

### specials

1/2 BUTTERMILK AND SHICHIMI-FRIED CHICKEN £13.7

with BBQ mayonnaise

BEEF SKEWERS £7.4

pork fat, korean sauce

SEABASS SASHIMI £9.8

avocado, yuzu jelly

### snacks

CHIPS & DIPS (v) £6.4 rice crackers, avocado shiso, tomato jalapeño dip	EDAMAME (v) £4.6 sea salt or spicy	FRIED SQUID £8.8 japanese pepper, lime
	COD TEMPURA £9.5 green chilli mayo	

### raw

MIXED SASHIMI SET £14.1 tuna, salmon & yellowtail	SALMON SASHIMI £4.5 2 pieces	SPECIAL SASHIMI SET £22 salmon, tuna, yellowtail, shrimp, scallop
TUNA TATAKI £10 jalapeno ponzu, garlic chips	TUNA SASHIMI £6 2 pieces	BEEF TATAKI £7.4 walnut ponzu, yamagobo
YELLOWTAIL SASHIMI £11.3 lime soy, chilli coriander granita	YELLOWTAIL SASHIMI £6.5 2 pieces	SEAFOOD CEVICHE £7.2 citrus, chilli, cucumber
BUTTERFISH TATAKI £9.4	SCALLOP SASHIMI £9.9	

### rolls

SPICY TUNA ROLL £8.9 chives, chilli, pickle	CALIFORNIA ROLL £8.9 crab, avocado, cucumber, tobiko	AVOCADO MISO ROLL (v) £6.5 asparagus, pickled carrot, barley miso
SALMON AVOCADO ROLL £7.4 asparagus, daikon cress, yuzu mayo	TEMPURA SWEET POTATO ROLL £6.5 courgette, cucumber, shiso mayo	SELECTION OF ROLLS £22.4 salmon avocado, prawn tempura, spicy tuna
SOFTSHELL CRAB ROLL £9.2 jalapeño mayo, chives	PRAWN TEMPURA ROLL £8.3 yuzu mayo, avocado, tobiko	

### small dishes

KOREAN FRIED WINGS £7.4 spicy sour sauce, sesame	SOFTSHELL CRAB £9.9 jalapeño mayo	ROAST SWEETCORN (v) £6.7 lime butter, shichimi
CHICKEN YAKITORI £4.8 shichimi pepper	KALE & AVOCADO SALAD (v) £6.5 beansprouts, honey ponzu	GRILLED SCALLOPS £9 yuzu miso, jalapeño masago
TUNA TOSTADA £9 chilli mayo, spring onion	GRILLED BROCCOLI (v) £5.9 orange miso, sesame	

### rice etc.

SPICY BEEF HOT STONE RICE £9.2 mushrooms, sesame butter, corn, carrot, pickle, egg	VEGGIE HOT STONE RICE (v) £8.5 mushrooms, kimchee, carrot pickle, butter, egg	MISO SOUP £3.8
		STEAMED RICE (v) £3

### express menu

available every day until 6pm & after 10pm

2 COURSES + DRINK\* £22 / 3 COURSES + DRINK\* £24

#### small dishes

KOREAN FRIED WINGS  
spicy sour sauce, sesame

MIXED SEAFOOD CEVICHE  
citrus, chilli, cucumber

SALMON AVOCADO ROLL  
asparagus, daikon cress

#### flesh and buns

CRISPY PIGLET BELLY  
mustard miso (apple pickle)

SALMON TERIYAKI  
lemon, sea salt (cucumber pickle)

CRISPY DUCK LEG  
plum sauce (beetroot pickle)

#### dessert

SOBACHA CRÈME BRÛLÉE  
KINAKO DONUTS  
BONE DADDIES SUNDAE

*all flesh served with lettuce, cucumber, pickle & 2 buns per person*

### party flesh

served with a selection of pickles & sauces  
please allow 24 hours' notice

WHOLE CRISPY SUCKLING PIG roasted in sake, garlic & onion  
£280 serves 8-12 people

LAMB SHOULDER slow-cooked in homemade kimchee sauce  
£80 serves 3-5 people

### flesh and buns

AUS GRAIN-FED SIRLOIN STEAK (200g) bbq sauce (red onion & shiitake pickle)	£21.8	DUKE OF BERKSHIRE PORK KATSU curry sauce (red onion pickle)	£14.9	CRISPY DUCK LEG plum sauce (beetroot pickle)	£14.6
AUS GRAIN-FED RIBEYE STEAK (200g) bbq sauce (red onion & shiitake pickle)	£21.4	BRAISED OX CHEEK kimchee tare, coriander shiso sauce (shallot pickle)	£14.3	SALMON TERIYAKI lemon, sea salt (cucumber pickle)	£15.6
WAGYU RUMP STEAK (200g) korean dipping sauce (cucumber pickle)	£28	1/2 SPATCHCOCK CHICKEN spicy citrus miso (carrot pickle)	£14.2	MISO-GRILLED AUBERGINE (v) sweet miso, sesame (carrot pickle)	£9.9
CRISPY PIGLET BELLY mustard miso (apple pickle)	£15.2			PORTOBELLO MUSHROOMS (v) wasabi mayo (cabbage & tomato pickle)	£9.2

All flesh are served with lettuce & cucumber

BONE DADDIES HAND MADE BUNS, TWO FOR £2 *we recommend two per person*

### desserts

S'MORE passionfruit marshmallows, almond chocolate, graham crackers	£8	BONE DADDIES SUNDAE matcha ice cream, almonds, strawberries, blueberries, honeycomb	£7.2	YUZU TART white chocolate ice cream, chocolate mochi, sugared almonds	£7.2
SOBACHA CREME BRULEE poached pear, almond caramel	£6.8	CHOCOLATE FONDANT matcha ice cream	£7.2	KINAKO DONUTS black sugar custard	£7.2
MOCHI ICE CREAM ea. by 'Little Moon', selection of the day	£1.6	SORBET SELECTION fresh fruit selection of the day	£4		
MATCHA TIRAMISU green tea sponge, mascarpone, yuzu & Nikka syrup	£7.2	DESSERT PLATTER selection of desserts to share, regular or XXL	£22 / £40		

### tasting menu £40 per person

minimum 2 people  
must be selected by the entire table (vegetarian options available)

#### to start

CHIPS & DIPS (v) rice crackers, avocado shiso, tomato jalapeno dip & glass of Prosecco

#### raw & snacks

SALMON AVOCADO ROLL asparagus, daikon cress, yuzu mayo & TUNA TATAKI jalapeno ponzu, garlic chips

#### small dishes

FRIED SQUID japanese pepper, lime, KOREAN FRIED WINGS spicy sour sauce, sesame  
& GRILLED BROCCOLI orange miso, sesame

#### flesh and buns

CRISPY PIGLET BELLY mustard miso (apple pickle) & CRISPY DUCK LEG plum sauce (beetroot pickle)

served with 4 buns, lettuce & cucumber

#### dessert

S'MORES passionfruit marshmallows, almond chocolate, graham crackers

\* Please note that, due to a restriction in our lease, we are unable to provide any food or drink to take away \*

Our menu descriptions do not contain all ingredients. If you have a food intolerance or need information on allergens please ask

A discretionary service charge of 12.5% will be added to all bills

A 22p optional donation is added to all bills, which goes to support the work of Magic Breakfast

For more information on this charity's important work, please ask us

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