FLESH &BUNS

EAT

YAKI TWO STICKS PER PORTION

CHICKEN 7.2 YAKITORI SAUCE, SHICHIMI + SPRING ONION

PIGLET BELLY 8.6 KOCHUJAN, SOY SAUCE, GARLIC + SPRING ONION

PADRON PEPPERS 6.2 YUZU MISO **VE**

FLESH + BUNS

EACH DISH COMES WITH TWO HANDMADE BUNS

JAPANESE FRIED CHICKEN 13.2
SWEET SOY MAYO + CARROT PICKLE

CONFIT SHREDDED DUCK LEG 14.5
UME PLUM SAUCE + BEETROOT PICKLE

WAGYU RUMP STEAK 18
BBQ SAUCE + CARROT
+ RED CHILLI PICKLE

MISO GRILLED AUBERGINE 9.9
SWEET MISO + CARROT PICKLE **VE**

BRAISED BEEF SHORT RIB 18
CHIPTOLE MISO + RED ONION PICKLE

CRISPY PIGLET BELLY 14.20
MUSTARD MISO + APPLE PICKLE

SALMON TERIYAKI 14.9
LEMON + CUCUMBER PICKLE

BRAISED TOBAN DJAN LAMB 17.7
SPRING ONION + RED ONION PICKLE

JAPANESE FRIED OYSTER MUSHROOM 10.5
SWEET SOY MAYO + CARROT PICKLE **VE**

RAW

SEARED TUNA SASHIMI 8.50 TRUFFLE, SHALLOTS, PONZU + CHIVES

EBI DRAGON MAKI 9.80 PRAWN TEMPURA, AVOCADO, GREEN SHISO + SALMON CAVIAR

SPICY TUNA MAKI 8.9 CHILLI, GINGER, DAIKON PICKLE, CHIVES + TOBIKO

SALMON + AVOCADO MAKI 8.5 ASPARAGUS, DAIKON CRESS, SESAME + CHIVES

SALMON + TUNA CEVICHE 9.2 AVOCADO, CITRUS, CHILLI + RICE CRACKER

AVOCADO MISO MAKI 6.50 ASPARAGUS, CUCUMBER, CARROT PICKLE + BARLEY MISO **VE**

NIGIRI 2 IN A SERVING

SEARED SALMON 5.2 CHILLI MAYO

SEARED TUNA 6.1 PONZU + SPICY CRISP

SEARED WAGYU 6.5 SHICHIMI + PONZU

OYSTER MUSHROOM 5.20 TRUFFLE + CHIVES **VE**

SMALLS

EDAMAME 5.5
SEA SALT OR CHILLI BBQ **VE**

CHIPS + DIPS 6.8
RICE CRACKERS, AVOCADO SHISO + TOMATO SALSA DIPS **V**

KOREAN FRIED WINGS 9.8
BONE DADDIES KOREAN SAUCE + SESAME

BEEF FAT POTATO CHIPS 5.2
CHEESE DIPPING SAUCE

CORN TEMPURA 5.6
SEA SALT, CITRUS + CHIVES **VE**

GRILLED TENDERSTEM BROCCOLI 5.7
ORANGE MISO + PUFFED RICE **VE**

RAW VEGETABLES 5.6
MISO DIP **VE**

TEMPURA VEGETABLES 8.90
CITRUS DIPPING SAUCE **VE**

FRIED SQUID 9.7
YUZU KOSHO MAYO, SHICHIMI, RED CHILLI + LIME

GRILLED SMASHED CUCUMBER 4.9
WHIPPED TOFU, SESAME + CHILLI **VE**

SOFT SHELL CRAB 13.7
SPICY CITRUS MAYO

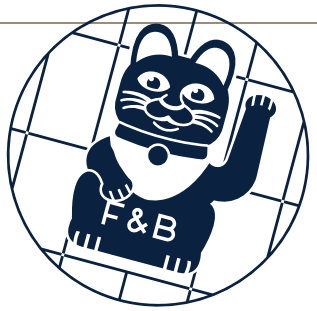
DESSERT

KINAKO DOUGHNUTS 8.9
BLACK SUGAR CUSTARD **V**

S'MORES 9.9
STRAWBERRY MARSHMALLOW, ALMOND CHOCOLATE + GRAHAM CRACKERS

FLESH AND BUNS CHEESE CAKE 9.6 **V**

TAIYAKI 8.7
JAPANESE WAFFLE FILLED WITH HAZELNUT CHOCOLATE + MATCHA ICE CREAM **VE***



V = VEGETARIAN | **VE** = VEGAN | **VE*** = VEGAN ON REQUEST

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 is added to all bills.

FLESH &BUNS

DRINK

COCKTAILS

SIGNATURE COCKTAIL

LUCKY CAT 13.20
RUM, FALERNUM, CITRUS, LYCHEE

SPICED NASHI 13.20
SPICED RUM, CHILLI LIQUEUR, PEAR, YUZU JUICE, ORANGE

DIAMOND PALOMA 13.20
TEQUILA, BERGAMOT, GRAPEFRUIT, SODA

KOCHO NO HANA 13.20
BUTTERFLY PEA INFUSED GIN, UMESHU, LYCHEE, LIME

HUGO 13.20
VODKA, YUZU SAKE, ELDERFLOWER, PROSECCO, MINT

SPICY MARGARITA (SERVED FROZEN) 13.20
TEQUILA, TRIPLE SEC, LIME, CHILLI

WATERMELON MARGARITA 13.20
TEQUILA, WATERMELON, UMESHU, CHILLI

MIRIN MARTINI 13.20
GIN, DRY VERMOUTH, MIRIN, CHILLI OIL

HANOI BOI 13.20
RUM, COFFEE, CONDENSED MILK

SUSHI JASMINE NEGRONI 13.20
GIN, CAMPARI, VERMOUTH, JASMINE INFUSED UMESHU

YUZU MARGARITA (SERVED FROZEN) 13.20
TEQUILA, TRIPLE SEC, LIME, YUZU, AGAVE

MISO CARAMEL FASHIONED 13.20
WHISKY, MISO CARAMEL, BITTERS

PISCO SOUR 13.20
PISCO, CITRUS

BUBBLES

TERRE DI RAI PROSECCO EXTRA DRY **VENETO, ITALY** — 125ML 7.8 | BTL 39.2
RED APPLES, LEMON AND NOTES OF GRAPEFRUIT

BOCCHORIS BRUT CAVA **ALT PENEDÈS, SPAIN** — 125ML 9 | BTL 44.8
GREEN APPLE, PEAR, AND LIME

CHAMPAGNE A. LEVASSEUR RUE DE SORBIER BRUT **CHAMPAGNE, FRANCE** — 125ML 18.5 | BTL 102.8
FRESH AROMAS OF PEACH AND RIPE APRICOTS, WITH NOTES OF ALMONDS

BEERS

DRAUGHT

ASAHI HALF 3.7 | PINT 6.9
5% ABV

BOTTLED

ASAHI 6.1
330ml 5% ABV

ASAHI 0% 5.9
330ml 0.0% ABV

SAPPORO 6.7
330ml 4.7% ABV

BIRRA MORETTI 6.2
330ml 4.6% ABV

CORNISH ORCHARD GOLD CIDER 7.5
500ml 5% ABV

GUINNESS 7.5
500ml 4.2% ABV

COEDO PALE ALE 6.9
333ml 5% ABV

All of our wines are organic/biodynamic and vegan friendly.