dynamite	10 15
CRISPY DUCK Seven Spice Crispy Duck, Spring Onion, Rhubarb Hoi Sin, Crispy Onion	10 15
RAINBOW Katsu Shrimp, Salmon, Alphonso Mango, Yuzu Mayo, Avocado, Cucumber	10 15
KATSU CHICKEN Crunchy Chicken Katsu, Pickled Ginger, Cucumber, Togarashi, Creamy Katsu Aioli	10 15
ENOKI MUSHROOM Wakame, Avocado, Tempura Enoki Mushroom, Black Garlic Dressing v ve	10 15
NIGIRI 3 OR 5 PIECES	
YELLOWFIN TUNA	10 15
IKURA SALMON	9 14
SCALLOP SASHIMI	14 18
BEEF & BLACK GARLIC	11 16

SASHIMI 5 PIECES	
SEABASS	15
LOCH DUART SALMON	12
YELLOWFIN TUNA	15

CEVICHE TOSTADA	
CHILLI SALMON Avocado, Red Onion, Aji Amarillo	13
TRUFFLE TUNA Creamy Truffle, Fried Leeks, Sesame, Wasabi Tobiko	13
TEMPURA ENOKI MUSHROOM Creamy Truffle, Fried Leeks, Sesame, Wasabi Tobiko	13
KATSU CHICKEN Pickled Ginger, Cucumber, Togarashi, Katsu Aioli	12
SPICY SCALLOPS Chilli Ponzu, Sping Onions, Wakame, Green Chilli	14.5

OMAKASE

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

15 PIECES £42 | 30 PIECES £62

Please make your server aware of any allergies.
All tables are subject to a discretionary service charge of 12.5%

Desserts

STICKY TOFFEE PUDDING 9

Toffee Popcorn, Vanilla
Ice Cream, Miso & Kaffir
Lime Toffee Sauce v

WARM BISCOFF CHURROS 9

Dulce De Leche, Cinnamon
Sugar, Sweet Vanilla Cream,
Biscoff Crumb v

OREO COOKIE MELT 11

Hot Chocolate Brownie, Vanilla
Ice Cream, Smashed Oreo
Crumble, Chocolate Sauce v

SALTED LIME & YUZU CHEESECAKE 9.5

Caramelised Biscuit Base v

ROASTED PINEAPPLE & COCONUT PANNA COTTA 9.5

Biscoff Crumb, Roasted
Sticky Pineapple v ve

A FIREFLY MOMENT 20

A deluxe assortment of
indulgent desserts, a show
stopping, personalised finale
for extra special occasions.