

- IZAKAYA -

AUBERGINE (V) miso, bubu arare	9.7
PADRON PEPPERS (V) yuzu salt	7.5
TENDERSTEM BROCCOLI (V) wafu dressing, sesame seeds	6.4
EDAMAME (V) sea salt OR chilli BBQ	5.5
PRAWN TOAST masquerading as okonomiyaki	13.1
CRISPY FRIED SQUID yuzu kosho mayo, black pepper, lemon, red chillies	12.6

KOREAN FRIED WINGS spicy sour sauce, sesame	9.8
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PORK NECK YAKI honey, sesame, chives	8
WAGYU BEEF TATAKI seared beef, ginger soy dressing	13.9
MUSHROOM TOBAN (V) Portobello and shiitake mushroom, aji amarillo, spring onion	9.6

- RAW -

BEEF TACOS Avocado shiso and shichimi pepper	12.9
SEARED SALMON SASHIMI sesame oil, ponzu	10.5
SEABASS CEVICHE pickled tomato, shallots, coriander	10.2
TUNA TACOS avocado shiso, pickled daikon	13.2
SALMON TACOS avocado shiso, pickled daikon	10.9
YELLOWTAIL TOSTADA avocado shiso, Cholula, fresh chilli	11.2
PICKLED SHIITAKE (V) spring onion, sesame, chilli	4.8
KIMCHI	5.5

- BAO BUNS -

PULLED LAMB Kimchi sauce, carrot pickle - with 2 buns	16.4
MUSHROOM TOBAN (V) Portobello and shiitake mushroom, aji amarillo, spring onion - with 2 buns	16.2
CHASHU PORK sweet spicy soy, kimchi	8.1
AUBERGINE (V) miso, bubu arare	8
TERIYAKI SALMON teriyaki mayo, carrot, cucumber	8.1

- RICE -

CHILLI BEEF HOT STONE RICE egg, chilli, sweetcorn, mushrooms, beef	14.9
VEG HOT STONE RICE (V) egg, chilli, sweetcorn, mushrooms, edamame Add kimchi - 1	13.9
STEAMED RICE (V) sesame	4.1

TASTING MENU

Menu - 45

With sake flight - 52

With wine flight - 55

min 2 people - to be served to the entire table

PICKLED SHIITAKE (V)
SEABASS CEVICHE

KOREAN FRIED WINGS
PRAWN TOAST
PADRON PEPPERS (V)

CHICKEN KATSU CURRY
PORK YAKI
AUBERGINE (V)

KINAKO FRENCH TOAST (V)

- CURRIES -

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

RABBIT KATSU CURRY	22.9
CHICKEN KATSU CURRY	21.7
IBERICO PORK KATSU CURRY	23.3
PRAWN KATSU CURRY	23.3
VEG KATSU CURRY (V)	19.2

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	25.5
SUKIYAKI WAGYU BEEF egg yolk, ponzu, spring onion	25
BEEF FILLET yuzu kosho hollandaise	23.9
GRILLED SALMON FILLET carrot pickle, chilli teriyaki	24.5
BEEF PICAHNA kimchi tare, red onion pickle, spring onion	22.5

- DESSERT -

KINAKO FRENCH TOAST (V) with matcha soft serve ice-cream	9.75
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- SANDOS -

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

RABBIT KATSU SANDO	13.2
CHICKEN KATSU SANDO	11.2
IBERICO PORK KATSU SANDO	13.2
PRAWN KATSU SANDO	13.2
MUSHROOM KATSU SANDO (V)	9.7

LUNCH & PRE-THEATRE

3 courses for 30 per person

Choose one dish per course, available every day until 18:45

- SMALL -

KOREAN FRIED WINGS
SEABASS CEVICHE
TENDERSTEM BROCCOLI (V)

- LARGE -

GRILLED SALMON FILLET
MISO AUBERGINE (V)
BEEF FILLET

- DESSERT -

INDIVIDUAL KINAKO FRENCH TOAST (V)

- EXTRAS -

STEAMED RICE (V) - 3
TUNA OR SALMON TACO - 5
PADRON PEPPERS (V) - 5
MIO SPARKLING SAKE 100ML - 5

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.