



SET MENU

TWO COURSES £27.50 THREE COURSES £32.50
Tuesday to Saturday, from 5 PM to 7 PM

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 Matcha, lychee, mango & passion fruit (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.

