



## 5 courses & a drink

Valid Mon to Wed all times, Thurs & Fri 12pm to 5pm, Sun all times Soho only

Guests must be pre-booked. Menu subject to change.

### Drink

#### Guests receive 1 each:

Peach Blossom Fizz (mocktail)

Lychee Bubble Tea (non-alcoholic)

Aperitivo Spritz cocktail

#### Supplements:

Glass of fizz

Glass of Meinert SA Stellenbosch wine red/white

Pint Asahi

Unlimited Fizz/Wine/Beer

### Sharers

#### Guests choose 1 sharer between 2 guests:

#### Tori Taster

A mighty meaty mix:

chicken ribs, char siu pork, Japanese fried chicken, katsu roll,

chicken bao buns, Aribiki sausage spring rolls,

beef tataki roll, & Sichuan chicken.

#### Yasai Selection

A vibrant vegan/veggie feast:

bang bang cauliflower (ve), katsu tofu (ve), spicy aubergine (ve),

tamarind mushrooms (ve), sweet potato roll (ve),

red dragon roll (ve), & sweet potato bao buns (v).

#### Sakana Selection

A seafood lover's dream:

salmon, tuna & yellowfin nigiri; tiger roll;

rainbow roll; California roll; salmon skin roll;

& ponzu salmon tataki!

*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*



### **Teishoku Taster**

*A feast of flavours:*

teriyaki burnt beef ends, chicken katsu roll, coconut & lemongrass red snapper,  
California roll, salmon bao buns, veg tempura (v),  
spicy aubergine (ve), & sweet potato roll (ve).

### **Manseki Medley (supplement charge)**

*The ultimate feast:*

dragon roll, tuna tartare, mango dragon roll (ve),  
black miso pork belly, Hokkaido scallop ceviche,  
breaded oyster, teriyaki burnt ends & veg tempura (v).

### **Omakase Selection (supplement charge)**

*Chef's selection:*

beef tataki, mango habanero chicken ribs, salmon & ebi nigiri,  
rainbow roll, bang bang cauliflower (ve),  
mango yellow dragon roll (ve), and katsu tofu (ve).

## **Dessert**

**Guests choose 1 Dessert each:**

### **Mandarin Sorbet (Ve) (GF)**

A great refreshing palate cleansing sorbet.

### **Lemon Sorbet (Ve) (GF)**

A tart and refreshing sorbet.

### **Chocolate Brownie & Sea Salt Caramel (v)**

Fudgy chocolate brownie with a swirl of caramel throughout, topped with rich sea salt caramel cream.

### **Lemon Meringue Pie (v) (supplement charge)**

Classic lemon pie with zesty filling and a fluffy meringue topping

### **Vanilla & Strawberry Cheesecake (v)**

Creamy vanilla cheesecake topped with fresh strawberry sauce.

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