

- IZAKAYA -

AUBERGINE (V) miso, bubu arare	9.5
PADRON PEPPERS (V) yuzu salt	7.3
TENDERSTEM BROCCOLI (V) wafu dressing, sesame seeds	6.3
EDAMAME (V) sea salt OR chilli BBQ	5.4
PRAWN TOAST masquerading as okonomiyaki	12.8
CRISPY FRIED SQUID yuzu kosho mayo, black pepper, lemon, red chillies	12.3

KOREAN FRIED WINGS spicy sour sauce, sesame	9.7
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PORK NECK YAKI honey, sesame, chives	7.8
WAGYU BEEF TATAKI seared beef, ginger soy dressing	13.6

- RAW -

BEEF TACOS Avocado shiso, red onion and shichimi pepper	12.9
SEARED SALMON SASHIMI sesame oil, ponzu	10.2
SEABASS CEVICHE pickled tomato, shallots, coriander	9.9
TUNA TACOS avocado shiso, pickled daikon	12.9
SALMON TACOS avocado shiso, pickled daikon	10.6
YELLOWTAIL TOSTADA avocado shiso, Cholula, fresh chilli	10.9
PICKLED SHIITAKE (V) spring onion, sesame, chilli	4.6
KIMCHI	5.4

- BAO BUNS -

PULLED LAMB 2 buns, kimchi sauce, carrot pickle	16.2
CHASHU PORK sweet spicy soy, kimchi	7.9
AUBERGINE (V) miso, bubu arare	7.8
TERIYAKI SALMON teriyaki mayo, carrot, cucumber	7.9

- RICE -

CHILLI BEEF HOT STONE RICE egg, chilli, sweetcorn, mushrooms, beef	14.6
VEG HOT STONE RICE (V) egg, chilli, sweetcorn, mushrooms	13.6
KIMCHI HOT STONE RICE egg, chilli, sweetcorn, mushrooms, edamame	13.6
STEAMED RICE (V) sesame	4

TASTING MENU

45 per person

min 2 people - to be served to the entire table

EDAMAME (V)
SEABASS CEVICHE

KOREAN FRIED WINGS
PRAWN TOAST
PADRON PEPPERS (V)

CHICKEN KATSU CURRY
PORK YAKI
AUBERGINE (V)

KINAKO FRENCH TOAST (V)

ADD SAKE FLIGHT - 7

- CURRIES -

Our signature Shackfuyu Katsu with homemade curry sauce - served sizzling with rice and a fried egg.

RABBIT KATSU CURRY	22.4
CHICKEN KATSU CURRY	21.2
IBERICO PORK KATSU CURRY	22.8
PRAWN KATSU CURRY	22.8
VEG KATSU CURRY (V)	18.7

- SANDOS -

Our take on the Japanese classic - toasted brioche with homemade tonkatsu sauce and lettuce.

RABBIT KATSU SANDO	12.9
CHICKEN KATSU SANDO	10.9
IBERICO PORK KATSU SANDO	12.9
PRAWN KATSU SANDO	12.9
MUSHROOM KATSU SANDO (V)	9.4

PRIVATE DINING ROOM @ SHACKFUYU

Downstairs we have a private dining room which can host bookings for 10-16 guests. Ask our team for more details.

- MEAT & FISH -

IBERICO PORK PLUMA spring onion, black pepper miso	24.9
SUKIYAKI WAGYU BEEF egg yolk, ponzu, enoki mushrooms	24.5
BEEF FILLET yuzu kosho hollandaise	23.3
GRILLED SALMON FILLET carrot pickle, chilli teriyaki	23.9
KIMCHI BEEF PICAHNA kimchi tare, red onion pickle, spring onion	22
MUSHROOM TOBAN (V) Portobello, shiitake, enoki mushroom, aji amarillo, spring onion Add two steamed buns - 2	14.2

**LUNCH &
PRE-THEATRE MENU**

1 small, 1 large - 25 / + dessert - 4
Available every day until 18:45 - to be served to the entire table

- SMALL -

KOREAN FRIED WINGS
SEABASS CEVICHE
TENDERSTEM BROCCOLI (V)

- LARGE -

GRILLED SALMON FILLET
MISO AUBERGINE (V)
BEEF FILLET

Served with steamed rice, or add beef hot stone rice to share for +7

- DESSERT -

KINAKO FRENCH TOAST (V) 9.5
with matcha soft serve ice-cream

Our food may contain nuts, seeds and shellfish. Please let us know if you have any allergies. (V) = Vegetarian.
Please note that deep-fried items may be cooked in the same oil as other, non-vegetarian/non-halal ingredients.