

## NIBBLES

<b>HALLOUMI POPCORN</b> Truffled honey glaze v	9
<b>CHUNKY GUACAMOLE</b> Blue corn chips v ve	7
<b>EDAMAME</b> Smoked chilli salt v ve	7
<b>PIZZA 'PI'</b> Aged parmesan & truffle v	9
<b>GRILLED PADRON PEPPERS</b> Schmichi pepper v ve	7

## SMALL PLATES

<b>BURRATA &amp; GRILLED FLATBREAD</b> Roasted pepper & tomato romesco, basil, toasted pinenuts v	12
<b>TEMPURA NOBASHI PRAWNS</b> Yuzu mayo dipping sauce	12
<b>CRISPY CAULIFLOWER FRITTERS</b> Glazed in mezcal BBQ sauce v ve	9
<b>TEBASAKI CHICKEN WINGS</b> Sticky honey, sesame & soy glaze	9
<b>SALMON CEVICHE</b> Calamansi tigers milk, avocado, harusame, shiso & radish	12
<b>MANGO ACHAAR PORK RIBS</b> Tender sticky mango glazed ribs, watermelon salsa	10
<b>TOKYO FRIED CHICKEN</b> Green chilli & shiso hot sauce	12

## LARGE PLATES

<b>GOAN MASALA ROASTED CAULIFLOWER</b> Coconut methi sauce, coconut yoghurt, fennel, mint & pickled onion Jaipur slaw v ve	14
<b>BUCATINI AMATRICIANA</b> Bucatini pasta with San Marzano tomato, black pepper, garlic & chilli pangrattato v ve ADD 4 king prawns ADD 6 burrata v	14
<b>WAGYU BURGER</b> Brioche, burger sauce, monterey jack, pickles & fries	16
<b>COCONUT KATSU CHICKEN</b> Crispy golden chicken, coconut curry, som tam Thai slaw, pickled ginger & sesame	17
<b>MISO GLAZED BLACK COD</b> Charred corn, choy sum, chargrilled pineapple, nori furikake, red Thai curry sauce	35

## KONRO CHARCOAL GRILL

Konro charcoal grills are used in Japan for grilling meats, fish and seafood. Traditionally used with binchotan charcoal with its long burning properties and its ability to seal in natural flavours whilst giving unrivalled smokey aromas.

<b>SWEET &amp; SPICY SAMBAL CHICKEN</b> Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion	18
<b>YAKINIKU SALMON</b> Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion	18
<b>WAGYU BEEF SIRLOIN</b> Sweet miso onion, purple potato crisps, grilled tenderstem broccoli & chimmichurri	45
<b>ENGLISH BEEF FILLET 8oz</b> Sweet miso onion, purple potato crisps, grilled tenderstem broccoli & chimmichurri ADD SAUCES 2 peppercorn or truffle & mushroom	38

## SIDES

<b>KONRO GRILLED TENDERSTEM BROCCOLI</b> Miso caramel v ve	5
<b>KONRO GRILLED CORN</b> Lime butter v	5
<b>MISO RICE</b> Furikake v ve	5
<b>TOKYO FRIES</b> French fries with salt, szechuan, nori & sesame seasoning, yuzu mayo v ve	5
<b>FRENCH FRIES</b> v ve	5

## SUSHI

<b>NIGIRI</b> Oval hand pressed Japanese sushi rice	
<b>BEEF FILLET</b>	9
<b>FIRE ROASTED PEPPER</b> v ve	6
<b>TIGER PRAWN</b>	9
<b>TUNA</b>	9
<b>SALMON</b>	8
<b>SASHIMI 6 PIECES</b> Raw slices of fresh sashimi grade fish garnished with wasabi, pickled ginger and served over ice	
<b>TUNA</b>	12
<b>SALMON</b>	10
<b>GUNKAN 2 PIECES</b> A thin band of nori, topped with sushi rice	
<b>BEEF FILLET</b> Black garlic ketchup	12
<b>KING SCALLOP</b> Sweet & sour cucumber & caviar	12
<b>URAMAKI CHOOSE 5 OR 10 PIECES</b> Sushi inside out roll. Rice on the outside, nori on the inside	
<b>CHICKEN KATSU</b>	8   12
<b>BLUE DRAGON</b>	8   12
<b>LADY IN RED</b>	9   13
<b>PRAWN TEMPURA</b>	9   13
<b>FUTOMAKI 10 PIECES</b> Large sushi roll with rice on the inside wrapped in nori	
<b>SPICY SESAME TUNA</b>	14
<b>PLANT POWERED</b>	12
<b>OMAKASE</b> Omakase is the Japanese tradition of letting a chef choose your food. Let our chefs use their creative freedom and choose 18 or 40 pieces of the freshest and tastiest sushi to create a memorable dining experience.	
<b>18 PIECES FOR 2-3 PEOPLE</b>	30
<b>40 PIECES FOR 4-5 PEOPLE</b>	50