

Saturday: 12–11PM
Sunday: 12–9PM
Monday: 12–10PM
Tuesday: 12–3PM, 5:30–10PM
Wednesday, Thursday, Friday: 12–3PM, 5:30–11PM

DINNER

Today's specials

	£
salmon tataki - karashi miso	7.50
chicken tsukune - ponzu - quail egg	4.50
ribeye - niboshi - padron peppers	16.50
grilled mackerel - black pepper ponzu	7.80
hamachi kama - yellowtail collar - ponzu	9.80

LUNCH

Buns

beef shorrib - chipotle miso - onion pickle	5.70
buttermilk-fried chicken - kimchee	5.40
grilled salmon - orange miso - pickles - yuzu mayo	6.20
crispy duck leg - plum soy - enoki - cucumber pickle	6.20
chashu pork- sweet spicy soy - apple pickle - kimchee	5.20

Bento

served with kale & cucumber - vegetable rice	
grilled salmon - tako taco - yuzu mayonnaise	12.50
iberico pluma katsu - potato salad - tonkatsu sauce	12.50

Izakaya style

edamame - sweet chilli soy	4.00
tako tacos - octopus - shiso avocado - gochujang	8.00
prawn toast masquerading as okonomiyaki	6.40
hand dived roasted scallop - chilli miso butter	8.80

Raw

USDA beef tartar - peppered prawn crackers	10.60
nama harumaki - fresh spring roll - cornish crab	8.00
seabass ceviche - pickled tomatoes	7.00
scallop sashimi - wasabi dressing - lotus root	8.80

Salad / Sides / Veg

aubergine - 4 miso - bubu arare	5.90
kale & cucumber - sesame wafu dressing	4.20
grilled mushrooms - spicy miso butter	6.50
tenderstem broccoli - wafu dressing	4.50
beetroot salad - ginger yuzu dressing	4.60
pickled shiitake - spring onion - sesame - chilli	3.60

Rice

cornish crab congee - wasabi butter	11.60
hot stone rice - sesame - chilli - sweetcorn - beef	8.50
plain rice - sesame	2.50

Meat / Fish

sukiyaki style wagyu picanha	18.00
stonebass - guajillo chilli ponzu	14.70
iberico pork pluma - spring onion - black pepper miso	16.40
sticky fatty lamb ribs - pickled plum miso glaze	14.20
USDA beef short rib - bo ssam style	22.00
grilled salmon kama - salmon collar - ponzu	7.80

Fried

korean fried wings - spicy sour sauce - sesame	6.00
imo fries - shiso mayo	4.60
soft taco - seabass - tomatillo salsa	4.00
stuffed softshell crab - lap cheong sausage	8.30
kinako french toast with soft serve ice-cream	7.00

EXPRESS MENU

available every day until 6.30pm & after 10pm

to be served to the entire table

1 small, 1 large + drink* £19 / + dessert £22

all large served with steamed rice

add beef hot stone rice to share for £6.5

Small

- korean fried wings
- spicy sour sauce, sesame
- seabass ceviche
- pickled tomatoes
- grilled mushrooms (v)
- spicy miso butter

Large

grilled salmon fillet
yuzu miso
4 miso aubergine (v)
carrot pickle, bubu arare
USDA beef chuck tender
chilli yakiniku sauce

Dessert

kinako french toast
soft serve ice-cream

TASTING MENU

£

with sake taster £35 per person

30 per person

min 2 people - max 7 people

to be served to the entire table

edamame - sweet chilli soy (v)
korean fried wings
USDA beef tartar - peppered prawn crackers
prawn toast masquerading as okonomiyaki
aubergine - 4 miso - bubu arare (v)
iberico pork pluma - spring onion - black pepper miso
hot stone rice - sesame - chilli - beef
kinako french toast with soft serve ice-cream

SUNDAY & MONDAY BRUNCH

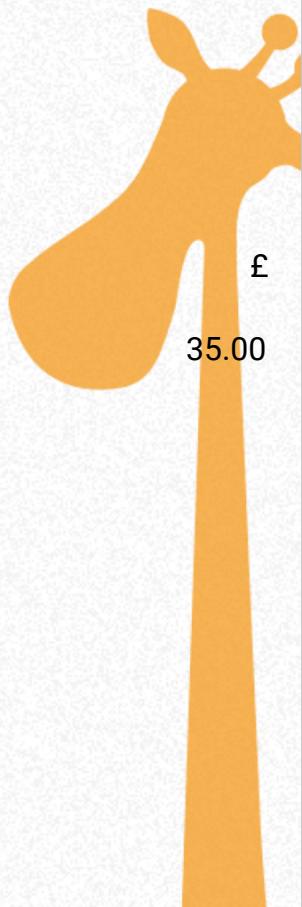
£

choose 2 small dishes & 1 big dish per person

unlimited prosecco & pineapple sake

Small dishes

korean fried wings - spicy sour sauce - sesame
edamame - sweet chilli soy (v)
aubergine - 4 miso - bubu arare (v)
seabass ceviche - pickled tomatoes
buttermilk-fried chicken bun - kimchee
nama harumaki - fresh spring roll - cornish crab
imo fries - shiso mayo (v)
Japanese potato salad (v)
grilled corn - chipotle miso - manchego (v)
grilled mushrooms - spicy miso butter (v)



katsu sando - iberico pluma - homemade tonkatsu sauce
crispy duck leg bun - plum soy - enoki - cucumber pickle
salmon tataki - daikon - karashi miso
chicken tsukune - ponzu - quail egg

Big dishes

grilled salmon fillet - yuzu miso
USDA beef short rib - bo ssam style (2 people sharing)
iberico pork pluma - spring onion & black pepper miso
stonebass - guajillo chilli ponzu (2 people sharing)
hot stone rice - sesame - chilli - beef

Dessert

kinako french toast with soft serve ice-cream for the table

