

### PRECENT FUNDES TEU BROCKLINGS caramet v. ve. 5 ### COMMAN STRUCKER Blue core ruptes v. ve. 7 ### COMMAN STRUCKER Blue core ruptes v. ve. 7 ### COMMAN STRUCKER Blue core ruptes v. ve. 7 ### COMMAN STRUCKER Blue core ruptes v. ve. 7 ### COMMAN STRUCKER Strucker ve. 9 ### COMMAN STRUCKER FIRTERS ### COMMAN STRUCKER FIRTERS ### COMMAN STRUCKER FIRTERS ### COMMAN STRUCKER FIRERS ### COMMAN ST	NIBBLES		SIDES	
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### SPACE PLATES ### SUBSETTION CONTROL STATES ### SUBSETTION CONT				
PRZZA PI 'Aged parmesan & truffle v SMALL PLATES SMALL P				
SMALL PLATES SMALL PLATES SMALL PLATES SMALL SOLUTIONS AND STANDARD STAN				
SMALL PLATES BIBARTA 6 6ILLED PLATESEAD BIBARTA 6 6ILLED PLATESEAD BIBARTA 6 6ILLED PLATESEAD TEAPPEAR ADDRESSE SUmmato romesco, basil, to control princents of the control processor of pagenese such rice TEAPPEAR ADDRESSE SUMMATOR CONTROL PROCESSES SUMMATOR C			French fries with salt, szechuan, nori	٠
BIBRICH A BRILLED FLATBBEAD BIBRICH & Gentle En Harbert BIBRICH & STAND HARD STAND FRANKS 12 TEMPURA NORASHI PRAWNS 12 BIBRICH & STAND HARD HARD STAND HARD	- The second of			
Reasted paper & tomato romesco, bisell, totaled planetars visited	SMALL PLATES		FRENCH FRIES v ve	5
TEMPURA NOBAHI PRAWINS 12 Dival hand pressed japanese sush rice BEEF FILLET 9 FIRE RASTED PEPPER V ve 6 Glazed in mezcal BDB sauce v ve TERRAST (DIVER RITTERS 9 SICkly hohey, seseame & soy glaze SILMON CRUDEE 12 Calamansi tigers milk, avocado, harusame, shipo & radich water selection of the sach in grade has parnished with wasabi, picked ginger and served over ice 10 VAN RICE CHICKEN 12 TORYO FIRE DIRICKE 12 SIAMON 10 SALMON 10 SASHIMI 6 PECES Raw stices of fresh sashini grade has parnished with wasabi, picked ginger and served over ice 10 VAN 10 VA	BURRATA & GRILLED FLATBREAD Roasted pepper & tomato romesco, basil, toasted pipenuts v	12		
TIGER PRAWN 9	TEMPURA NOBASHI PRAWNS Yuzu mayo dipping sauce	12	Oval hand pressed japanese sushi rice	9
TEBSSAI CHICKEN WINDS 9 TUMA 9 SALMON POWERS 12 Calamans tigers milk, avocado, harusame, shake a Fraider shicky manage glazed ribs, watermelon salsa 10 TUMA 12 SASHIMI 6 PIECES Remains of treits sashimi grade fish garmished with wasabi, pickled ginger and served over ice 10 TUMA 12 SALMON 10 TOWOY FIRE DIKINGEN 12 SALMON 10 TUMA 12 S	CRISPY CAULIFLOWER FRITTERS	9	FIRE ROASTED PEPPER v ve	6
SILMON FULCHE 2 Calamansi typers milk, avocado, harusame, shako & radish MARIOA CARLAR PORK RIBS 10 VINA Wasabi, pickked ginger and served over ice 11 VINA 12 SALMON 10 VINA PIECES A thin band of norl, topped with sushi rice 12 BECF FILLET 13 VINA VINICA SALLOP 14 Black gartic ketchup 16 CENTRE MARIO CARLOR VINA CA	Glazed in mezcal BBQ sauce v ve		TIGER PRAWN	9
SALMON CEVICHE Calamanst tigers milk, avocado, harusame, shako & radiah shoo & radiah para grilled schools, seame, chill & spring onto www.	TEBASAKI CHICKEN WINGS	9	TUNA	9
Calamansi tigers milk, avocado, harusame, shiso & radio sh		10	SALMON	8
