

SMALL PLATES

EDAMAME 5.5
SEA SALT **GF, VE OR** CHILLI BBQ **VE**

CHIPS & DIPS 6.7
RICE CRACKERS, AVOCADO SHISO,
TOMATO SALSA DIPS **GF, V**

BEEF FAT POTATO CHIPS 6.7
HUANCAINA DIPPING SAUCE

CORN TEMPURA 7.2
SEA SALT, KABOSU CITRUS, CHIVES **VE**

KOREAN FRIED WINGS 9.5
SPICY SOUR SAUCE, SESAME

SMOKED PORK RIB 10.4
YELLOW CHILLI HONEY GLAZE **GF**

FRIED SQUID 11.5
YUZU KOSHO MAYO, JAPANESE SPICES,
RED CHILLI, LIME

SKEWERS

CHICKEN YAKI 7.6
JAPANESE SPICES, SPRING ONION

PIGLET YAKI 7.6
ROCOTO BBQ, SPRING ONION

SCALLOP YAKI 14.5
AMARILLO BUTTER, ASPARAGUS

PADRON YAKI 6.9
GRILLED WITH YUZU MISO **VE**

RAW & SUSHI

MIXED SET 36.7
SALMON SASHIMI
TUNA SASHIMI
YELLOWTAIL SASHIMI
SALMON & AVOCADO MAKI
CEVICHE

SASHIMI SET 28.5 GF
SALMON SASHIMI
SEABASS SASHIMI
TUNA SASHIMI
YELLOWTAIL SASHIMI

MAKI SET 31.5
SALMON & AVOCADO
SPICY TUNA
PRAWN TEMPURA

SEABASS CEVICHE 13.3
LECHE DE TIGRE, CANCHITA,
PLANTAIN CHIPS **GF**

SEABASS TIRADITO 11.9
ROCK CHIVES, TRUFFLE DRESSING

TORCHED SALMON TIRADITO 11.3
CORIANDER CRESS, LEMON OIL,
CHILLI KABOSU CITRUS DRESSING **GF**

SEARED TUNA SASHIMI 11.4
TRUFFLE OIL

ABURI YELLOWTAIL SASHIMI 15.4
KOBE BUTTER, TEMPURA FLAKES

PRAWN TEMPURA MAKI 11.9
YUZU MAYO, CUCUMBER, DAIKON, TOBIKO

SALMON & AVOCADO MAKI 11.3
ASPARAGUS, DAIKON CRESS, CHIVES,
TOBIKO **GF**

SPICY TUNA MAKI 11.9
ROCOTO CHILLI, DAIKON PICKLE,
CHIVES, TOBIKO

SASHIMI 2 PIECES GF
SALMON SASHIMI 7
SEABASS SASHIMI 6.9
TUNA SASHIMI 7.5
YELLOWTAIL SASHIMI 7.7

CALIFORNIA MAKI 12.9
CRAB MEAT, AVOCADO, CUCUMBER,
YUZU MAYO, TOBIKO

AVOCADO MISO MAKI 8.2
ASPARAGUS, CARROT PICKLE,
BARLEY MISO **VE**

TASTING MENU

50 PER PERSON.

MINIMUM 2 PEOPLE. MUST BE SELECTED BY ENTIRE TABLE. VEGETARIAN OPTION AVAILABLE.

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CHIPS & DIPS
SALMON & AVOCADO MAKI
CEVICHE

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KOREAN FRIED WINGS
TENDERSTEM BROCCOLI
FRIED SQUID

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CRISPY DUCK LEG
CRISPY PIGLET BELLY

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S'MORE

FLESH & BUNS

WE RECOMMEND ONE PER GUEST.
ALL COME WITH TWO STEAMED BUNS. BUN SALAD AVAILABLE ON REQUEST.

THE BIG B -FOR TWO- 55

CRISPY DUCK LEG, JFC, BEEF SHORT RIB, SMOKED PORK RIB, TERIYAKI SALMON. SERVED WITH A RANGE OF SAUCES AND PICKLES

1/2 SPATCHCOCK CHICKEN 20.5

SPICY CITRUS MISO MARINATED, CARROT PICKLE

COVENT GARDEN EXCLUSIVE

OLIVE-FED BRITISH WAGYU 32.7

TENDERLOIN STEAK, BBQ SAUCE, RED ONION PICKLE, SHIITAKE PICKLE

LAMB SHANK 25.5

TERIYAKI & TOBANJAN MARINATED, BLACKBERRY VINAIGRETTE, BEETROOT PICKLE, CARROT PICKLE

CRISPY DUCK LEG 24.5

PLUM SAUCE, BEETROOT PICKLE, CUCUMBER PICKLE **GF**

JAPANESE FRIED CHICKEN 20.9

BUTTERMILK MARINATED, RED CHILLI, ROCOTO CHILLI BBQ MAYO, CARROT PICKLE

CRISPY PIGLET BELLY 21.9

MUSTARD MISO, CARROT PICKLE, APPLE PICKLE

SALMON TERIYAKI 23.9

LEMON, SEA SALT, CUCUMBER PICKLE, DAIKON PICKLE

BEEF SHORT RIBS 32.9

CHIPOTLE MISO BBQ SAUCE, RED ONION PICKLE, SHIITAKE PICKLE

SMOKED PORK RIB 20.9

YELLOW CHILLI HONEY GLAZE, CARROT & RED CHILLI PICKLE **GF**

MISO GRILLED AUBERGINE 16.6

SWEET MISO, SESAME, CARROT PICKLE, CUCUMBER PICKLE **VE**

PORTOBELLO MUSHROOMS 15.9

WASABI MAYO, DAIKON PICKLE, CUCUMBER PICKLE **GF, V**

POKÉ DON + HOT STONE

FRESH POKE DONBURI FUSION

SPICY PORK 15.7

SESAME PONZU, FRIED EGG, NORI, SESAME, CRISPY NOODLES, AVOCADO SHISO, STEAMED RICE

CHICKEN TERIYAKI 14.9

TERIYAKI SAUCE, GRILLED BROCCOLI, GRILLED SPRING ONION, COCK SCRATCHINGS, ONSEN EGG, SHICHIMI, STEAMED RICE

MISO GLAZED AUBERGINE 13.9

MAYO, CARROT PICKLE, CUCUMBER PICKLE, MIXED LEAVES, STEAMED RICE **V**

SALMON TERIYAKI 15.9

TERIYAKI SAUCE, AVOCADO SHISO, SPRING ONION, CRISPY NOODLES, STEAMED RICE

SMOKED CHILLI BEEF HOT STONE RICE 13.9

MUSHROOMS, SESAME BUTTER, CORN, SPRING ONION, CARROT PICKLE, EGG

VEGGIE HOT STONE RICE 12.9

MUSHROOMS, SESAME BUTTER, CORN, SPRING ONION, CARROT PICKLE, EGG **V**

SIDES

TENDERSTEM BROCCOLI 7.7

ORANGE MISO, BUBU ARARE **VE**

GRILLED CUCUMBER SALAD 6.8

MIXED LEAVES, SHIO DRESSING **GF, VE**

STEAMED RICE 4

GF, VE

Our menu descriptions do not contain all ingredients. If you have a food intolerance or need information on allergens please ask. All our chicken is halal. Please note that deep-fried items may be cooked in the same oil as other, non-vegetarian/non-halal ingredients. A discretionary service charge is added to all bills. Please note that due to a restriction in our lease, we are unable to provide any food or drink to take away.