

SET MENU

£55PP

CHEF'S SELECTION OF DISHES BASED ON 2 SHARING

TO START TO SHARE

EDAMAME, YUZU SESAME, SMOKED SALT VG

STARTERS TO SHARE

KOREAN CRISPY FRIED CHICKEN, HONEY KIMCHI DRESSING

ROCK SHRIMP TEMPURA WITH SEAWEED FURIKAKE, KIMCHI MAYO

VEGETABLE GYOZA, TOFU **VG**

MAIN COURSE CHOICE OF ONE

SALMON BELLY TERIYAKI, HIJIKI NI, CORIANDER LIME MISO

or

WHOLE MARINATED BABY CHICKEN, GOMA GINGER MISO DRESSING

or

YAKINIKU GLAZED BEEF RIBEYE, CARAMELIZED ONION MISO + £5 SUPPLEMENT

COMES WITH SHARING SIDES:

JAPANESE STEAMED RICE, MIXED SESAME SEEDS **VG**

ROBATA TENDERSTEM BROCCOLI, SATSUMA MISO, CRISPY SHALLOTS **V**

DESSERT TO SHARE

MATCHA SLICE, MATCHA JACONDE, HAZELNUT, DARK CHOCOLATE GANACHE **V**
OMAKASE MOCHI SELECTION **V**

VEGETERIAN/VEGAN /HALAL ALTERNATIVES AVAILABLE

ALL PRICES ARE INCLUSIVE OF 20% VAT. SERVICE CHARGE OF 12.5% IS ADDED TO THE TOTAL BILL FOR ALL GROUP & EVENTS BOOKINGS. PLEASE NOTE OUR FOOD IS PREPARED IN AN AREA WHERE ANY OF THE 14 MAJOR ALLERGENS MAY BE PRESENT AND THUS WE CANNOT GUARANTEE ALLERGEN-FREE DISHES. PLEASE SPEAK WITH A MEMBER OF OUR TEAM IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS

SET MENU

£70PP

CHEF'S SELECTION OF DISHES BASED ON 2 SHARING

INCLUDES GLASS OF CA'DEL CONSOLE PROSECCO EACH

TO START TO SHARE

EDAMAME, YUZU SESAME, SMOKED SALT **VG**

STARTERS TO SHARE

KOREAN CRISPY FRIED CHICKEN, HONEY KIMCHI DRESSING

ROCK SHRIMP TEMPURA WITH SEAWEED FURIKAKE, KIMCHI MAYO

OMAKASE SUSHI SELECTION

OMAKASE DIM SUM SELECTION

MAIN COURSE CHOICE OF ONE

YAKINIKU GLAZED BEEF RIBEYE, CARAMELIZED ONION MISO

or

IMPERIAL MISO BLACK COD, CHILLI, LIME YUZU MISO

or

SALMON BELLY TERIYAKI, HIJIKI NI, CORIANDER LIME MISO

or

WHOLE MARINATED BABY CHICKEN, GOMA GINGER MISO DRESSING

COMES WITH SHARING SIDES:

JAPANESE STEAMED RICE, MIXED SESAME SEEDS **VG**

ROBATA TENDERSTEM BROCCOLI, SATSUMA MISO, CRISPY SHALLOTS **V**

ASIAN FRIES WITH WASABI FURIKAKE **V**

DESSERT TO SHARE

MATCHA SLICE, MATCHA JACONDE, HAZELNUT, DARK CHOCOLATE GANACHE **V**

OMAKASE MOCHI SELECTION **V**

TEA or COFFEE EACH

VEGETERIAN/VEGAN/ HALAL ALTERNATIVES AVAILABLE

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VEGETERIAN SET MENU

£55PP CHEF'S SELECTION OF DISHES BASED ON 2 SHARING

TO START TO SHARE

EDAMAME, YUZU SESAME, SMOKED SALT **VG**

STARTERS TO SHARE

VEGAN PRAWN SESAME TOAST **VG**

WILD MUSHROOM DIM SUM **VG**

VEGETABLE GYOZA, TOFU **VG**

MAIN COURSE CHOICE OF ONE

JAPANESE MUSHROOM YAKI SOBA, ONION TERIYAKI, SHISO, EDAMAME **V**

****Can be made vegan*

COMES WITH SHARING SIDES:

JAPANESE STEAMED RICE, MIXED SESAME SEEDS **VG**

ROBATA TENDERSTEM BROCCOLI, SATSUMA MISO, CRISPY SHALLOTS **V**

DESSERT TO SHARE

MATCHA SLICE, MATCHA JACONDE, HAZELNUT, DARK CHOCOLATE GANACHE **V**
OMAKASE MOCHI SELECTION **V** *** *Can be made vegan*

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VEGETERIAN SET MENU

£70PP CHEF'S SELECTION OF DISHES BASED ON 2 SHARING

INCLUDES GLASS OF CA'DEL CONSOLE PROSECCO EACH

TO START TO SHARE

EDAMAME, YUZU SESAME, SMOKED SALT **VG**

STARTERS TO SHARE

VEGAN PRAWN SESAME TOAST **VG**

WILD MUSHROOM DIM SUM, OYSTER, SHIMEJI, CORIANDER **VG**

VEGETABLE GYOZA, TOFU, MIXED VEGETABLE **VG**

VEGETERIAN MAKI, AVOCADO, CUCUMBER, ASPARAGUS (8PCS)

MAIN COURSE CHOICE OF ONE

JAPANESE MUSHROOM YAKI SOBA, ONION TERIYAKI, SHISO, EDAMAME **V**

****Can be made vegan*

or

AUBERGINE MISO, BABY GEM LETTUCE, BUBU ARARE, TOMATO MISO **VG**

COMES WITH SHARING SIDES:

JAPANESE STEAMED RICE, MIXED SESAME SEEDS **VG**

ROBATA TENDERSTEM BROCCOLI, SATSUMA MISO, CRISPY SHALLOTS **V**

ASIAN FRIES WITH WASABI FURIKAKE **V**

DESSERT TO SHARE

MATCHA SLICE, MATCHA JACONDE, HAZELNUT, DARK CHOCOLATE GANACHE **V**

OMAKASE MOCHI SELECTION **V**

TEA or COFFEE EACH

VEGETERIAN/VEGAN/ HALAL ALTERNATIVES AVAILABLE

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GROUP LUNCH SET MENU

£25 PER PERSON

Inspired by the Japanese cultural icon, lunch is served in perfectly balanced compartments – delicious, satisfying and designed for your midday pause.

*Choose one category from meat, fish or veggie. Vegan option available
Served together as a bento box with a mochi dessert for a sweet finish*

MEAT

RICE, CHILLI CRISP FRIED EGG V
SEASONAL MIXED LEAF SALAD, GOMA DARE SAUCE VG
CHICKEN SIU MAI, CHILLI JAM
KOREAN FRIED CHICKEN

FISH

RICE, CHILLI CRISP FRIED EGG V
SEASONAL MIXED LEAF SALAD, GOMA DARE SAUCE VG
PRAWN HAR GOW
ROCK SHRIMP TEMPURA

VEGETARIAN

RICE, CHILLI CRISP FRIED EGG V
SEASONAL MIXED LEAF SALAD, GOMA DARE SAUCE VG
VEGETABLE GYOZA VG
TENDERSTEM BROCCOLI VG

DESSERT

OMAKASE MOCHI SELECTION V