ANNO ACHAR PORK RIBS 10 with wassabi, pickled ginger and served over ice 11 TUNA 12 12 TORYO FIRED CHICKEN 12 12 SALMON 10 10 10 GUNKAN 2 PIEDES 14 At thin band of nori, topped with sushi rice 15 BEEF FILLET 1 16 Board Libert States and the mongrass puree, your und noshi pear, gritled kabocha, sesame, chill & spring onlon 16 VAKINKUS SALLUON 15 18 BUSET SRUDIN METER TORON, purple potato crisps, gritled tenderstein broccoll & chimmichurri 15 PIEDES Nowed: a sour coumber & cavier 16 VAKING SCALLUO 10 10 With wassabi, pickled ginger and served over ice 11 With wassabi, pickled ginger served over ice 12 SALMON 10 PIEDES 12 With wassabi, pickled ginger served over ice 12 SALMON 10 PIEDES 12 With wassabi, pickled served over ice 12 BLARGE PILLET Served At thin band of nori, topped with sushi rice 12 BLARGE PILLET Served At thin band of nori, topped with sushi rice 12 BLARGE PILLET Served At thin band of nori, topped with sushi rice 12 BLARGE PILLET Served At thin band of nori, topp		12	SASHIMI & PIECES	
TUNA 12 TORYO FRIED CHICKEN 12 Green chilu & shiso hot sauce LARGE PLATES COMM MASALA ROASTED CAULIFLOWER 14 Coconut methi sauce, coconut yoghurt, femel, mint & picked onion Jaipur slaw v ve BUCATINI AMATRICIANA 14 BUCATINI AMATRICIANA 14 BUCATINI AMATRICIANA 15 BUCATINI AMATRICIANA 15 BUCATINI AMATRICIANA 16 BUCATINI AMATRICIANA 17 BUCATINI AMATRICIANA 17 BUCATINI AMATRICIANA 17 BUCATINI AMATRICIANA 18 BUCATINI AMATRICIANA 18 BUCATINI AMATRICIANA 19 BUCAT	shiso & radish		Raw slices of fresh sashimi grade fish garnished	
TOXYO FRIED CHICKEN Green chill & shiso hot sauce LARGE PLATES 601M MASALA ROASTED CAULITURER 601M MASALA ROASTED CAULITURE CAULITURE CAULITURE 601M MASALA ROASTED CAULITURE CAULITURE CAULITURE CAULITURE 601M MASALA ROASTED CAULITURE CAULITURE 601M MASALA ROASTED CAULITURE CAULIT	MANGO ACHAAR PORK RIBS	10		
GUNKAN 2 PIECES A thin band of nori, topped with sushi rice BEEF FILLET SOAN MASALA ROASTED CAULIFLOWER 14 Coconut methi sauce, coconut yoghurt, fennel, mint & pickelo noin Jaipur slaw v v BUCATINI AMATRICIANA 14 BUCATINI pargratato v ve BUCATINI AMATRICIANA 14 BUCATINI pargratato v ve AND 4 king prawns AND 8 burrata v WARVU BURBER 15 Chipsy golden chicken, coconut curry, som tam Thai slaw, picked ginger & sesame MISO BLAZED BLACK COD Charred corn, choi sum, chargritled pineapple, nori rurikake, red Thai curry sauce KONRO CHARCOAL GRILL KONRO CHARCOAL		40		
LARGE PLATES 60AN MASALA ROASTED CAULIFLOWER 60BACK SCALLOP 60AN SCALLOP 60AN MASALA ROASTED CAULIFLOWER 60AN SCALLOP 60AN SCALLOP 60AN MASALA ROASTED CAULIFLOWER 60AN SCALLOP 60AN MASAL ROASTED CAULIFLOWER 60AN SCALLOP 60AN MASALA ROASTED CAULIFLOWER 60AN MASALA ROASTED CAULIFUR AND	Green chilli & shiso hot sauce	12	SALMUN	10
BEEF FILLET 12 BROAK MASALA ROASTED CAULIFLOWER 14 Coconut meth isauce, cocond yoghurt, fennel, mint & pickled onion Jaipur slaw v ve				
### Black garlic ketchup Coconut methi saure, occonut yoghurt, fennel, mint & pickled onion Jaipur slaw v ve Blucatini pasta with San Marzano tomato, black pepper, garlic & chilti pangratato v ve Blucatini pasta with San Marzano tomato, black pepper, garlic & chilti pangratato v ve #### WABYU BURGER #### Block provided in Jaipur slaw v ve #### WABYU BURGER #### Block provided in Jaipur slaw v ve #### WABYU BURGER #### Block provided in Jaipur slaw v ve #### WABYU BURGER #### Block provided in Jaipur slaw v ve #### WABYU BURGER #### Block provided in Jaipur slaw v ve #### WABYU BURGER #### Block provided in Jaipur slaw v ve #### WABYU BURGER #### Block provided in Jaipur slaw v ve #### WABYU BURGER #### Block provided in Jaipur slaw v ve #### WABYU BURGER #### Block provided in Jaipur slaw v ve #### WABYU BURGER #### Block provided in Jaipur slaw v ve #### WABYU BURGER #### Block provided in Jaipur slaw v ve #### Block partic ketchup #### WABYU BURGER #### Block partic ketchup #### Block partic ketchup #### WABYU BURGER #### Block partic ketchup #### WABYU BURGER #### Block partic ketchup #### Block partic ketchup and tomuside #### Block partic ketchupe #### Block partic ketchup and tomuside #### Block partic ketchupe #### Block partic ketchupe #### Block pa	LARGE PLATES			19
MING SCALLUP Sevent Sour cucumber & caviar VRAMAKI CHOOSE 5 OR 10 PIECES	GOAN MASALA ROASTED CAULIFLOWER	14		12
