SMALL SHARING

Sweet Corn Rocks in Shiso Butter [V]	6
Vegetable Spring Rolls [V][VG]	7
Spicy Edamame [V][VG]	7
Edamame with Truffle Salt [V][VG]	8
Crispy Squid with Salt 'n Pepper, Chilli & Garlic	14
Sesame Prawn Spring Rolls with Tomato Salsa	14
Japanese Pizza with Tuna Truffle Mizuma	15
Salmon Tartar with Shiso Ponzu	15
Crispy Duck Spring Rolls	16
Popcorn Shrimp in Miso Chipotle Mayo	19
Wagyu Taco with Pineapple Salsa	19
Beef Tataki with Foie Gras & Black Caviar	19
SALAD	
Kale, Crispy Tofu and Quinoa [V][VG]	14
Crispy Duck, Watermelon and Cashewnut	18
BASKETS	
Chive & Lotus Dumpling [V][VG]	13
Prawn & Chive Dumpling	14
King Prawn Har Gau	14
Chicken Siu Mai	15
SKEWERS	
Japanese Vegetables [V][VG]	8
Chicken Yakitori	13

Suitable for Vegetarian [V] Vegan [VG]

All menus inc. VAT exclude Service Charge at 15%. Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our dishes.

SUSHI SASHIMI & NIGIRI

Vegetarian Maki [V][VG]	13	Assorted Sashimi Platter	58
Jade Dragon Roll	16	Assorted Nigiri Platter	58
Salmon & Avocado Roll	16		
Gilgamesh Dragon Roll	18		
Mr Chang Roll	18		
Yellowtail Jalapéno	19		

SIGNATURE DISHES

FROM THE LAND

Mekong Lemongrass Chicken	25
Thai Green Chicken Curry	25
Beef Rendang with Roti	28
Shaking Beef	37
Ribeye Bulgogi with Chive Mash	37
Lamb Chops with Wasabi Seasoning	37
FROM THE SEA	
Grilled Jumbo Tiger Prawn with XO sauce	38
Miso Chilean Seabass	49
VEGETARIAN	
Asparagus & Cauliflower Fried Rice [V][VG]	9
Thai Green Curry with Lychee & Vegetables [V][VG]	19
Cauliflower Steak [V][VG]	19

SIDES

Aubergine Miso [V][VG]

Jasmine Rice [V][VG]	6
Asian Greens [V][VG]	6

19