

Sushi

APPETISERS

SASHIMI SALAD 9.50

Salmon, Yellowtail, Bluefin Tuna, Passion Fruit Sauce (GF)

BLUEFIN TUNA TARTARE 12

Filo Pastry, Orange Miso Sauce

BRITISH OYSTERS 12

Tabasco & Lemon (GF) Add Exmoor Caviar (GF) +15.00

NIGIRI & SASHIMI PLATTER 40

Salmon, Yellowtail, Akami, Chutoro (12pc) (GF)

MAKI

YASAI ROLL 10

Avocado, Cucumber, Takuan, Roasted Pepper (GF)(Ve)

PRAWN TEMPURA ROLL 13.50

Avocado, Spicy Mayonnaise

SPICY BLUEFIN TUNA ROLL 13.50

Bluefin Tuna, Green Chilli (GF)

TORCHED SALMON ROLL 14

Salmon, Katsuobushi, Avocado, Cucumber, Orange Miso (GF)

IKARO ROLL 15.50

Salmon, Yellowtail, Bluefin Tuna, Avocado (GF)

SASHIMI

SCOTTISH SALMON 8.50 (GF)

YELLOWTAIL 9.50 (GF)

BLUEFIN TUNA AKAMI 11 (GF)

BLUEFIN TUNA CHUTORO 13 (GF)

BLUEFIN TUNA OTORO 15.50 (GF)

NIGIRI

SCOTTISH SALMON 7.50

Gold (GF)

BLUEFIN TUNA AKAMI 10.50 (GF)

BLUEFIN TUNA CHUTORO 12.50

Wasabi Salsa (GF)

BLUEFIN TUNA OTORO 12.50

Exmoor Caviar, Smoke, Gold (GF)

CARABINERO PRAWN 28.50

Exmoor Caviar, Smoke (GF)

TORCHED A5 JAPANESE WAGYU 40

Black Truffle, Smoke, Gold (GF)

A La Carte

SMALL PLATES

EDAMAME BEANS 5/6
Salted/Chilli (GF) (Ve)

ROSEMARY FOCACCIA ROLLS 7
Sundried Tomato Butter, Beef Dripping, Beef Maple Glaze (H)
Or Olive Oil, Scotch Bonnet Balsamic Glaze (V)

BEEF TARTARE 10
Pickles, Tabasco Dressing, Coriander Aioli, Sourdough Crouton

SALT & PEPPER SQUID 11
Sweet Chilli Jam

PRAWN CRACKERS 5
Nori Salt, Sweet Chilli Jam

SEAFOOD CROQUETTES 6
Coriander Aioli

VEGETABLE TEMPURA 7
Sriracha Aioli (V)

VEGETABLE PENANG SPRING ROLLS 8
Nuoc Cham (V)

LARGE / SHARING PLATES

SPINACH & PANEER 16
Crispy Noodles, Roasted Chilli Coconut Sauce (V)

PAN ROASTED SCALLOPS 26
Celeriac, Scallop Roe Sauce

CARABINERO PRAWNS 28
Lemon Butter, Asian Vegetable Slaw

JAPANESE A5 WAGYU RIBEYE 10oz 160
Beef Glazed Charred Shallot
Add any Two Sides and Sauces

WAGYU SLIDERS 16
Crispy Onion Rings, Ikaro Mayo (H)

PERI PERI POUSSIN 16
Lemon, Parsley, Peri Peri Glaze (GF) (H)

GRASS FED FILLET OF BEEF 6oz 32
Beef Glazed Charred Shallot (GF) (H)

TERIYAKI LAMB CUTLETS 36
Served Pink or Well Done (GF) (H)

SIDES

TRIPLE COOKED SKIN ON FRIES (Ve) 6
Add Parmesan & Truffle (V) +2

CONFIT GARLIC MASH 6
Add Black Truffle (GF) (V) +2

TERIYAKI PAK CHOI 8
Nori, Crispy Onion (Ve)

CREAMED GARLIC MIXED MUSHROOMS 8
Chives, Chive Oil (GF) (V)

SESAME ROASTED TENDERSTEM BROCCOLI 8
Crispy Garlic, Soy Caramel (GF) (Ve)

SAUTEED SPINACH 7
Chilli, Ginger, Garlic (GF) (V)

SAUCES

PEPPERCORN SAUCE (GF), BONE MARROW & TRUFFLE SAUCE (GF), CHIMMI CHURRI SAUCE (GF) (Ve) (H),
RED COCONUT SAUCE (GF) (Ve) (H) 3.95

TOMATO KETCHUP (GF) (Ve) (H), IKARO MAYONNAISE (GF) (Ve) (H), CHILLI SAUCE (GF) (V) (H),
CORIANDER AIOLI (GF) (V) (H) 2.95

DESSERTS

STICKY TOFFEE PUDDING 9.50
Toffee Sauce, Honeycomb Ice Cream

APPLE TATIN 9.50
Sorrel Gel, Clotted Cream Ice Cream

CHOCOLATE & HAZELNUT CHEESECAKE 9.50
Chocolate Brownie, Candied Hazelnuts

ICE CREAM SELECTION 9.50
Crumble, Berries, Raspberry Sauce (GF) (Ve)

SWEET & SAKE

Served 50ml

LAKEVIEW CELLARS, VIDAL ICEWINE, NIAGARA, CANADA, 2019 9

AKASHI TAI, YUZU SAKE, JAPAN 7

AKASHI TAI, PLUM SAKE, JAPAN 7

TEAS

OKUMIDORI KABUSECHA (SHADED SENCHA) 2022 7.50

Region: Kagoshima, Japan
Producer: Henta Family Garden

Elegant, silky, single-varietal Kabusecha, full of spring green vegetal notes, legumes, and a beautiful umami finish.

MOUNTAIN HAND ROLLED 2022 6.50

Region: Himachal Pradesh, India
Producer: Mann Garden

A beautifully complex hidden gem from a little-known region that tastes like a walk in the woods.

HIMALAYAN IMPERIAL BLACK 2021 & 2022 4.50

Region: Hile, Nepal
Producer: Jun Chiyabari Garden

A deep and delicious black tea with cocoa, toffee, caramelised sugar notes, and a smooth body.

SAPPHIRE JASMINE NEEDLE 6

A stunning, decadent blue infusion with subtle delicate notes of jasmine

All the sophistication and elegance of a classic white bud silver needle with a dramatic visual twist. The blue colour of the infusion comes from the blue Butterfly Pea flower. The Sapphire Jasmine Needle tea is naturally sweet with a soft, floral aroma.

MATCHA IRL GENMAICHA 6

Green Tea, Matcha and Toasted Rice – Intensely Nutty with a Lingering Umami Flavour.

A Japanese tea lovers' paradise! The distinct flavours of traditional Genmaicha are blended with buttery matcha, creating an infusion rich in toasted, umami flavours.

MILK OOLONG 4.50

Superior Oolong infused with extracts of Vanilla.

This Chinese Milk Oolong is a blend of the best Chin Chin oolong leaf, infused with extracts of vanilla.

This legendary infusion from the heart of Yunnan has exquisite aromas of cream and caramel.