Unlimited Asian Tapas & Sushi sample menu

Menu subject to change

Asian Tapas:

Barbacoa Beef Korokke
Smoky Barbacoa Beef & potato, with crunchy coating and saffron garlic mayonnaise.

Chicken Wings
Delicious chicken wings served with BBQ sauce, spring onions and sesame seeds.

Tokyo Plant Tofu (Ve)
With spicy dipping sauce.

Vegetable Gyoza (Ve)
Gyoza served with tangy sauce.

Teriyaki Burnt Ends with rice
Charred beef ends tossed in sticky teriyaki, sprinkled with toasted white sesame.

Japanese Fried Chicken Karaage
Juicy, golden bites served with mayo. Add spicy mango habanero or smoky BBQ sauce from our Sides section for extra zing.

Katsu Chicken Bao Bun
Crispy chicken katsu bao, baby gem, cucumber, and a drizzle of spicy mayo.

Chicken & Water Chestnut Gyoza
Juicy chicken & water chestnut dumplings, handmade in-house, with a tangy gyoza sauce. +

Sweet Potato Bao Bun (v)
Sweet potato slices in tempura batter, with miso sauce and crunchy cucumber in a bao bun.

Ebi Fry
Crispy prawns with sweet chilli dip.

Sichuan Chicken
Tender chicken fillet in a bold chilli sauce with green & red peppers, ginger, onion, and Sichuan peppercorns.

Sweet & Sour Chicken
Chicken fillet with pineapple, green peppers, onion, spring onion, and sweet & sour sauce, topped with toasted sesame.

Breaded Oyster
Crispy breaded oysters with green & red chillies, spring onion, and a drizzle of chive mayo.

Crispy Vegetable Tempura (v)
Mixed vegetables in a light crispy tempura served with a dipping sauce.

Flamed Edamame (Ve)
Charred edamame tossed with sea salt and a hint of fire-roasted flavour.

Bang Bang Cauliflower (Ve)
Cauliflower florets tossed in a sweet and spicy sauce.

Tamarind Mushrooms (Ve)
Five-mushroom medley tossed with tamarind, honey, chilli, edamame beans & spring onion.

Sushi:

Sesame Ponzu Salmon Tataki
Fresh salmon with cucumber, mooli, coriander, and tangy ponzu dressing.

Salmon Nigiri
Scottish salmon over sushi rice with shiso, chives, furikake, and a touch of tamari.

Hamachi Nigiri
Yellowtail over sushi rice with shiso, chives & furikake.

Tuna Nigiri
Fresh tuna over sushi rice with shiso, chives, furikake.

Prawn Nigiri
Fresh prawn over sushi rice with sriracha & mayo.

Snow Crab Roll
Crab claw, avocado, and cucumber, rolled with sriracha and vegan mayo

Crispy Salmon Skin Roll
Tear drop shaped hosomaki with crispy salmon skin & lettuce drizzled in teriyaki.

Sweet Potato Roll (ve)
Sweet potato, carrot, and cucumber with vegan mayo, sriracha, and crispy fried shallots.

Red Dragon Roll (ve)
Red peppers, crunchy cucumber and smooth avocado. The vegan sibling to our Dragon Roll.

Butterfly Roll
Prawn tempura, unagi, and chives in a hosomaki roll drizzled with eel sauce.

Tiger Roll
Seared Scottish salmon with avocado, rolled around prawn tempura and topped with mayo & sriracha.

Rainbow Roll
A colourful roll with tuna, salmon, crab, mango, avocado, cucumber, and a drizzle of spicy mayo

Chicken Katsu Roll

Tender tempura chicken breast & fresh avocado rolled with creamy soy aioli.

Sides:

Spicy Aubergine (Ve)
Wok-fried aubergine in a hot & spicy sauce, finished with spring onion.

Jasmine Rice (Ve)
Fragrant steamed rice.

Spicy Cucumber, Mango and Castel Franco Lettuce Salad (Ve)
Smashed chunks of cucumber tossed in a spicy dressing.

Mango Papaya Salad (Ve)
Freshly chopped Mango, Papaya, Gem lettuce, Onions and spring onions, dipped in ponzu sauce.

Asian Fries (Ve)
Steak-cut fries with sea salt, red chilli, spring onion, and vegan mayo

Spicy Corn (v)
Chargrilled corn on the cob with butter, lime, and a kick of sriracha.

Kimchi Rice
Fried rice tossed with kimchi, carrot, onion, & edamame, with a chilli & teriyaki sauce.

Miso Soup (Ve)
Classic miso broth with tofu and fresh spring onion.

Thai Prawn Crackers
A bowl full of crispy Thai prawn crackers, with a sweet chilli dipping sauce.

Full T&Cs:

Subject to availability and dining times according to offer booked. Dishes from a set menu & subject to change. All diners at the table must be dining on the same experience. Includes VAT, excludes service charge. Food (& alcohol where relevant) served for 1.5 hours. Guests may only order three dishes per person at a time. Subsequent orders will be processed only when 75% of the food served has been eaten. Orders will be processed at the manager's discretion. You may order as many dishes as you like to be consumed within (and not beyond) the 1.5 hour time at the table, but only three per person at a time. An optional service charge will be added to your bill. Dishes are not available to takeaway. Some menu items are subject to a supplement payable at the time of dining. Last food and drink orders will be taken 75 minutes into your sitting. No-shows will not be rebooked

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of staff