

SMALLER PLATES

VEGAN GYOZA (VG) 8.5

Crispy vegetable dumplings with soy, sesame, chilli oil & seaweed salad

CHICKEN GYOZA 9.25

Crispy chicken dumplings with soy, sesame & chilli oil

CHICKEN YAKITORI 12

Soy & mirin grilled chicken skewers with pickled apples, pears & grapes

SANDOS

LOBSTER & PRAWN ROLL 17.5

Grilled Jersey lobster & prawns, brioche roll, lettuce, cress, citrus mayonnaise, shallots & coriander

CHICKEN KATSU (BURGER) 14.5

Crispy panko bread crumbed chicken fillet in a brioche bun with spicy soy & citrus mayonnaise, caramelised onions, gem lettuce & monterey jack cheese

POKÉ & DONBURI

POKÉ (VG) 15.5

Avocado, cucumber, raddish, spring onion, mango, edamame beans, soy & lime dressing

SPICY SALMON & TUNA POKÉ 19.5

Spicy gochujang marinated raw salmon & tuna, cucumber, raddish, spring onion, mango, edamame beans, soy & lime dressing

CHICKEN OR DUCK DONBURI 21

Crispy katsu chicken or duck, edamame beans, mushrooms, carrots, raddish, spring onions with a sesame, soy & mirin dressing

SUSHI

SUSHI & SASHIMI PLATTER

Selection of salmon & tuna fotomaki, veggie maki rolls, tempura prawn, california, crispy rice & tartar with a mixture of salmon, tuna & scallop sashimi

- 20 pieces 35
- 30 pieces 48
- 40 pieces 60

LARGER PLATES

STIR FRIED NOODLES (VG) 15.5

Stir fried wheat noodles, peppers, onions, mushrooms, carrots, mange tout with chilli, sesame & soy

- Add tofu (VG) 25
- Add beef 5

DESSERTS

CHOCOLATE MOUSSE 9.5

Rich chocolate mousse with Oreo & Kitkat

SIDES

FRIES 5

TRUFFLE PARMESAN FRIES 6

Our favourites!

All prices are Goods and Services Tax inclusive

Please be aware there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter (VG = Vegan, V = Vegetarian)