



- OXFORD CIRCUS -

NIKKEI BEGAN ITS EVOLUTION IN PERU IN THE LATE 1800'S, WHEN SETTLERS FROM JAPAN, KNOWN AS NIKKEI, ADAPTED THEIR HOME CUISINE USING LOCAL INGREDIENTS

SNACKS

CHIPS & DIPS 6.4

RICE CRACKERS, AVOCADO SHISO, TOMATO SALSA DIPS

EDAMAME 4.6

SEA SALT **OR** CHILLI SOY

FRIED SQUID 8.8

JAPANESE PEPPER, RED CHILLI & LIME

SMALL DISHES

FRITO MIXTO 9.2

FRIED MIXED SEAFOODS AND BABY OCTOPUS WITH CHILLI MAYO

CORN TEMPURA 5.2

SEA SALT, KABOSU CITRUS, CHIVES

FRIED SOFTSHELL CRAB 10.5

KIMCHI DRESSING

KOREAN FRIED CHICKEN WINGS 7.4

SPICY SOUR SAUCE, SESAME

GRILLED BROCCOLI 5.9

ORANGE MISO, SESAME, LOTUS CHIPS

SCALLOP & ASPARAGUS TOBAN 14

GARLIC, AMARILLO CHILLI PONZU BUTTER, LEEK, SHISO

SMOKED PORK RIBS 12.5

YELLOW CHILLI HONEY GLAZE

FRIED SEABASS KATAIFI 12

RED CHILLI, ONION, SOUR DASHI

CHICKEN YAKITORI 4.9

SHICHIMI PEPPER

GNOCCHI MENTAICO 8.5

SPICY COD ROE, DAISHI CREAM
ADD SCALLOPS +6.5

RAW & MAKI SUSHI

- CEVICHEs -

SELECTION OF CEVICHE 27

MIXTO, TUNA & SALMON

SALMON 8.9

RED ONIONS, AVOCADO, BUBU ARARE, RED CHILLIES, LIMO CHILLI DRESSING

CEVICHE MIXTO 9.8

TUNA, SALMON, SEABASS, SWEET POTATO, AMARILLO CHILLI DRESSING

SEABASS 10

CHERRY TOMATO, KUMQUAT PICKLE, FRIED KATAIFI, ROCOTO CHILLI DRESSING

TUNA 9.2

CORN, RED ONIONS, CRISPY NOODLE, WHITE ONION DRESSING

YELLOWTAIL 12.3

CUCUMBER, RED ONION, GREEN CHILLIES, SHISO, KABOSU CITRUS, ROCOTO CHILLI DRESSING

- SASHIMI / TIRADITOS -

SEABASS 9.6

TOBIKO, ROCK CHIVES, TRUFFLE DRESSING

SCALLOP 12.5

GREEN APPLE, DAIKON CRESS, LIMO CHILLI SOY DRESSING

TORCHED SALMON 8.9

CORIANDER CRESS, LEMON OIL, CHILLI KABOSU CITRUS DRESSING

YELLOWTAIL 12.3

KUMQUAT PICKLE, ROCOTO CHILLI DRESSING

TUNA 12.8

AVOCADO, GARLIC CHIPS, CHILLI DAIKON, WHITE SOY KABOSU DRESSING

- SASHIMI -

SASHIMI SET 32

[2 PIECE OF EACH]

AKA GAI [2PC] 6

SEABASS SASHIMI [2PC] 4.5

SALMON SASHIMI [2PC] 4.5

TUNA SASHIMI [2PC] 6

YELLOWTAIL SASHIMI [2PC] 6.5

SCALLOP SASHIMI 8.80

- SUSHI ROLLS -

SELECTION OF ROLLS 24.5

SALMON & AVOCADO, SPICY TUNA, PRAWN TEMPURA

SALMON & AVOCADO 8.9

DAIKON CRESS, CHIVES

CALIFORNIA 9.8

CRAB MEAT, AVOCADO, CUCUMBER, TOBIKO, YUZU CHILLI MAYO

AVOCADO MISO 6.5

ASPARAGUS, CARROT PICKLE, BARLEY MISO

PRAWN TEMPURA 8.9

CUCUMBER, DAIKON PICKLE, TOBIKO YUZU AMARILLO CHILLI MAYO

SOFTSHELL CRAB 9.4

CHIVES, YAMAGOBO, CRISPY SWEET POTATO, ROCOTO CHILLI MAYO

SPICY TUNA 9.3

ROCOTO CHILLI, DAIKON PICKLE, CHIVE, TOBIKO

Our menu descriptions do not contain all ingredients. If you have a food intolerance or need information on allergens please ask. All our chicken is halal.

