

CANAPÉ MENU £3.00 (per piece)

SUSHI

Yasai Miso Crispy Sushi vg GF

Picante miso vegetables, takuan, shiso cress

Spicy Tuna Hako Roll

Spring onion, tenkasu tempura, chili garlic mayo

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

Truffled Avocado Roll vg gr

Cucumber, sesame seeds, yuzu truffle soy

FRIO

Warm Beef Tataki GF

Seared beef fillet, smoked Aji Panca, passion fruit salsa

King Oyster Mushroom Tostada vg GF

Pulled mushroom, smoked Aji Panca chilli, quacamole, lime, coriander

Lychee Ceviche vg gf

Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

Sea Bass Ceviche GF

Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

Yellowtail "Nikkei Sashimi" GF

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

ESPECIAL	
Black Cod Aji Miso GF Chilli miso marinade yuzu, chives	£6.00
Lomo A La Parrilla GF Chargrilled beef fillet, picante jus, coriander causa, pomegranate, sweet potato crisp	£4.50
Yellowtail Nigiri GF Yuzu truffle soy	£4.50
Chuleta De Cordero Ahumada GF Marinated & smoked lamb chop, coriander, Peruvian chilli miso	£7.50
Otoro Sashimi Premium tuna belly, Chotto soy, kizami wasabi	£7.50

ROBATA

Anticucho Skewers GF

Chicken / Prawn / Salmon

Teriyaki Skewers GF

Chicken / Prawn / Salmon

CALIENTE

Crispy Squid Tempura

KZ spice, red chilli, smoked yellow anticucho emulsion

Nasu Miso vg gr

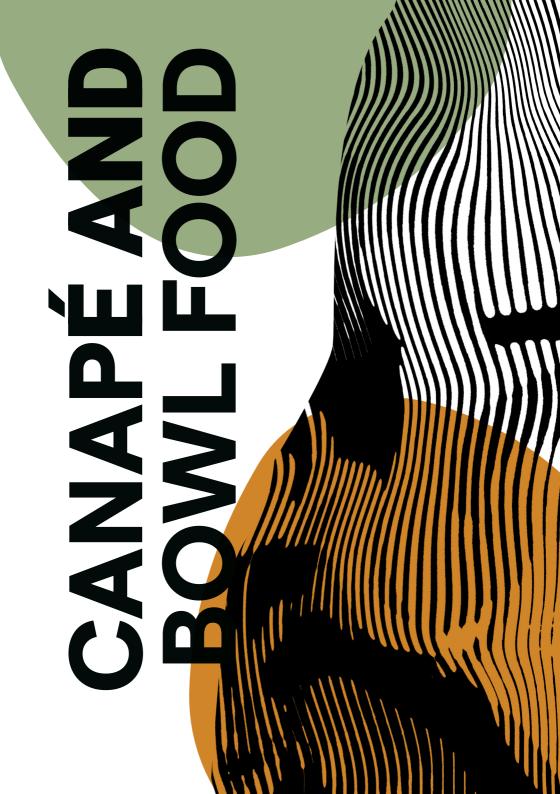
Aubergine miso, apricot, puffed soba, sesame seeds

DULCE

Mochi Selection v

V vegetarian / VG vegan / GF gluten free

Please kindly note that menu items shown may be subject to change, based on product availability at the time of booking. Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that altough all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bXespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 15% will be added to your bill



CANAPÉ MENU I £39.00 (per person)

Spicy Tuna Hako Roll

Spring onion, tenkasu tempura, chili garlic mayo

King Oyster Mushroom Tostada vg GF

Pulled mushroom, smoked Aji Panca chilli, guacamole, lime, coriander

Lychee Ceviche vg gf

Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

Anticucho Skewers GF

Chicken

Yasai Miso Crispy Sushi vg gF

Picante miso vegetables, takuan, shiso cress

Mochi Selection v GF

CANAPÉ MENU II £43.00 (per person)

Truffled Avocado Roll v

Cucumber, sesame seeds, yuzu truffle soy

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

Sea Bass Ceviche GF

Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

Black Cod Aji Miso GF

Chilli miso marinade yuzu, chives

Anticucho Skewers GF

Chicken

Yasai Miso Crispy Sushi vg gr

Picante miso vegetables, takuan, shiso cress

Mochi Selection V GF

CANAPÉ MENU III £53.00 (per person)

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

Truffled Avocado Roll V

Cucumber, sesame seeds, yuzu truffle soy

Warm Beef Tataki GF

Seared beef fillet, smoked Aji Panca, passion fruit salsa

Yellowtail "Nikkei Sashimi" GF

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

Teriyaki Skewers GF

Chicken

Chuleta De Cordero Ahumada GF

Marinated & smoked lamb chops, coriander, Peruvian chilli miso

Yasai Miso Crispy Sushi vg gF

Picante miso vegetables, takuan, shiso cress

Mochi Selection v

V vegetarian / VG vegan / GF gluten free

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BOWL FOOD MENU

FISH

Crispy Squid Tempura

KZ spice, red chilli, smoked yellow anticucho emulsion £6.00

Tentáculos De Pulpo GF

Octopus, spicy yuzu, purple potato purée **f11 00**

Salmon Fillet Den Miso GF

Steamed rice, chilli miso marinade, yuzu, chives £7.50

MEAT

Nikkei Gvoza

Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu £7.50

Crispy Chilli Chicken

Red onion, mint, coriander, pomegranate, spicy miso, sansho yogurt £8.50

Asado De Tira GE

Slow-cooked braised beef short rib, purple potato purée, teriyaki jus, chives £11.25

Pollo Anticucho GF

Coriander causa, Aji Amarillo, chives £8.50

VEGAN

Truffled Mushroom Rice V GF

Japanese mushrooms, queso fresco, parmesan, chives £8.00

Wedge Salad v

Baby gem lettuce, red chicory, candied cashews, lemon queso dressing £5.00

Arroz Chaufa vg gF

Egg fried rice, Peruvian vegetables, spicy sesame soy £6.00

DELUXE

Duck Spring Rolls

Miso plum sauce £11.00

Wagyu Sirloin GF

Japanese grade A5 wagyu beef, truffle teriyaki sauce, double-cooked fries £28.00

Black Cod Aji Miso GF

Chilli miso marinade, yuzu, chives, truffled purple potato mash £22.00

V vegetarian / VG vegan / GF gluten free

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