



· COVENT GARDEN ·

SNACKS

CHIPS & DIPS 6.4
RICE CRACKERS, AVOCADO SHISO
& TOMATO SALSA DIPS

EDAMAME 4.6
SEA SALT **OR** CHILLI BBQ

FRIED SQUID 8.9
JAPANESE PEPPER, LIME,
GREEN CHILLI

SALMON TOSTADA 9
CHILLI MAYO, SPRING ONION,
GREEN CHILLI

SMALL DISHES

KOREAN FRIED CHICKEN WINGS 7.6
SPICY SOUR SAUCE, SESAME

CHICKEN YAKITORI 4.9
SHICHIMI PEPPER, SPRING ONION

GRILLED BROCCOLI 5.9
ORANGE MISO, SHALLOTS

**KALE & AVOCADO
SALAD 6.5**
BEANSPROUT PICKLES, HONEY PONZU

SOFTSHELL CRAB 10.8
JALAPEÑO MAYO

GRILLED SWEETCORN 6.7
LIME SHICHIMI BUTTER, CHIVES

GRILLED SCALLOP 12.5
SCALLOPS, YUZU MISO, WASABI

VEGGIE GYOZA 5.9
TOFU, MUSHROOMS, CHILLI, PONZU

**HERITAGE TOMATO
& ASPARAGUS SALAD 8.1**
GREEN BEANS, YUZU KOSHO DRESSING

PRAWN SHU MAI 6.5
STEAMED, PRAWN, CHINESE CABBAGE

RAW

SASHIMI SET 23.5
SALMON, TUNA, YELLOWTAIL, SHRIMP
& SCALLOP WITH WASABI

MIXED SASHIMI SET 14.3
TUNA, SALMON & YELLOWTAIL

SEAFOOD CEVICHE 9.8
CITRUS DRESSING, CHILLI, CUCUMBER

TUNA TATAKI 12.5
SEARED TUNA WITH PONZU

SEARED BUTTERFISH 9.4
BUTTERFISH WITH TRUFFLE OIL

SALMON SASHIMI [2PC] 4.7

YELLOWTAIL SASHIMI 12.5
LIME SOY, CHILLI CORIANDER GRANITA

SCALLOP SASHIMI 8.9
SCALLOP

TUNA SASHIMI [2PC] 6.1

YELLOWTAIL SASHIMI [2PC] 7

SUSHI ROLLS

SELECTION OF ROLLS 24.5
SALMON AVOCADO, PRAWN TEMPURA,
SPICY TUNA

SALMON & AVOCADO 8.9
ASPARAGUS, DAIKON CRESS, YUZU MAYO

PRAWN TEMPURA 9.1
YUZU MAYO, AVOCADO,

MIXED SASHIMI ROLL 8.7
SALMON, TUNA, HAMACHI, CARROTS,
CUCUMBER, YUZU & WASABI MAYO

SOFTSHELL CRAB 10.8
JALAPEÑO MAYO, CHIVES, YAMAGOBO

AVOCADO MISO 6.5
ASPARAGUS, PICKLED CARROT, BARLEY MISO

SPICY TUNA 9.3
CHILLI MAYO, DAIKON PICKLE, CHIVES

CALIFORNIA 9.8
CRAB MEAT, AVOCADO, , YUZU MAYO

SALMON TEMPURA ROLL 7.9
SALMON, SHISO LEAF, AVOCADO,
SHISO MAYO

TEMPURA SWEET POTATO ROLL 6.7
COURGETTE PICKLES, CUCUMBER,
SHISO MAYO

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| F | L | E | S | H |
| & | B | U | N | S |

- COVENT GARDEN -

- FLESH & BUNS -

GRAIN-FED RIBEYE STEAK

BBQ SAUCE, RED ONION & SHIITAKE PICKLE

22.4

WAGYU RUMP STEAK

KOREAN DIPPING SAUCE, CUCUMBER PICKLE

33

BBQ BEEF SHORT RIB

KOREAN DIPPING SAUCE,
RED ONION PICKLE

24.5

CRISPY DUCK LEG

PLUM SAUCE, BEETROOT PICKLE

14.9

1/2 SPATCHCOCK CHICKEN

SPICY CITRUS MISO MARINATED,
CARROT PICKLE

14.9

SALMON TERIYAKI

LEMON, SEA SALT, CUCUMBER PICKLE

16.2

LAMB SHANK **NEW**

TERYAKI & TOBANJAN MARINATED, BLACKBERRY
VINAIGRETTE

18.9

MISO-GRILLED AUBERGINE

SWEET MISO, SESAME,
CARROT & CUCUMBER PICKLE

11.1

PORTOBELLO MUSHROOMS

WASABI MAYO, CABBAGE & TOMATO PICKLE

9.5

JAPANESE FRIED CHICKEN

BUTTERMILK MARINATED, GREEN CHILLI, BBQ
MAYONNAISE

14.9

CRISPY PIGLET BELLY

MUSTARD MISO, APPLE PICKLE

15.9

PLATE OF MIXED LEAVES, SHISO & CUCUMBER - 2

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

SIDES & RICE

SPICY BEEF HOT STONE RICE 9.9

MUSHROOMS, SESAME BUTTER, CORN,
CARROT PICKLE, EGG

MISO SOUP 3.8

VEGGIE HOT STONE RICE 8.9

MUSHROOMS, SESAME BUTTER, CORN,
CARROT PICKLE, EGG

STEAMED RICE 3

DESSERTS

DESSERT PLATTER 24 / 42

SELECTION OF DESSERTS TO SHARE
REGULAR OR XXL

S'MORE 8.2

STRAWBERRY MARSHMALLOWS,
ALMOND CHOCOLATE, GRAHAM CRACKERS

BONE DADDIES SUNDAE 7.2

MATCHA ICE CREAM, ALMONDS, STRAWBERRIES
BLUEBERRIES, HONEYCOMB

SOBACHA CREME BRULEE 6.8

POACHED PEAR, ALMOND CARAMEL

YUZU TART 7.2

WHITE CHOCOLATE ICE CREAM, COCONUT
MOCHI, SUGARED ALMONDS

MOCHI ICE CREAM [EACH] 1.8

SELECTION OF THE DAY

MATCHA TIRAMISU 7.2

GREEN TEA SPONGE, MASCARPONE,
YUZU & NIKKA SYRUP

CHOCOLATE FONDANT 7.2

MATCHA ICE CREAM

SORBET SELECTION 6.5

DAILY SELECTION

KINAKO DONUTS 7.2

BLACK SUGAR CUSTARD

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. Please note that due to a restriction in our lease, we are unable to provide any food or drink to take away.