



寿司

	Price £
Sushi	
Soft Shell Crab Futomaki, yuzu aioli, avocado (5)	11
Beef Tempura Maki, black garlic & truffle, unagi sauce (5)	9.50
Spicy Yellowfin Tuna Maki, avocado, gochujang (8) (GF)	13
Salmon Maki, avocado, mango & citrus emulsion (8) (GF)	14
Nigiri Selection, tuna, salmon, seabass (6) (GF)	13
Small Plates	
Duck Leg Spring Roll, hoisin, carrot & ginger puree	9.50
Pork Belly, kimchi, apple caviar, roasting juices	9
Tiger Prawns, rice paper salad, chilli & lemongrass (GF)	9.50
Pork Dumplings, chilli nut rayu, soy	9.50
Korean Fried Chicken Bao Bun, gochujang, pickled cucumber	9
Large Plates	
Bamboo Steamed Cod, noodles, miso broth, shiitake mushroom, nori	19
Thai Green Curry, pak choi, jasmine rice (chicken/prawn)	18/19
10oz Sirloin, duck fat potato gratin, miso cauliflower, jus (GF)	26
Sharing Steak, Cote de Boeuf, 1kg (GF)*	60
*Please allow for a minimum 45-minute cooking time.	
Vegan/Vegetarian	
Vegan Mushroom Dumplings, chilli nut rayu	8.50
Vegan Thai Green Curry, jasmine rice	16
Veg Futomaki	7
Korean Kimchi Bao Bun	7.50
Sides	
Bittersweet salad (GF)	4.50
Stir-fry Greens (GF)	4.50
Jasmine Rice (GF)	3.50
Korean Dirty Fries	5.50

Please inform your server regarding any specific allergies or dietary requirements prior to ordering, (GF) – Gluten Free.

We orientate around an Asian tapas style meaning plates come as soon as they are ready.