



FOOD MENU

SMALL PLATES

WAGYU TATAKI (GIF) 9.9

Apple miso, ponzu, bubu arare, micro salad leaves

KOREAN FRIED CHICKEN (GIF) 6.9

Gochujang ketchup, lemon wedge

SALT & PEPPER SQUID 7.9

Baby squid fried in seasoned tempura flour, chilli, spring onions, kewpie mayo, lemon

ADOBO TOFU (VG/GIF) 6.9

Sweet and sour sauce, sesame seeds, fresh red onions

SATAY CHICKEN SKEWERS (GIF) 8.9

Succulent grilled chicken thigh, crushed peanuts, micro coriander

TERIYAKI MUSHROOM SKEWERS (VG/GIF) 6.9

Crispy rice balls, micro shiso leaves

SALMON SASHIMI (GIF) 6.9

Wasabi cream cheese, ponzu sauce, herb oil, chives

CRUNCHY BBQ PORK BELLY (GIF) 7.9

Pickled cucumber, spicy Japanese BBQ, sesame seeds

LARGE PLATES

WHOLE SUCCULENT SPATCHCOCK (GIF) 18.9

Spicy citrus miso, pickled bean sprouts, lemon wedge, Hoba leaf

250g SIRLOIN STEAK (GIF) 26.9

Goma ponzu, pickled red onions, spring onion

SALMON TERIYAKI (GIF) 16.9

Teriyaki sauce, pickled cucumber, lemon, sesame seeds

PORK KATSU (GIF) 16.9

Breaded succulent pork loin, kimchi, spring onion

DUCK SALAD 23.9

Roasted duck breast, sweet soy dressing, crunchy salad, peaches

KARE RAISU (VG/GIF) 14.9

Japanese-style curry, courgette, chickpeas, cauliflower, carrot, coriander

MISO AUBERGINE (VG/GIF) 13.9

Pickled carrot, sesame seeds, spring onion

SINGAPORE LAMB (GIF) 23.9

Overnight marinated chops, honey lemon yogurt, crispy curry leaves and lemon

SIDE PLATES

COCONUT RICE (VG/GIF) 3.9

Coconut milk, sesame seeds, spring onion

DIRTY RICE 6.9

Raw Egg yolks cured in soy sauce, topped with chillies, pickled red, spring and crispy onion

CUCUMBER SALAD (VG/GIF) 6.9

Rice vinegar, sesame oil, soy sauce, sesame seeds, chillies

MALA CHIPS 6.9

Mushroom sauce, shallots, spring onion, chillies, coriander

CAULIFLOWER TEMPURA (VG/GIF) 6.9

Sriracha chilli jam mayo

TENDERSTEM BROCOLLI (VG/GIF) 5.9

Chilli garlic sauce, crispy onion, sesame seeds

VG = Vegan | GIF = Gluten Intolerant Friendly

A discretionary 12.5% of service charge will be added to your bill. Please notify staff if you have any allergies before placing your order.

FOR THE TABLE

EDAMAME (VG/GIF) 4.9

Chilli powder, fresh lime

WASABI PEAS (GIF) 3.9

PEPPERED NUTS (VG/GIF) 3.9

Almonds, cashews, peanuts

PRAWN CRACKERS (GIF) 3.9

Sweet and sour sauce

HOUSE PICKLES (VG/GIF) 4.9

Red onion, bean sprouts, carrot, kimchi, cucumber, chillies

SWEETS

LEMON AND GINGER CHEESECAKE 7.9

Butter shortcrust, cream cheese, lemon, ginger, Swiss meringue

CHOCOLATE ORANGE TORTE 7.9

Chocolate orange mousse finished with chocolate orange glaze

KIWI PANNA COTTA (VG/GIF) 7.9

Strawberry reduction, coconut shavings

HOT DRINKS

LATTE 4.45

CORTADO 3.65

ESPRESSO 3.15

MACCHIATO 3.95

DOUBLE ESPRESSO 3.75

AMERICANO 4.25

CAPUCCINO 4.45

MATCHA LATTE 5.45

FLAT WHITE 4.25

TEA SELECTION 3.7

TIPPLES

ESPRESSO MARTINI 13.5

NON ALCOHOLIC ESPRESSO MARTINI 10

NEGRONI 13

BANOFFEE OLD FASHIONED 13.5

SMOKEY CHERRY NEGRONI 13

BAILEYS 50 ML 12

LIMONCELLO 50ML 12

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