



## SET MENU

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TWO COURSES £27.50

THREE COURSES £32.50

Tuesday to Saturday, from 5 PM to 7 PM

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### STARTERS

MISO SOUP Tofu, seaweed (ve, ngc)

MAKI ROLL SELECTION Tuna akami, otoro, salmon, prawn tempura

SALMON TATAKI Ponzu, ginger oil (ngc)

BABY SPINACH SALAD Avocado, shiitake crisp, sesame dressing (ngc)

LOBSTER SALAD Iceberg, shiso, carrot & ginger dressing (ngc) + £5

### MAINS

JAPANESE FISH & CHIPS Nori furikake tartare

SALMON Caramelized miso, yuzu daikon (ngc)

BABY CHICKEN Caramelized peanut sauce (ngc)

MUSHROOM DONABE Seaweed butter (v)

GRILLED BEEF TENDERLOIN Sweet soy glaze (ngc) + £12

### DESSERTS

L'EXOTIQUE Lemon & almond sorbet, plain mochi, coconut cream (ve, ngc)

SELECTION OF MOCHI ICE CREAMS Sesame, coconut, matcha (v)

(v) Vegetarian | (ve) Vegan | (ngc) No gluten content

Although every care is taken, some dishes may contain traces of allergens.

Please speak to a member of staff if you have any dietary requirements.

