



CHOTTO MATTE BRUNCH

(minimum two people)

£50 per person

Includes per person
/ one tasting menu
/ one cocktail or beer
/ half bottle of prosecco or wine

COCKTAILS, WHISKY AND BEER

choose one

Pisco Sour

macchu pisco, lime juice, sugar,
egg white, Peruvian bitters

Maya Mary

Russian Standard vodka, paprika,
Worcestershire sauce, Chipotle tabasco,
yuzu, horseradish, pickles

Pimm's Cocktail

pimm's No 1, ginger ale, cucumber, mint,
orange, strawberries, raspberries

Glenfiddich 12 Years

Scotland, 40%

Hakushu Distiller's Reserve

Japan, 43%

Drambuie

Scotland, 40%

Coedo Kyara IPA Beer

5.5%, 330ml

WINE

choose one

Prosecco di Valdobbiadene,

Treviso L. e Figli - NV, Italy

Albarino, Igrexario de Saiar, Bodega Sucesores de Benito Santos

2015, Spain

Rioja Reserva, Izadi

2012, Spain

£45 non-alcoholic menu per person

Includes per person
/ one tasting menu
/ three non-alcoholic cocktails

NON-ALCOHOLIC COCKTAILS

Akai Maru

Carrots, ginger, chia seeds

Natto Matto

Pineapple, sesame, wasabi, yuzu, shiso

Chicha Morada

Purple corn, pineapple, cinnamon,
cloves, lime, soda

Spice Spritz

Seedlip 94, Fever-Tree light tonic, pink
grapefruit, anise

TASTING MENU

CEVICHE

sea bass sashimi, sweet potato,
Peruvian corn, coriander, chive oil,
leche de Tigre

SUSHI

Maguro

tuna

Hotategai

scallop

Sake

salmon

Hamachi

yellowtail

Suzuki

seabass

TEMPURA

Nikkei sepia chicharrónes

calamari tempura, aji amarillo

ROBATA

Asado de tira

slow cooked beef, purple potato,
teriyaki sauce

Pollo den miso

chicken miso, carrot, daikon, yellow
chilli salsa

Vegetales verdes al vapor v

steamed broccoli, huacatay sauce

DESSERT

Chocolate pot

Mango mochi balls

Passion fruit brûlée

TEA OR COFFEE

VEGETARIAN TASTING MENU

SALAD

Paper-thin vegetables

daikon, carrot, beetroot, quinoa,
physalis, lime and chia seeds

SUSHI

Tamago

omelette

Nasu

aubergine

Abokado

avocado

Shitake

mushroom

Zucchini

courgette

Yasai truffle roll

TEMPURA

vegetables Japonaises

ROBATA

Calabacin a la parilla

courgette, pickled shallots, sweet
potato crisps, chilli sauce

Nasu miso

aubergine miso, apricot, puffed soba,
sesame seeds

Vegetales verdes al vapor v

steamed broccoli, huacatay sauce

DESSERT

Chocolate pot

Mango mochi balls

Passion fruit brûlée

TEA OR COFFEE

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

Prices include VAT at the current rate and a discretionary service charge of 13.5% will be added to your bill.