

## 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 *or* salty

SEARED SALMON sesame - ponzu - fried shallots

AUBERINE 4 miso - bub arare

TENDERSTEM BROCCOLI wafu dressing

KALE, MIZUNA & SPINACH SALAD tomato wafu

TAKO TACOS octopus - shisho avocado - gochujang

PRAWN TOAST masquerading as okonomiyaki

KOREAN FRIED CHICKEN WINGS spicy sour sauce - sesame

VEGGIE BUN aubergine & cucumber

CRISPY DUCK LEG BUN plum soy - enoki - cucumber pickle

CHASHU PORK BUN sweet spicy sauce - apple pickle - kimchee

TEMAKI choose from salmon, crab *or* tuna

### big dishes

GRILLED SALMON FILLET chilli teriyaki

IBERICO PORK PLUMA black pepper miso - spring onion

IRISH BEEF FILLET chilli yakiniku sauce

SEA BASS yuzu jalapeno salsa

HOT STONE RICE sesame - chilli - sweetcorn - beef

*(veggie hot stone available)*

VEGGIE KATSU CURRY

### dessert

KINAKO FRENCH TOAST WITH SOFT SERVE ICE CREAM

for the table

we add an optional charity donation of 22p to every check, which goes to Magic Breakfast. 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.

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