



Cocktail Class Asian Tapas & Sushi sample menu

guests choose 3 dishes each from the menu below

Menu subject to change

Asian Tapas:

Yuzu & XO Beef Fillet Tataki – (+£3)

Beef fillet with yuzu, cucumber, radish, shiso, & XO sauce.

Beef Korroke

Smoky Barbacoa Beef & potato, with crunchy matcha salt coating and tangy kushikatsu sauce.

Teriyaki Burnt Ends

Charred beef ends tossed in sticky teriyaki, sprinkled with toasted white sesame.

Korean BBQ Chicken Ribs

Tender chicken ribs glazed in Korean BBQ sauce.

Prawn Gyoza

Juicy prawn dumplings handmade in-house, with a zesty mala sauce.

Japanese Fried Chicken Karaage

Juicy, golden bites served with mayo. Add spicy mango habanero or smoky BBQ sauce from our Sides section for extra zing.

Char Siu Pork

Tender, sticky pork in a sweet & savoury char siu glaze.

Chicken Bao Bun

Crispy chicken katsu bao, baby gem, cucumber, and a drizzle of spicy mayo.

Aribiki Sausage Spring Roll

Crispy spring rolls handmade in-house. Arabiki sausage, carrot, cabbage, & spring onion, Korean chive mayo.

Chicken & Water Chestnut Gyoza

Juicy chicken & water chestnut dumplings, handmade in-house, with a tangy gyoza sauce.

Ebi Fry

Crispy prawns with sweet chilli dip.

Sichuan Chicken

Tender chicken fillet in a bold chilli sauce with green & red peppers, ginger, onion, and Sichuan peppercorns.

Katsu Tofu (ve)

Crispy Japanese katsu tofu with spicy dipping sauce.

Sweet & Sour Chicken

Chicken fillet with pineapple, green peppers, onion, spring onion, and sweet & sour sauce, topped with toasted sesame.

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Breaded Oyster

Crispy breaded oysters with green & red chillies, spring onion, and a drizzle of chive mayo.

Sweet Potato Bao Bun (v)

Sweet potato slices in tempura batter, with miso sauce and crunchy cucumber in a bao bun.

Veg Tempura (v)

Mixed vegetables in a light crispy tempura served with a dipping sauce.

Flamed Edamame (ve)

Charred edamame tossed with sea salt and a hint of fire-roasted flavour.

Bang Bang Cauliflower (ve) – (+£2)

Cauliflower florets tossed in a sweet and spicy sauce.

Tamarind Mushrooms (ve)

Five-mushroom medley tossed with tamarind, honey, chilli, edamame beans & spring onion.

Sushi:

Salmon Nigiri

Scottish salmon over sushi rice with shiso, chives, furikake, and a touch of tamari.

Sesame Ponzu Salmon Tataki

Fresh salmon with cucumber, mooli, coriander, and tangy ponzu dressing.

Crispy Salmon Skin Roll

Tear drop shaped hosomaki with crispy salmon skin & lettuce drizzled in teriyaki.

Tiger Roll – (+£4)

Seared Scottish salmon with avocado, rolled around prawn tempura and topped with mayo & sriracha.
Roarsome!

Rainbow Roll – (+£4)

A colourful roll with tuna, salmon, crab, mango, avocado, cucumber, and a drizzle of spicy mayo.

Tuna Nigiri

Fresh tuna over sushi rice with shiso, chives, furikake.

Snow Crab Roll

Crab claw, avocado, and cucumber, rolled with sriracha and vegan mayo

Sweet Potato Roll (ve)

Sweet potato, carrot, and cucumber with vegan mayo, sriracha, and crispy fried shallots.

Vegan Salmon Nigiri (ve)

Plant-based salmon over sushi rice.

Red Dragon Roll (ve)

Red peppers, crunchy cucumber and smooth avocado. The vegan sibling to our Dragon Roll.

Chicken Katsu Roll – (+£2)

Tender tempura chicken breast & fresh avocado rolled with creamy soy aioli.

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Beef Tataki Roll – (+£2.50)

Seared rare fillet steak wrapped round asparagus, chives, & pickle, drizzled with teriyaki.

Prawn Nigiri

Fresh prawn over sushi rice with sriracha & mayo.

Butterfly Roll

Prawn tempura, unagi, and chives in a hosomaki roll drizzled with eel sauce.

Hamachi Nigiri

Yellowtail with over sushi rice with shiso, chives & furikake.

Sides:

Spicy Aubergine (ve)

Wok-fried aubergine in a hot & spicy sauce, finished with spring onion.

Jasmine Rice (ve)

Fragrant steamed rice.

Mango & Papaya Salad (ve)

refreshing mango, papaya & red onion salad

Spicy Cucumber Salad (ve)

Smashed chunks of cucumber tossed in a spicy dressing.

Steak-Cut Fries (ve)

Steak-cut fries with sea salt, red chilli, spring onion, and vegan mayo

Spicy Corn (v)

Chargrilled corn on the cob with butter, lime, and a kick of sriracha.

Kimchi Rice

Fried rice tossed with kimchi, carrot, onion, & edamame, with a chilli & teriyaki sauce.

Miso Soup (ve)

Classic miso broth with tofu and fresh spring onion.

Thai Prawn Cracker

A bowl full of crispy Thai prawn crackers, with a sweet chilli dipping sauce.

Desserts:

Chocolate Fondant (v) – (+£3)

Fondant with a molten melting chocolate middle, served with coconut ice cream.
It's hard to believe this is gluten-free

Vegan Chocolate & Passion Fruit Layered Cake (ve) – (+£4)

Rich plant-based chocolate layers with tangy passion fruit and a raspberry coulis

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