



- FITZROVIA -

## SET MENU £35

- PER PERSON -

Minimum 7 people. Must be selected by the entire table

### SNACKS

EDAMAME  
WITH SEA SALT

CHIPS & DIPS  
RICE CRACKERS, AVOCADO SHISO & TOMATO  
SALSA

CURRY & NORI POPCORN  
SALTED BUTTER

### RAW & MAKI SUSHI

TUNA CEVICHE  
CORN, SLICED RED ONIONS,  
CRISPY NOODLE,  
WHITE TIGERS MILK

SALMON & AVOCADO  
DAIKON CRESS, CHIVES, YUZU  
MAYO

### SMALL DISHES

FRIED SQUID  
JAPANESE PEPPERS, RED CHILLI &  
LIME

KOREAN FRIED WINGS  
SPICY SOUR SAUCE, SESAME

GRILLED BROCCOLI  
ORANGE MISO, SESAME, LOTUS CHIPS

## SALMON TERIYAKI

LEMON, CUCUMBER PICKLE

## PIGLET BELLY

MUSTARD MAYO, APPLE PICKLE

## CHILLI MISO BRISKET

CHIPOTLE MISO BBQ SAUCE, PICKLED RED CHILLI

ALL THE ABOVE SERVED WITH MIXED LEAVES, SHISO & CUCUMBER

HAND MADE STEAMED BUNS - TWO PER PERSON

## KINAKO DONUTS

BLACK SUGAR CUSTARD



- FITZROVIA -

## SET MENU £45

- PER PERSON -

Minimum 7 people. Must be selected by the entire table

### SNACKS

EDAMAME  
WITH SEA SALT

CHIPS & DIPS  
RICE CRACKERS, AVOCADO SHISO & TOMATO  
SALSA

CURRY & NORI POPCORN  
SALTED BUTTER

### RAW & MAKI SUSHI

YELLOWTAIL CEVICHE  
CUCUMBER, RED ONION, GREEN CHILLIES,  
SHISO KABOSU, ROCOTO TIGERS MILK

TUNA TIRADITO  
AVOCADO, GARLIC CHIPS, CHILLI DAIKON,  
WHITE SOY KABOSU TIGERS MILK

SOFT SHELL CRAB ROLL  
CHIVES, YAMAGODO, CRISPY SWEET  
POTATO, ROCOTO MAYO

### SMALL DISHES

FRITO MIXTO  
FRIED MIXED SEAFOODS AND BABY  
OCTOPUS WITH AJI AMARILLO MAYO

SMOKED PORK RIBS  
AJI AMARILLO HONEY GLAZE

GRILLED BROCCOLI  
ORANGE MISO, SESAME, LOTUS  
CHIPS

## BEEF SHORT RIBS

CHIPOTLE MISO BBQ SAUCE

## RABBIT KATSU

FENNEL, CABBAGE, APPLE SALAD, AMA ZU DRESSING,  
CURRY MAYO

## SALMON TERIYAKI

LEMON, CUCUMBER PICKLE

ALL THE ABOVE SERVED WITH MIXED LEAVES, SHISO & CUCUMBER  
HAND MADE STEAMED BUNS - TWO PER PERSON

## NUTELLA CROISSANT TAI YAKI

MILO SOFT SERVE

## KINAKO DONUTS

BLACK SUGAR CUSTARD



- FITZROVIA -

## SET MENU £55

- PER PERSON -

Minimum 7 people. Must be selected by the entire table

### SNACKS

#### EDAMAME

WITH SEA SALT

#### CHIPS & DIPS

RICE CRACKERS, AVOCADO SHISO & TOMATO  
SALSA

#### CURRY & NORI POPCORN

SALTED BUTTER

### RAW & MAKI SUSHI

#### CEVICHE MIXTO

OCTOPUS, SALMON, SEABASS, SWEET POTATO,  
AJI AMARILLO TIGERS MILK

#### YELLOWTAIL TIRADITO

KUMQUAT PICKLE, ANATO OIL, ROCOTO  
TIGERS MILK

#### CALIFORNIA ROLL

CRAB MEAT, AVOCADO, CUCUMBER, TOBIKO, YUZU  
AJI AMARILLO MAYO

#### SPICY TUNA ROLL

ROCOTO CHILLI, DAIKON PICKLE, CHIVES

### SMALL DISHES

#### SEABASS TEMPURA

SNAP PEAS, YUZU ROCOTO HONEY  
SAUCE

#### SMOKED PORK RIBS

AJI AMARILLO HONEY GLAZE

#### GRILLED BROCCOLI

ORANGE MISO, SESAME, LOTUS  
CHIPS

## WAGYU RUMP STEAK

KOREAN STEAK SAUCE, CUCUMBER PICKLE

## BEEF SHORT RIBS

CHIPOTLE MISO BBQ SAUCE

## SALMON TERIYAKI

LEMON, CUCUMBER PICKLE

ALL THE ABOVE SERVED WITH MIXED LEAVES, SHISO & CUCUMBER

HAND MADE STEAMED BUNS - TWO PER PERSON

## NUTELLA CROISSANT TAI YAKI

MILO SOFT SERVE

## KINAKO DONUTS

BLACK SUGAR CUSTARD

## WARM RICE PUDDING

YUZU MARMALADE, NIKKA WHISKEY STEWED FRUIT