

Brunch £39

yuzu kosho bloody mary *or* strawberry bellini on arrival

choice of white wine, red wine *or* prosecco while dining

choose small dishes and one big dish per person
(* *to minimise food waste & also to ensure you're able to enjoy each course
we recommend you choose 2 to 3 small dishes per person*)

please note that the entire table must choose the brunch menu

small dishes

edamame - sweet chilli soy (v)

seabass ceviche - pickled tomatoes

salmon tataki - daikon - karashi miso

tenderstem broccoli - wafu dressing

prawn toast masquerading as okonomiyaki

imo fries - shiso mayo (v)

kale & cucumber - sesame wafu dressing

tako taco - octopus - shiso avocado - gochujang

korean fried wings - spicy sour sauce - sesame

aubergine - 4 miso - bubu arare (v)

crispy duck leg bun - plum soy - enoki - cucumber pickle

chashu pork bun - sweet spicy soy - apple pickle - kimchee

big dishes

grilled salmon fillet - chilli teriyaki

sticky fatty lamb ribs - pickled plum miso glaze

Irish beef fillet - chilli yakiniku sauce

iberico pork pluma - spring onion & black pepper miso

hake - guajillo chilli ponzu

all above served with plain rice

hot stone rice - sesame - chilli - beef

(veggie hot stone available)

dessert

kinako french toast with soft serve ice-cream for the table

A discretionary service charge of 12.5 percent will be added to all bills. 100 percent of all cash & card tips go to our team

We add an optional charity donation of £1 to every check, which goes to Action Against Hunger. Please ask our team for more

information on this charity's important work

Our food may contain nuts, seeds and shellfish. Please let us know if you have any allergies.