

specials

1/2 BUTTERMILK AND SHICHIMI-FRIED CHICKEN £13.7

with BBQ mayonnaise

BEEF SKEWERS £7.4

pork fat, Korean sauce

snacks

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

raw

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

rolls

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

small dishes

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

rice etc.

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

express menu

available every day until 6pm & after 10pm

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

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

twitter @fleshandbuns