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- OXFORD CIRCUS -

NIKKEI BEGAN ITS EVOLUTION IN PERU IN THE LATE 1800'S, WHEN SETTLERS FROM JAPAN, KNOWN AS NIKKEI, ADAPTED THEIR HOME CUISINE USING LOCAL INGREDIENTS

## SNACKS

### CHIPS & DIPS 6.4

RICE CRACKERS, AVOCADO SHISO, TOMATO SALSA DIPS

### EDAMAME 4.6

SEA SALT **OR** CHILLI SOY

### FRIED SQUID 8.9

JAPANESE PEPPER, RED CHILLI & LIME

## SMALL DISHES

### FRITO MIXTO 9.2

FRIED MIXED SEAFOODS AND BABY OCTOPUS WITH CHILLI MAYO

### CORN TEMPURA 5.4

SEA SALT, KABOSU CITRUS, CHIVES

### FRIED SOFTSHELL CRAB 10.8

KIMCHI DRESSING

### KOREAN FRIED CHICKEN WINGS 7.6

SPICY SOUR SAUCE, SESAME

### GRILLED BROCCOLI 5.9

ORANGE MISO, SESAME, LOTUS CHIPS

### SCALLOP & ASPARAGUS TOBAN 14.5

GARLIC, AMARILLO CHILLI PONZU BUTTER, LEEK, SHISO

### SMOKED PORK RIBS 13.2

YELLOW CHILLI HONEY GLAZE

### FRIED SEABASS KATAIFI 12

RED CHILLI, ONION, SOUR DASHI

### CHICKEN YAKITORI 4.9

SHICHIMI PEPPER

### GNOCCHI MENTAICO 8.9

SPICY COD ROE, DASHI CREAM  
**ADD SCALLOPS +6.5**

## RAW & MAKI SUSHI

### - CEVICHEs -

#### SELECTION OF CEVICHE 27

MIXTO, TUNA & SALMON

#### SALMON 9.2

RED ONIONS, AVOCADO, BUBU ARARE, RED CHILLIES, LIMO CHILLI DRESSING

#### CEVICHE MIXTO 9.9

TUNA, SALMON, SEABASS, SWEET POTATO, AMARILLO CHILLI DRESSING

#### SEABASS 10.2

CHERRY TOMATO, KUMQUAT PICKLE, FRIED KATAIFI, ROCOTO CHILLI DRESSING

#### TUNA 9.7

CORN, RED ONIONS, CRISPY NOODLE, WHITE ONION DRESSING

#### YELLOWTAIL 12.7

CUCUMBER, RED ONION, GREEN CHILLIES, SHISO, KABOSU CITRUS, ROCOTO CHILLI DRESSING

### - SASHIMI / TIRADITOS -

#### SEABASS 9.9

, ROCK CHIVES, TRUFFLE DRESSING

#### SCALLOP 12.5

GREEN APPLE, DAIKON CRESS, LIMO CHILLI SOY DRESSING

#### TORCHED SALMON 8.9

CORIANDER CRESS, LEMON OIL, CHILLI KABOSU CITRUS DRESSING

#### YELLOWTAIL 13.5

KUMQUAT PICKLE, ROCOTO CHILLI DRESSING

#### TUNA 12.8

AVOCADO, GARLIC CHIPS, CHILLI DAIKON, WHITE SOY KABOSU DRESSING

### - SASHIMI -

#### SASHIMI SET 32

[2 PIECE OF EACH]

AKA GAI [2PC] 6

SEABASS SASHIMI [2PC] 4.5

SALMON SASHIMI [2PC] 4.7

TUNA SASHIMI [2PC] 6.1

YELLOWTAIL SASHIMI [2PC] 7

SCALLOP SASHIMI 8.80

### - SUSHI ROLLS -

#### SELECTION OF ROLLS 24.5

SALMON & AVOCADO, SPICY TUNA, PRAWN TEMPURA

#### SALMON & AVOCADO 8.9

DAIKON CRESS, CHIVES

#### CALIFORNIA 9.8

CRAB MEAT, AVOCADO, CUCUMBER, YUZU CHILLI MAYO

#### AVOCADO MISO 6.5

ASPARAGUS, CARROT PICKLE, BARLEY MISO

#### PRAWN TEMPURA 9.1

CUCUMBER, DAIKON PICKLE, YUZU AMARILLO CHILLI MAYO

#### SOFTSHELL CRAB 10.8

CHIVES, YAMAGOBO, CRISPY SWEET POTATO, ROCOTO CHILLI MAYO

#### SPICY TUNA 9.3

ROCOTO CHILLI, DAIKON PICKLE, CHIVE

Our menu descriptions do not contain all ingredients. If you have a food intolerance or need information on allergens please ask. All our chicken is halal.