Please note that deep-fried items may be cooked in the same oil as other, non-vegetarian/non-halal ingredients A discretionary service charge of 12.5% will be added to all bills.



- OXFORD CIRCUS -

- FLESH & BUNS -

RABBIT KATSU 16
FENNEL, CABBAGE, APPLE SALAD,
AMAZU DRESSING, CURRY MAYO

MISO-GRILLED AUBERGINE 10.9
SWEET MISO, SESAME, CARROT PICKLE

CRISPY DUCK LEG 14.6
PLUM SAUCE, BEETROOT PICKLE

SALMON TERIYAKI 15.6
LEMON, CUCUMBER PICKLE

CRISPY PIGLET BELLY 15.2
MUSTARD MISO, APPLE PICKLE

WAGYU RUMP STEAK 32
KOREAN STEAK SAUCE,
CUCUMBER PICKLE

GRILLED SWEET POTATO 9
ROCOTO CHILLI BBQ MAYO,
DAIKON PICKLE

JAPANESE FRIED CHICKEN 14.5
BUTTERMILK MARINATED,
GREEN CHILLI, ROCOTO CHILLI BBQ MAYO

- SMOKED FLESH -

KNOWN AS KUSEI IN JAPAN, SMOKING HAS BEEN A CRUCIAL PART OF PRESERVING FISH & MEAT FOR CENTURIES.
AT FLESH & BUNS WE EXPLORE SMOKING BEYOND THE TRADITIONAL, BUT ALWAYS WITH JAPANESE FLAVOURS.

PULLED BEEF CHEEK 14
HUANCAINA CHEESE SAUCE, TOMATO
ROCOTO

CHILLI MISO BRISKET 17
CHIPOTLE MISO BBQ SAUCE, CARROT & RED
CHILLI PICKLE

MIXED SMOKED MEAT PLATE
-For Two- 28
BEEF BRISKET, PORK CHEEK,
BEEF CHEEK, MIXED PICKLES & SAUCES

PORK CHEEK 14
BUTTERNUT SQUASH KIMCHI,
SOY BBQ SAUCE

BEEF SHORT RIBS 24
CHIPOTLE MISO BBQ SAUCE

A PLATE OF LEAVES, CUCUMBER AND SHISO 2

HAND MADE STEAMED BUNS - TWO FOR 2 - WE RECOMMEND TWO PER PERSON

RICE & SIDES

**SMOKED CHILLI BEEF
HOT STONE RICE 9.9**
MUSHROOMS, SESAME BUTTER, CORN,
CARROT PICKLE, EGG

BEEF FAT POTATO CHIPS 4.8
HUANCAINA CHEESE SAUCE, TOMATO ROCOTO

VEGGIE HOT STONE RICE 8.5
MUSHROOMS, SESAME BUTTER, CORN,
CARROT PICKLE, EGG

STEAMED RICE 3

MISO SOUP 4.6
WAKAME, TOFU

DESSERTS

DESSERT PLATTER 24 / 42
SELECTION OF DESSERTS TO SHARE
REGULAR OR XXL

S'MORE 8.2
STRAWBERRY MARSHMALLOWS,
ALMOND CHOCOLATE, GRAHAM CRACKERS

NUTELLA CROISSANT TAI YAKI 7.5
CHERRY SOFT SERVE

STICKY GINGER PUDDING 7.2
TOFFEE SAUCE, HOJICHA TEA ICE CREAM

KINAKO DOUGHNUTS 7.2
BLACK SUGAR CUSTARD

KABOSU CITRUS MERINGUE PIE 7.2

CHOCOLATE FONDANT 7.2
SOY CARAMEL, BLACK SESAME ICE CREAM

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看美食图片