Sour cucumber & caviar Sucatini pasta with San Marzano tomato, black pepper, gartic & chilli pangrattato v ve and king paraws 800 6 burrata v and black pepper, gartic & chilli pangrattato v ve and king paraws 800 6 burrata v and black pepper, gartic & chilli pangrattato v ve and king paraws 800 6 burrata v and black pepper, gartic & chilli pangrattato v ve and black pepper pepper & sauce and black pepper and pangrattato v ve and pangrattato v ve and pangrattato v ve and pangrattato very and p			KING SCALLOP	12
Bucatin jasta with San Marzano tomato, black pepper, garlic & chilli pangrattato v ve A00 4 king prawns 400 8 burrata v ve A00 4 king prawns 400 4 king prawns 400 8 burrata v ve A00 4 king prawns 400 4 ki		14	Sweet & sour cucumber & caviar	
MADY A king prawns ADD 6 burrata v WAGYU BURGER Brioche, burger sauce, monterey jack, pickles & fries COCONUT KATSU CHICKEN Crispy golden chicken, coconut curry, som tam Thai slaw, pickled ginger & sesame MISO GLAZED BLACK COD Charred corn, choi sum, chargrilled pineapple, nori furikake, red Thai curry sauce MKONRO CHARCOAL GRILL Konno charcoal grills are used in japan for grilling meats, shsh and seafood. Traditionally used with binchotan charcoal with its long burrining properties and its ability to seal in natural flavours whilst giving unrivelled smokey aromas. SWEET 6 SPICY SAMBAL CHICKEN YAKINIKU SALMON Japanese BBO glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion YAKINIKU SALMON WAGYU BEEF SIRIOIN Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri MAGYU BEEF SIRIOIN Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri MAGYU BEEF SIRICIS MAGYU BEEF SIRICIS SUBLET 6 SPICY SCAMBAL CHICKEN 18 SPICY SCAMBE TUNA Crispy chicken, cucumber, toggarshi, katsu sauce BLUE DRAGON Purple sweet potato, avocado, cucumber, vasabi, crispy shallot v ve LADY IN RED Salmon, avocado, mango, lime tobiko PRAWN TEMPURA Crispy rawn, cucumber, mango, sesame, sweet chilli mayo Sesame, sweet chilli mayo FUTOMAKI 10 PIECES Large sushi roll with rice on the inside wrapped in nori SPICY SCAMBE TUNA Gochapan, green mango, cucumber & toggarshi VAKINIKU SALMON MAGKASE OMAKASE OMAKAS	Bucatini pasta with San Marzano tomato,		URAMAKI CHOOSE 5 OR 10 PIECES	
### SPICOCHE, NUTSU CHICKEN Brioche, burger sauce, monterey jack, pickles & fries ### Crispy golden chicken, coconut curry, som tam Crispy golden chicken, coconut curry, som tam Crispy golden chicken, coconut curry, som tam Thai slaw, pickled ginger & sesame ### SUE BRAGON Purple sweet potato, avocado, cucumber, wasabi, crispy shallot v ve ### LADY IN RED LADY IN RED Salmon, avocado, mango, lime tobiko ### Crispy prawn, cucumber, mango, sesame, sweet chilli mayo ### SPICY SAMBAL CHICKEN ### SPICY SAMBAL CHICKEN ### SPICY SAMBAL CHICKEN ### SPICY SAMBAL CHICKEN ### Apapanese BBQ glaze, sweet potato and lemongrass puree, youzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ### SPICY SAMBAL CHICKEN ### Apapanese BBQ glaze, sweet potato and lemongrass puree, youzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ### SPICY SESAME TUNA ### Apapanese BBQ glaze, sweet potato and lemongrass puree, youzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ### PLANT POWERED ### Wakame seaweed, tenderstem broccoli, avocado, green peppers v ve ### OMAKASE **OMAKASE **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 tastlest sushi to create a memorable dinequestem brocolli & chimmichurri ### BIE DES FOR 2-3 PEOPLE ### 12 ### CHICKEN KATSU Crispy chicken, cucumber, toggarshi, katsu sauce ### Use BRAGON ### PLADY IN RED ### Crispy prawn, cucumber, mango, sesame, sweet chill imayo ### Crispy prawn, cucumber, mango, sesame, sweet chill imayo ### Crispy prawn, cucumber, mango, sesame, sweet chill imayo ### Crispy prawn, cucumber, mango, sesame, sweet chill imayo ### Crispy prawn, cucumber, wasabi, crispy shallot ve ### LADY IN RED ### L				
Brioche, burger sauce, monterey jack, pickles & fries CDCONUT KATSU CHICKEN Crispy golden chicken, coconut curry, som tam Thai staw, pickled ginger & sesame MISO GLAZED BLACK COD Charred corn, chol sum, chargrilled pineapple, nori furikake, red Thai curry sauce 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 unrivelled smokey aromas. SWEET 6 SPICY SAMBAL CHICKEN Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion YAKINIKU SALMON WAGYU BEEF SIRLOIN Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri SWEET 6 SPICY SAMBAL chicken Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion WAGYU BEEF SIRLOIN Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri SWEET 6 SPICY SAMBAL chicken Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion WAGYU BEEF SIRLOIN Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri SWEET 6 SPICY SAMBAL chicken Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion WAGYU BEEF SIRLOIN Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri SWEET 6 SPICY SAMBAL chicken Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion WAGYU BEEF SIRLOIN SWEET 6 SPICY SAMBAL CHICKEN Japanese BBQ glaze, sweet potato and lemongrass puree, water to sell the spring onion WAGYU BEEF SIRLOIN SWEET 6 SPICY SAMBAL CHICKEN Japanese BBQ glaze, sweet potato and lemongrass puree, water to sell the spring onion WAGYU BEEF SIRLOIN SWEET 6 SPICY SAMBAL C		16		8 12
### DECONITY KATSU CHICKEN Crispy golden chicken, coconut curry, som tam Thai slaw, pickled ginger & sesame MISO GLAZED BLACK COD Charred corn, choi sum, chargrilled pineapple, nori furikake, red Thai curry sauce **CONRO CHARCOAL GRILL** 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 unrivelled smokey aromas. **SWEET 6 SPICY SAMBAL CHICKEN** Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion YAKINIKU SALMON** BAGYU BEEF SIRLOIN** WAGYU BEEF SIRLOIN** SWEET MAGYU BEEF FILLET 802* SWEET MISO GLAZED BLACK COD WAGYU BEEF FILLET 802 SWEET MISO GLAZED BLACK COD ASSUMBLY SESAME TUNA Gochujang, green mango, cucumber & togarashi PLANT POWERED MAGYE BEEF FILLET 802 SWEET MISO GLACK COD MAGASE OMAKASE O	Brioche, burger sauce, monterey jack, pickles & fries	10	Crispy chicken, cucumber,	
Purple sweet potato, avocado, cucumber, wasabi, crispy shallot v ve MISO GLAZED BLACK COD 35 Charred corn, choi sum, chargrilled pineapple, nori furikake, red Thai curry sauce 51 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 unrivelled smokey aromas. SWEET & SPICY SAMBAL CHICKEN 18 Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion 45 Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri 51 SWEET fluit Beef FILLET 80z 55 Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri 