

# SAMPLE MENU

## To start

<b>Gilda</b> Gordal Olive, Guindilla Chilli, Smoked Bonito Tataki, Shiso	£4 ea
<b>Nori Milk Bread</b> Miso & Shiso Butter	£7.00
<b>Oyster</b> Tosazu, Kombu Jelly, Lime	£5 ea

## Small plates & starters

<b>Crystal Prawn Tempura</b> Japanese Poached Egg, Togarashi, Sansho Glaze	£12.00
<b>Morcilla &amp; Prawn Meatball</b> Miso, Lotus Root, Furikake	£13.00
<b>Suckling Pig Ears</b> Salsify, Carrot, Autumn Roots, Sesame	£9.00
<b>Wild Seasonal Mushrooms</b> Mustard miso, bottarga, chive	£19.00
<b>Mackerel Crudo</b> Radish, Aubergine, Tosazu, Yuzu Olive Oil	£12.00
<b>Cornish Mussels</b> Japanese Xo, Tomato, Lemon	£14.00
<b>Beef Tartare</b> Smoked Oil Yuzu Kosho Aioli, Root Crisps, Confit Egg Yolk	£15.00
<b>Barbecue Eel &amp; Gorgonzola Croquette</b> Sansho	£11.00

## Steaks

<b>Grass-fed, Dry Aged Bone-in Sirloin Steak</b> Steak Kombu Butter 300g	£32.00
<b>Dry Aged Fillet Steak</b> Ponzu 225g	£45.00

## Large plates or sharers

<b>Josper Grilled John Dory</b> Burnt Butter Ponzu, Lemon	£42.00
<b>Whole Blue Lobster</b> Sansho & Kombu Butter - Price Per 100g	£10.50
<b>Rubia Gallega Bone In Rib Eye Steak</b> , Ponzu, Mustard Miso 900g	£140.00
<b>Dry-aged Grass-fed T-bone Steak</b> Shiso Steak Sauce 795g	£95.00
<b>Free Range Suffolk Pork Chop Koji</b> Bone Jus, Japanese Salsa Verde, black garlic miso 600g	£47.00

## Sides

<b>Roasted Flourish Greens</b> Black Sesame, Evoo Olive Oil, Soy	£7.50
<b>Smoked Butter Pink Fir Potatoes</b> Kombu Aioli	£8.00
<b>Tomato Salad</b> Tosazu, Guindilla Chilli, Purple Shiso	£7.00
<b>Wood Fired Carabinero Rice</b> Prawn Dashi, Shiso	£22.00
<b>Skin On Fries</b> Nori & Kombu Salt	£6.00