Please note that deep-fried items may be cooked in the same oil as other, non-vegetarian/non-halal ingredients A discretionary service charge of 12.5% will be added to all bills.

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- OXFORD CIRCUS -

- FLESH & BUNS -

**RABBIT KATSU** 16.9  
FENNEL, CABBAGE, APPLE SALAD,  
AMAZU DRESSING, CURRY MAYO

**MISO-GRILLED AUBERGINE** 11.1  
SWEET MISO, SESAME, CARROT PICKLE

**CRISPY DUCK LEG** 14.9  
PLUM SAUCE, BEETROOT PICKLE

**SALMON TERIYAKI** 16.2  
LEMON, CUCUMBER PICKLE

**CRISPY PIGLET BELLY** 15.9  
MUSTARD MISO, APPLE PICKLE

**WAGYU RUMP STEAK** 33  
KOREAN STEAK SAUCE,  
CUCUMBER PICKLE

**GRILLED SWEET POTATO** 9.2  
ROCOTO CHILLI BBQ MAYO,  
DAIKON PICKLE

**JAPANESE FRIED CHICKEN** 14.9  
BUTTERMILK MARINATED,  
GREEN CHILLI, ROCOTO CHILLI BBQ MAYO

- SMOKED FLESH -

KNOWN AS KUNSEI IN JAPAN, SMOKING HAS BEEN A CRUCIAL PART OF PRESERVING FISH & MEAT FOR CENTURIES.  
AT FLESH & BUNS WE EXPLORE SMOKING BEYOND THE TRADITIONAL, BUT ALWAYS WITH JAPANESE FLAVOURS.

**PULLED BEEF CHEEK** 14.7  
HUANCAINA CHEESE SAUCE, TOMATO  
ROCOTO

**CHILLI MISO BRISKET** 17.4  
CHIPOTLE MISO BBQ SAUCE, CARROT & RED  
CHILLI PICKLE

**MIXED SMOKED MEAT PLATE**  
**-For Two- 29**  
BEEF BRISKET, PORK CHEEK,  
BEEF CHEEK, MIXED PICKLES & SAUCES

**PORK CHEEK** 14.7  
BUTTERNUT SQUASH KIMCHI,  
SOY BBQ SAUCE

**BEEF SHORT RIBS** 24.5  
CHIPOTLE MISO BBQ SAUCE

**A PLATE OF LEAVES, CUCUMBER AND SHISO 2**

HAND MADE STEAMED BUNS - TWO FOR 2 - WE RECOMMEND TWO PER PERSON

**RICE & SIDES**

**SMOKED CHILLI BEEF  
HOT STONE RICE** 9.9  
MUSHROOMS, SESAME BUTTER, CORN,  
CARROT PICKLE, EGG

**BEEF FAT POTATO CHIPS** 4.9  
HUANCAINA CHEESE SAUCE, TOMATO ROCOTO

**VEGGIE HOT STONE RICE** 8.9  
MUSHROOMS, SESAME BUTTER, CORN,  
CARROT PICKLE, EGG

**STEAMED RICE** 3

**MISO SOUP** 4.6  
WAKAME, TOFU

**DESSERTS**

**DESSERT PLATTER 24 / 42**  
SELECTION OF DESSERTS TO SHARE  
REGULAR OR XXL

**S'MORE** 8.2  
STRAWBERRY MARSHMALLOWS,  
ALMOND CHOCOLATE, GRAHAM CRACKERS

**NUTELLA CROISSANT TAI YAKI** 7.5  
CHERRY SOFT SERVE

**KINAKO DOUGHNUTS** 7.2  
BLACK SUGAR CUSTARD

**FLESH & BUNS APPLE PIE** 10.4  
TO SHARE, WITH KINAKO ICE CREAM

**STICKY GINGER PUDDING** 7.2  
TOFFEE SAUCE, HOJICHA TEA ICE CREAM

**CHOCOLATE FONDANT** 7.2  
SOY CARAMEL, BLACK SESAME ICE CREAM

