



THREE COURSE MEAL

Small Plates

TOFU AND AVOCADO TEMPURA *Sriracha aioli*

CHICKEN GYOZA Steamed and pan-fried Japanese dumplings, dipping sauce

VEGETABLE GYOZA Steamed and pan-fried Japanese dumplings, dipping sauce

Large Plates

CHICKEN TERIYAKI *Shredded white cabbage and sweet pickled ginger*

SOYA AND MAPLE GLAZED SALMON *Asparagus and shimeji mushrooms*

ROASTED AUBERGINE *Miso glaze, spring onions, and chilli macadamia (V)*

Desserts

MATCHA TEA FONDANT *Raspberry sorbet and honeycomb*

CHOCOLATE AND CARAMELISED MISO TART *Sesame crumble*

APPLE AND HAZELNUT CRUMBLE *Sake parfait*

Please let our team know if you have any allergies, intolerances, or dietary restrictions.
A discretionary 12.5% service charge will be added to your final bill.

