

MENU - 19-21ST MARCH

Small Plates

Scorched Edamame with Sake, Butter, Sea Salt and Lemon	£6
Japanese Hamachi Sashimi, Kizami Wasabi Salsa, Yuzu Soy	£20
Tuna SashimiTaco, Roscoff Ponzu, Chives and Black Truffle	£14
Carlingford Oysters with Edible Shell, Oyster Crème and Nam Jim 'Mignonette' - <i>2 pieces per order</i>	£10
Crispy Baby Squid with Yuzu Kosho Mayo and Amazu Pickles	£12
Quail Mousse, Grilled Mochi Toasts and Yuzu Marmelade	£12

Vegetable

Grilled English Asparagus Salad with Trviso, Goma Ponzu and Roscoff Onion Salsa	£12
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 Artichoke Chopsticks with Truffle-Ponzu Dip	£9

Fish & Shellfish

Roasted Diver Scallop with XO Sauce, Wild Garlic Leaf and Yuzu-Truffle Hollandaise	£19 each
Charcoal Grilled Octopus with Sweetcorn Miso and Jalapeno Dressing	£22
Monkfish Laksa with Mussels	£30
Pan-fried Dover Sole with Buerre Nosiette, Spicy Shiso Ponzu and Crunchy Sole Bone	£48
Tom Yum Shrimp & Lobster Fried Rice	£28

Meat

Hot Duck Sandwich: 5-spiced Confit, Crispy Skin, Umami Mayo, Pickles and Peanut-Soy <i>2 pieces per order</i>	£22
Fat Yellow Noodles, Masterstock Braised Short Rib, XO, Bacon and Chilli Oil	£30
Tea Smoked Lamb Chops, Smokey Aubergine and Spicy Miso	£26
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

Warm Rhubarb and Coconut Clarfoutis with Matcha and White Choc Icecream	£10
Hot Chocolate Satandagi Donuts with Black Cherry Dip and Kinako Ice Cream	£12
Crème Fraiche Cheesecake Mousse with Orange & Almond Cake, Passionfruit Curd and Extra Virgin Olive Oil Butterscotch	£12