



TOKYO BRUNCH

Enjoy three courses from the selection below, along with 90 minutes of free-flowing cocktails for £70 per person or £55 per person for our non-alcoholic option
Every Saturday | 1pm - 4pm

STARTERS

Enjoy one round of starters for the table and choose your Bao and Yakitori option per person

BUTTERMILK FRIED CHICKEN

Bread Emulsion | Pickles | Hot Sauce

CRISPY TOFU (V) (Ve)

Fermented Chilli Glaze | Lime Mayonnaise

DIM SUM SELECTION

Served with Ponzu Dressing

Wagyu & Pork
Pork & Kimchi
Mushroom & Leeks (V) (Ve)

BAO BUNS

Hoisin Sauce | Pickles | Crispy Shallots

Choose between:

Wagyu Beef
Tofu (V)

YAKITORI

Served with Yuzu Kosho Mayonnaise

Choose between:

Pork Belly
Celeriac (V)

MAINS

Choose one per person

KIMCHI FRIED RICE (V)

Sushi Rice | Fried Egg
Furikake

JAPANESE PANCAKE

Okonomiyaki | Yuzu Kewpie
Mayonnaise | Chilli | Hoisin Sauce
Shallots | Spring Onion

GRASS-FED FILLET STEAK 150G

Miso-glazed King Oyster Mushrooms
Yuzu Kosho

DESSERTS

Choose one per person

CHOUX BUN

Matcha Cream

COCONUT TAPIOCA PUDDING

Passionfruit | Pineapple



ALLERGEN INFORMATION
Scan the QR code to view allergen details

SUSTAINABLE STEAKS

As part of our roadmap to becoming net zero, the beef offering in our venue is 100% carbon neutral. Whilst we work to reduce our carbon footprint at source, we have partnered with the 'Not For Sale' charity to support carbon offsetting reforestation projects in the Amazon, taking local people out of danger of modern-day slavery

All prices include VAT and a discretionary 14% service charge will be added to your bill.