

Nibbles



Edamame 5

Tofu. Lime. Tamarind

GF/VE

Padron Peppers 7

Rock Salt. Nori. Sesame

GF/VE

Lotus Root Nachos 9

Charred Corn. Kimchi. Edamame. Ichimi Pepper. Sriracha. Aioli

GF/VE



Allergen Disclaimer

If you have any allergies or intolerances, please speak to a member of our team before ordering.

While we take every reasonable precaution to minimise the risk of cross-contamination, please be aware that our kitchen handles all 14 major allergens.

Due to the complexity of our menu items, menu descriptions may not list every ingredient, and we cannot guarantee that any item is entirely free from allergens.



Small Plates

Truffle Miso Aubergine 12

Pickled Ginger. Lime. Toasted Sesame

GF / VE

Satay Miso Chicken Skewers 14

Baby Leek. Rosemary. Honey. Chilli

GF

Salt & Pepper Baby Squid 14

Sweet Red Chilli. Spring Onions. Coriander

GF

Pink Shrimp Tempura 16

Nori Seasoning. Sakura Cress. Creamy Sriracha Aioli

Quinoa & Cauliflower San Choy Bao 14

Gochujang. Sake. Lemongrass. Ginger. Crispy Noodles

(Served in lettuce cups)

GF / VE

Sticky Beef Short Rib Bao Buns 18

Coriander. Mint. Crispy Shallots. Sakura Cress

Mock Chicken Tempura 19

Nori Seasoning. Pickled Cucumber. Creamy Sriracha Aioli

GF / VE

Thai Beef Salad 18

Green Nam Jim. Cucumber. Mint. Coriander. Toasted Wild Rice

GF

Prawn Takoyaki 15

Coriander. Panko Crumb. Sweet & Sour Plum Sauce

GF = Gluten Free / VE = Vegan

A discretionary service charge of 12.5% will be added to your bill,
all of which will be distributed to the team.



New Style

Seared Tuna & Jalapeño Sashimi Salad 18

Ginger. Chives. Baby Leaves. Ichimi Pepper. Lemon Ponzu

GF

Seared Salmon Sashimi 16

Yuzu Kosho. Pink Champagne. Teardrop Radish. Beetroot Salsa

GF

Tuna Tartare & Tobiko Caviar 18

Lotus Root. Sesame. Chives. Watercress. Wasabi Dressing

GF

Sides

Tenderstem Broccoli 8

Sesame. Truffle

GF/VE

Duck & Egg Fried Rice 9

Soya. Chilli

GF

Nōshi Chop Chop Salad 6

Miso. Tahini. Red Cabbage. Carrot. Beetroot

GF/VE

Singapore Sling Noodles 8

Vermicelli. Pineapple. Lime

GF/VE

Wok-fried Sweet Potato 9

Pickled Lime. Seven-Spice Pepper

GF/VE

Jasmine Rice 5

Toasted Black & White Sesame Seeds

GF/VE

Green Beans & Edamame 7

Blacked Malt & Tamarind Sauce. Furikake

GF/VE

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Large Plates

White Miso Salmon 26

Caramelised Lime. Pickled Ginger. Daikon. Shiso Cress

GF

Red Angus Beef Sirloin on the Rocks 29

Sesame. Chives. Garlic Chips. Truffle Teriyaki

GF

Lychee & Aubergine Green Curry 20

Baby Corn. Asparagus. Cherry Tomato. Sweet Basil

GF/VE

BBQ Grilled Spiced Chicken 28

White Sesame. Pickled Ginger. Bok Choy. Teardrop Radish

Sticky Sweet & Sour Chicken 22

Pineapple. Baby Peppers. Dragon Fruit

Spinach & Tofu Toban Yaki 21

Teriyaki. Baby Aubergine. Sesame. Coriander. Shiitake Mushroom

GF/VE

Tempura Lobster 35

Truffle Aioli. Lemon Ponzu. Hijiki Seaweed. Daikon Salad

Wagyu Beef Sirloin 55

(Served on a Salt Block)

Wild Mushrooms. Chives. Sesame. Sweet Soy

GF

Duck & Pancakes HALF 32 / WHOLE 58

Yuzu Hoisin. Cucumber. Spring Onions. Chilli Oil. Crispy Shallots



DESSERTS

Rose & Lychee Eton Mess 13

Raspberry cream. Coconut. Lychee sorbet. Raspberry meringue

GF

Banoffee Effect 14

Salted caramel. Biscoff. Banana sorbet

Chocolate Secret 14

Melting chocolate cake with miso caramel

GF

Naked Apple 12

Apple terrine. Crumble. Candied pecans. Vanilla ice cream

GF

Matcha Maki 13

Coconut rice pudding maki roll. Matcha ice cream. Pomegranate molasses

GF



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