

# Nibbles

## Edamame 5

Tofu. Lime. Tamarind

GF / VE

## Padron Peppers 7

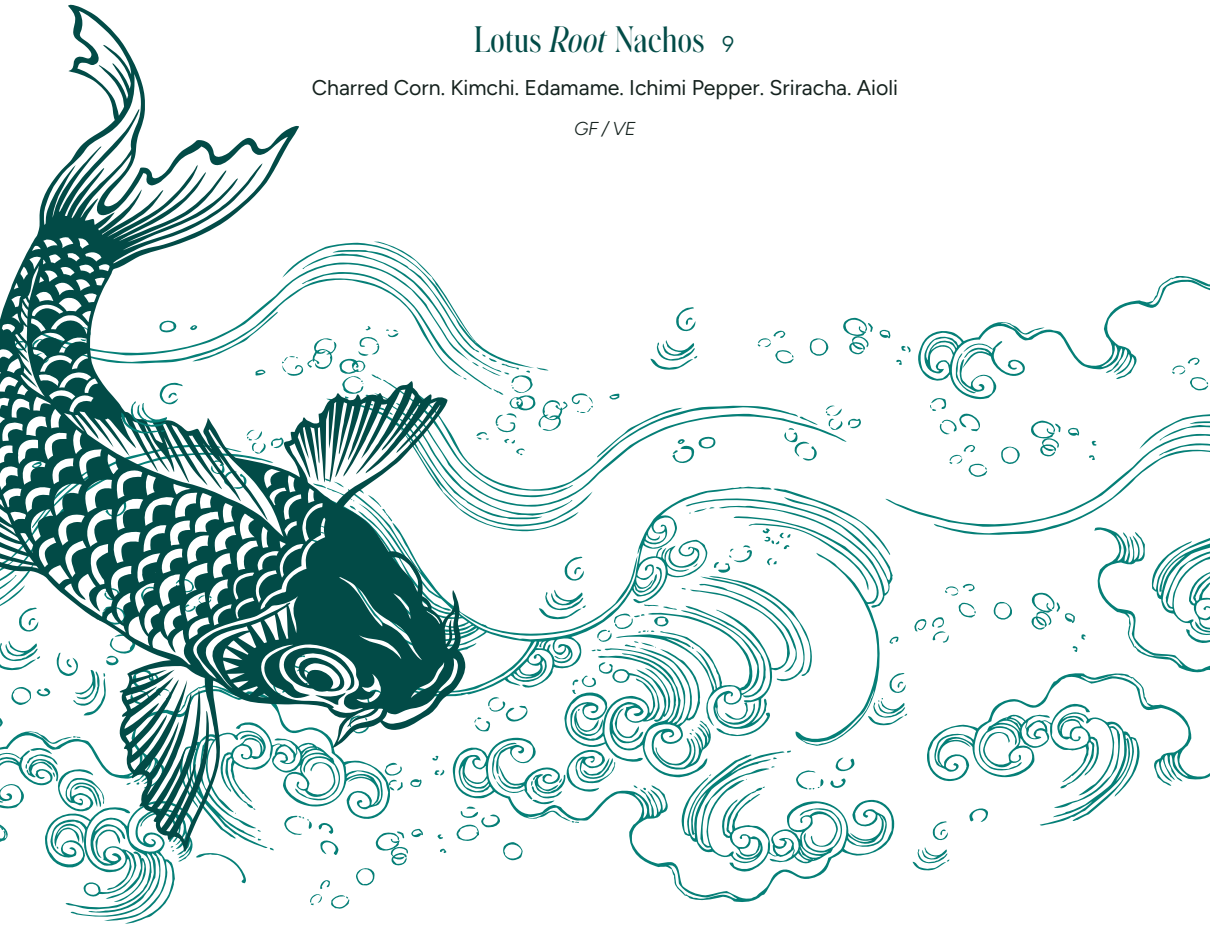
Rock Salt. Nori. Sesame

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

Blackened Malt & Tamarind Sauce. Furikake

GF / VE

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.

# 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

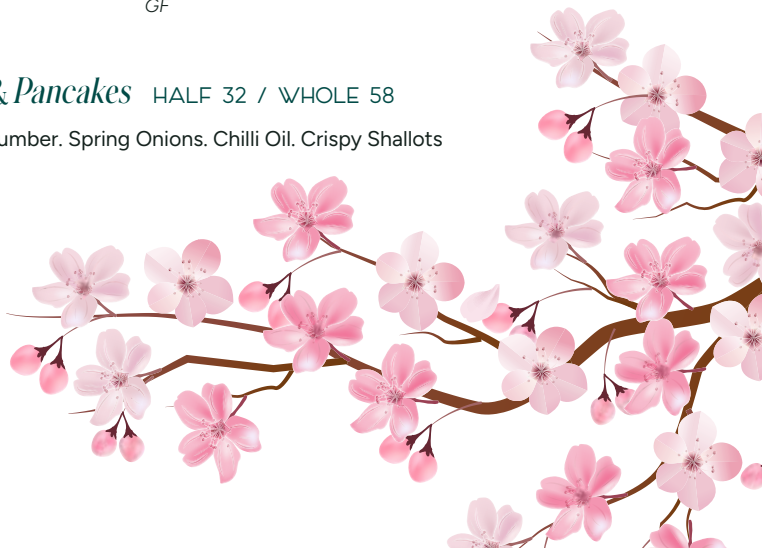
(Served on a Salt Block)

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



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.