

Bocaditos

Nibbles While You Wait

EDAMAME	9	ROSE HARISSA HOUMOUS	9
Shichimi Seasoning v ve		Grilled Flatbread v ve	
HALLOUMI POPCORN	9.5	GUACAMOLE	9
Truffle Honey v		Pico De Gallo, Crispy Blue Corn Chips v ve	
CRISPY CHICKEN WINGS	9.5		
Sticky Korean BBQ			

Fire & Mountains

Prepared By Flame & Heat

CHICKEN YAKITORI	14	BEEF YAKITORI	15
Habanero Chilli & Sesame		Habanero Chilli & Sesame	
CHARGRILLED SIRLOIN	24	STICKY KUMQUAT	22
Grilled Over Coals, Sweet Miso & Sesame Sauce		GLAZED CHICKEN	
SLIDERS	13	Salt & Pepper Roast Potatoes, Sesame Tenderstem Broccoli, Miso Gravy	
Deluxe Beef Patty, Monterey Jack Cheese, Dill Pickle, Onions, Burger Sauce, Sesame Brioche Bun		CHICKEN KATSU	19
		Crispy Golden Chicken, Coconut Katsu Sauce, Thai Som Tam Slaw	

Please make your server aware of any allergies or intolerances.

All tables subject to discretionary service charge of 12.5%.

All dishes compliment each other with an emphasis on grazing or sharing.

We recommend 2-3 dishes per person or let your server recommend their favourites.

v vegetarian ve vegan



Seas & Shores

Fished & Foraged

CRISPY NOBASHI PRAWNS 14

Yuzu Mayo

KO-RICAN SALMON 22

Thai Chimmi Churri,
Grilled Corn, Mango
Pico De Gallo, Crunchy
Blue Corn Tostadas

SEABASS COCONUT CURRY 24

Pak Choi, Pickled Cucumber,
Crispy Chilli Dressing

PRAWN HAR 14

GAU DUMPLINGS

Vietnamese Chilli & Ginger
Dipping Sauce

Fields & Plains

From The Soil And Earth

COCONUT CURRY 16

Roasted Butternut Squash,
Pickled Cucumber, Crispy
Chilli Dressing v ve

CREAMY TRUFFLE LINGUINE 18

Gran Moravia Cheese v

DAN DAN NOODLES 12.5

Red Chilli, Spring Onions v ve

Acompanar

KYOTO FRIES 6.5

Szechuan, Nori & Sesame
Seasoning, Yuzu Mayo v ve

FRIES 5

Crispy Golden Fries v ve

SUSHI RICE 6

Furikake Seasoning v ve

STEAMED PAK CHOI 7

Miso & Sesame
Dressing v ve

SSAMJANG BRAVAS 9

Crispy Potatoes, Ssamjang
Sauce, Saffron Aioli v ve



Shinto & The Gods

URAMAKI | 5 OR 10 PIECES

PRAWN TEMPURA 10 | 15

Crispy Shrimp, Avocado,
Cucumber, Sriracha, Tahini

DYNAMITE 10 | 15

Yellowfin Tuna, Gochujang,
Togarashi, Spring Onion,
Habanero, Chilli &
Sesame Dressing

LITTLE MANDARIN 10 | 15

Seven Spice Duck, Spring
Onion, Mandarin Hoi Sin,
Crispy Onion

KATSU CHICKEN 10 | 15

Crispy Chicken, Togarashi,
Cucumber, Katsu Aioli

ENOKI MUSHROOM 10 | 15

Wakame, Avocado,
Tempura Enoki Mushrooms,
Black Garlic Dressing v ve

NIGIRI | 3 OR 5 PIECES

YELLOWFIN TUNA 10 | 15

IKURA SALMON 9 | 14

BEEF & BLACK GARLIC 11 | 16

SASHIMI | 5 PIECES

SEABASS 15

SALMON 7

YELLOWFIN TUNA 15

OMAKASE

Omakase is the japanese tradition
of letting the chef choose your
food. Let our chefs use their
creative freedom.

15 PIECES £42 | 30 PIECES £62



Desserts

WARM BISCOFF CHURRO CHEESECAKE Dulce De Leche, Cinnamon Sugar, Sweet Vanilla Cream, Biscoff Crumb	11	ROASTED PINEAPPLE & COCONUT PANNA COTTA Sweet Mango & Passionfruit v ve	9.5
STICKY TOFFEE PUDDING Miso & Kaffir Lime Toffee Caramel, Vanilla Ice Cream v	9	LEMON MERINGUE PIE Lemon Curd, Toasted Meringue v	10

