

SNACK

(V) Edamame

Japanese Soy Beans tossed in Butter & Chilli spice

(V) Mixed Vegetable Chips

Lotus Root, Butternut Squash & Beetroot

Takoyaki

Octopus, Cabbage, Squid & Prawns Croquette

COLD TAPAS

Tofu Hiyashi Wakame

*(V) Chilled Tofu & Hiyashi Wakame Seaweed Salad
sliced Radish, Spring Onions & Sesame dressing*

Tartar Chips

Salmon £3.50

Tuna £4.50

Scallop £4.50

*Diced Tartar on a crispy Gyoza chip layered on
Avocado Guacamole & Sesame dressing*

Saba Zuke

*Mackerel with fresh Chilli, Spring Onions, Coriander
and caramalized Pickles*

£3.50

£3.50

£3.50

£4.50

£4.50



Modern Japanese Tapas...

Our Head Chef

*selects seasonal & quality ingredients
which are then cooked with passion & skill.*

Each dish has its unique style & flavour and

*we suggest sharing them to complete
your overall experience, even*

if only sharing 3 or 4 dishes per person.

SALADS

Kara Age

Fried Chicken Salad with fresh Chilli & Cucumber Noodles

Beef Tataki Salad

Seared Beef Tataki "Carpaccio" topped with Mixed Baby Leaf Salad

Hijiki and Chicory Salad

(v)Endive Chicory, Walnuts, Hijiki Seaweed and Lemon Dressing

SIDES

Steamed Jasmine Rice

Blanched Choi Sum with Chilli Garlic Oyster Sauce

Scottish Scallop Fondue

*Pan fried Scallops, vegetable in Parmesan Cheese
& Wasabi Salsa served in the shell*

Gochijang Barbeque Pork

Thinly sliced Pork & Spicy Gochijang Korean sauce

Baby Gem in Truffle Butter

Quick poached baby Gems cooked in Chicken stock & Truffle Butter

(4) Garlic Butter Yuzu Prawns

Fresh caught Prawns tossed in Garlic Butter Yuzu Soy

Razor Clams Ponzu

Steamed Razor Clams on a bed of glass Noodles

Seabass Ponzu

Steamed Seabass with Ginger, Shallot, Coriander and Chilli

Chilean Seabass Papilotte

Shiitake & shimiji Mushrooms in Truffle Butter

£6.50

£6.50

£4.50

£2.50

£3.50

£8.50

£6.50

£4.50

£9.00

£6.50

£7.00

£10.50

Nasu Miso

*(V) Grilled Aubergine with Sweet Miso on a bed of
Yoghurt Hummus*

Okinomi Yaki (Japanese style Omelette)

*White Cabbage, Baby Squid, chopped Shrimps pickled
Ginger, Seaweed topped with Bonito flakes*

Ying Yang Kushi Yaki

*Beef fillet skewers topped with a duo of
Tarragon sauce, extra spicy Tapasia sauce*

Chilean Seabass Miso

Baked Chilean Seabass, pickled Ginger, Barley & Sesame Miso

Shichimi Pork Belly

*Slow roasted Shichimi marinated Pork Belly with
Granny Smith Apple salad*

Yuzu Kosho Jumbo Tiger Prawns

Grilled, butterflied & marinated in red Chilli, Pepper & Yuzu skin

£4.50

£6.50

£9.00

£10.50

£8.50

£8.50

HOT TAPAS