

## Small Plates

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Scorched Edamame with Sake, Butter, Sea Salt and Lemon	£6
Japanese Hamachi Sashimi, Kizami Wasabi Salsa, Yuzu Soy	£20
Thai Mackerel Mochi Toasts	£12
Tuna Sashimi Taco, Chives, Shallot Ponzu and Black Truffle	£14

## Vegetable

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Grilled Hispi Cabbage with Brown Butter, Ponzu, Black Truffle and Dried Miso	£14
Nasu Dengaku - Miso-yaki Aubergine with Candied Pecans, Sancho and Daikon Pickle	£12
Jerusalem Artichokem Chopsticks with Truffle-Ponzu Dip	£9

## Fish & Shellfish

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Roasted Scallop, New-season Garlic Leaf, Fried Shallots, Pickled Chillies and Yuzu Truffle Egg Sauce	£20
Charcoal Grilled Octopus, Jalapeno Dressing, Sweet Potato Churros and Saffron Aioli	£24
Pan-fried Dover Sole with Buerre Noisette, New Season Wild Garlic and Spicy Shiso Ponzu <i>served off the bone with the fried bone as a cruncy treat</i>	£48
Tom Yum Shrimp & Lobster Fried Rice	£28

## Meat

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Thai Red Curry Duck Donut Buns with Sweet & Sour Pickles	£24
A5 Japanese Wagyu Trio: <i>Gyoza with Goma Ponzu</i> <i>Char-grilled with Mushroom Teriyaki and Café de Paris</i> <i>Hot-oil Seared Sashimi with Ginger, Chives and Yuzu-soy</i>	£55

## Dessert

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Warm Rhubarb and Coconut Clarfoutis with Matcha and White Choc Icecream	£10
Coffee and Anise Brulee, Condensed Milk Ice Cream, Brown Butter Crumble, Hibiki Whisky Foam	£10