

# FLESH & BUNS



## YAKI TWO STICKS PER PORTION

- CHICKEN 7.4** YAKITORI SAUCE, SHICHIMI + SPRING ONION
- PIGLET BELLY 8.8** KOCHUJAN, SOY SAUCE, GARLIC + SPRING ONION
- PADRON PEPPERS 6.4** YUZU MISO **VE**

## FLESH + BUNS

EACH DISH COMES WITH TWO HANDMADE BUNS

- JAPANESE FRIED CHICKEN 14.4**  
SWEET SOY MAYO + CARROT PICKLE
- CONFIT SHREDDED DUCK LEG 15.5**  
UME PLUM SAUCE + BEETROOT PICKLE
- WAGYU RUMP STEAK 18.8**  
BBQ SAUCE + CARROT + RED CHILLI PICKLE
- MISO GRILLED AUBERGINE 10.9**  
SWEET MISO + CARROT PICKLE **VE\***
- BRAISED BEEF SHORT RIB 18.8**  
CHIPTOLE MISO + RED ONION PICKLE
- CRISPY PIGLET BELLY 15.2**  
MUSTARD MISO + APPLE PICKLE
- SALMON TERIYAKI 15.9**  
LEMON + CUCUMBER PICKLE
- BRAISED TOBAN DJAN LAMB 18.7**  
SPRING ONION + RED ONION PICKLE
- JAPANESE FRIED OYSTER MUSHROOM 12.5**  
SWEET SOY MAYO + CARROT + RED CHILLI PICKLE **VE\***

## SMALLS

- EDAMAME 5.5**  
SEA SALT OR CHILLI BBQ **VE**
- CHIPS + DIPS 6.9**  
RICE CRACKERS, AVOCADO SHISO + TOMATO SALSA **DIPS V**
- KOREAN FRIED WINGS 9.8**  
BONE DADDIES KOREAN SAUCE + SESAME
- BEEF FAT POTATO CHIPS 6.2**  
CHEESE DIPPING SAUCE
- CORN TEMPURA 5.9**  
SEA SALT, CITRUS + CHIVES **VE**
- GRILLED TENDERSTEM BROCCOLI 6.2**  
ORANGE MISO + PUFFED RICE **VE**
- RAW VEGETABLES 5.9**  
MISO DIP **VE**
- TEMPURA VEGETABLES 9.5**  
CITRUS DIPPING SAUCE **VE**
- FRIED SQUID 9.9**  
YUZU KOSHO MAYO, SHICHIMI, RED CHILLI + LIME
- GRILLED SMASHED CUCUMBER 5.5**  
WHIPPED TOFU, SESAME + CHILLI **VE**
- SOFT SHELL CRAB 13.9**  
SPICY CITRUS MAYO

## RAW

- SEARED TUNA SASHIMI 8.9** TRUFFLE, SHALLOTS, PONZU + CHIVES
- EBI DRAGON MAKI 9.9** PRAWN TEMPURA, AVOCADO, GREEN SHISO + SALMON CAVIAR
- SPICY TUNA MAKI 8.9** CHILLI, DAIKON PICKLE, CHIVES + TOBIKO
- SALMON + AVOCADO MAKI 9.5** ASPARAGUS, DAIKON CRESS + CHIVES
- SALMON + TUNA CEVICHE 9.8** AVOCADO, CITRUS, CHILLI + RICE CRACKER
- AVOCADO MISO MAKI 7.2** ASPARAGUS, CUCUMBER, CARROT PICKLE + BARLEY MISO **VE**

NIGIRI 2 IN A SERVING

- SEARED SALMON 5.5** CHILLI MAYO
- SEARED TUNA 6.4** PONZU + SPICY CRISP
- SEARED WAGYU 6.8** SHICHIMI + PONZU
- OYSTER MUSHROOM 5.5** TRUFFLE + CHIVES **VE**

## DESSERT

- KINAKO DOUGHNUTS 9.8**  
BLACK SUGAR CUSTARD **V**
- S'MORES 9.9**  
STRAWBERRY MARSHMALLOW, ALMOND CHOCOLATE + GRAHAM CRACKERS
- FLESH AND BUNS CHEESE CAKE 9.9 V**
- TAIYAKI 8.9**  
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.

## COCKTAILS

### SIGNATURE COCKTAIL

**LUCKY CAT 13.9**  
RUM, FALERNUM, CITRUS, LYCHEE

**SPICED NASHI 13.9**  
SPICED RUM, CHILLI LIQUEUR, PEAR, YUZU JUICE, ORANGE

**DIAMOND PALOMA 13.9**  
TEQUILA, BERGAMOT, GRAPEFRUIT, SODA

**KOCHO NO HANA 13.9**  
BUTTERFLY PEA INFUSED GIN, UMESHU, LYCHEE, LIME

**HUGO 13.9**  
VODKA, YUZU SAKE, ELDERFLOWER, PROSECCO, MINT

**SPICY MARGARITA (SERVED FROZEN) 13.9**  
TEQUILA, TRIPLE SEC, LIME, CHILLI

**WATERMELON MARGARITA 13.9**  
TEQUILA, WATERMELON, UMESHU, CHILLI

**MIRIN MARTINI 13.9**  
GIN, DRY VERMOUTH, MIRIN, CHILLI OIL

**HANOI BOI 13.9**  
RUM, COFFEE, CONDENSED MILK

**SUSHI JASMINE NEGRONI 13.9**  
GIN, CAMPARI, VERMOUTH, JASMINE INFUSED UMESHU

**YUZU MARGARITA (SERVED FROZEN) 13.9**  
TEQUILA, TRIPLE SEC, LIME, YUZU, AGAVE

**MISO CARAMEL FASHIONED 13.9**  
WHISKY, MISO CARAMEL, BITTERS

**PISCO SOUR 13.9**  
PISCO, CITRUS

## BUBBLES

**TERRE DI RAI PROSECCO EXTRA DRY VENETO, ITALY** 125ML 8.6 | BTL 43.1  
RED APPLES, LEMON AND NOTES OF GRAPEFRUIT

**BOCCHORIS BRUT CAVA ALT PENEDES, SPAIN** 125ML 9.9 | BTL 49.3  
GREEN APPLE, PEAR, AND LIME

**CHAMPAGNE A. LEVASSEUR RUE DE SORBIER BRUT CHAMPAGNE, FRANCE** 125ML 20.4 | BTL 102.8  
FRESH AROMAS OF PEACH AND RIPE APRICOTS, WITH NOTES OF ALMONDS

## BEERS

### DRAUGHT

**ASAHI** HALF 4 | PINT 7.5  
5% ABV

### BOTTLED

**ASAHI** 6.5  
330ml 5% ABV

**ASAHI 0%** 6.5  
330ml 0.0% ABV

**SAPPORO** 7.3  
330ml 4.7% ABV

**BIRRA MORETTI** 6.5  
330ml 4.6% ABV

**CORNISH ORCHARD GOLD CIDER** 8.2  
500ml 5% ABV

**GUINNESS** 8.3  
500ml 4.2% ABV

**COEDO PALE ALE** 8.7  
333ml 5% ABV