

- IZAKAYA -

Sharing small plates

PICKLED SHIITAKE (V) spring onion, sesame, chilli	4.8
KIMCHI Korean fermented cabbage pickle	5.5
MISO AUBERGINE (V) 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
OKONOMIYAKI PRAWN TOAST our take on a classic prawn toast	13.1
CRISPY FRIED SQUID yuzu kosho mayo, black pepper, lemon, red chillies	12.6
KOREAN FRIED WINGS spicy sour sauce, sesame	9.8
WAGYU BEEF TATAKI seared beef, ginger soy dressing	13.9

- ROBATA -

Japanese charcoal grill

IBERICO PORK PLUMA spring onion, black pepper miso	25.5
BEEF FILLET yuzu kosho hollandaise	23.9
GRILLED SALMON FILLET carrot pickle, chilli teriyaki	24.5

- RAW -

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

- BAO & SANDO -

CHASHU PORK BUN sweet spicy soy, kimchi	8.1
MISO AUBERGINE BUN (V) bubu arare	8
TERIYAKI SALMON BUN teriyaki mayo, carrot, cucumber	8.1
KATSU SANDO toasted brioche with homemade tonkatsu sauce and lettuce. Choose:	
CHICKEN	11.2
PORK	13.2
PRAWN	13.2

- HOT STONE -

Our favourites served in a scorching hot stone bowl

SUKIYAKI WAGYU BEEF egg yolk, ponzu, spring onion	25
PULLED LAMB Kimchi sauce, carrot pickle - with 2 buns	16.4
SPICY MUSHROOM TOBAN (V) Portobello and shiitake mushroom, aji amarillo, spring onion	9.6
KATSU CURRY: Signature Katsu with homemade curry sauce and a fried egg. Choose:	
RABBIT	22.9
CHICKEN	21.7
PORK	23.3
CHILLI BEEF BIBIMBAP egg, chilli, sweetcorn, mushrooms, beef	14.9
VEG BIBIMBAP (V) egg, chilli, sweetcorn, mushrooms, edamame Add kimchi - 1	13.9

- DESSERT -

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