51 SWEET be seemed to the inside wrapped in nori 51 SPICY SESAME TUNA 14 Gochujang, green mango, cucumber & togarda in natural fluit with rice on the inside wrapped in nori 52 SPICY SESAME TUNA 14 SPICY SESAME TUNA 14 Gochujang, green mango, cucumber & togarda in natural fluit with rice on the inside wrapped in nori 52 SPICY SESAME TUNA 14 Socholographen mango, sesame, chilli & spring onion 54 SWEET & SPICY SESAME TUNA 14 SOCHIMARI TO PIECES Large sushi roll with rice on the inside wrapped in nori 54 SPICY SESAME TUNA 14 SOCHIMARI TO PIECES Large sushi roll with rice on the inside wrapped in nori 54 SPICY SESAME TUNA 14 SOCHIMARI TO PIECES Large sushi roll with rice on the inside wrapped in nori 54 SOCHIMARI TO PIECES Large sushi roll with rice on the inside wrapped in nori 54 SPICY SESAME TUNA 54 SOCHIMARI TO PIECES Large sushi roll with rice on the inside wrapped in nori 54 SOCHIMARI TO PIECES Large sushi roll with rice on the inside wrapped in nori 54 SOCHIMARI TO PIECES Large sushi roll with rice on the inside wrapped in nori 54 SOCHIMARI TO PIECES Large sushi roll with rice on the inside wrapped in nori 54 SOCHIMARI TO PIECES Large sushi roll with rice on the inside wrapped in nori 54 SOCHIMARI TO PIECES Large sushi roll	COCONUT KATSU CHICKEN	17		0140
MISO BLAZED BLACK COD Charred corn, choi sum, chargrilled pineapple, nori furikake, red Thai curry sauce ***RONRO CHARCOAL GRILL** 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 unrivelled smokey aromas. ***SWEET & SPICY SAMBAL CHICKEN** Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ***WAKINIKU SALMON** Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ***WAKINIKU SALMON** Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ***WAKINIKU SALMON** Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ***WAKINIKU SALMON** Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ***WAKINIKU SALMON** Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ***WAKINIKU SALMON** Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ***WAKINIKU SALMON** Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ***WAKINIKU SALMON** Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ****WAKINIKU SALMON** Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ****WAKINIKU SALMON** Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ****WAKINIKU SALMON** Japane	Crispy golden chicken, coconut curry, som tam			8 12
Charred corn, choi sum, chargrilled pineapple, nori furikake, red Thai curry sauce 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 unrivelled smokey aromas. SWEET & SPICY SAMBAL CHICKEN Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion YAKINIKU SALMON ABAGYU BEEF SIRLOIN WAGYU BEEF SIRLOIN SWEET in continuous properties and its ability to seal in natural flavours whilst giving unrivelled smokey aromas. 18 PLANT POWERED Wakame seaweed, tenderstem broccoli, avocado, mango, lime tobiko PRAWN TEMPURA Crispy prawn, cucumber, mango, sesame, chill mayo FUTOMAKI 10 PIECES Large sushi roll with rice on the inside wrapped in nori SPICY SESAME TUNA Gochujang, green mango, cucumber & togarashi PLANT POWERED Wakame seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocado, green peppers v ve Wakarune seaweed, tenderstem broccoli, avocad		25		
## PRAWN TEMPURA 9 13 ## 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 unrivelled smokey aromas. ### SPICY SAMBAL CHICKEN 18 ### Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion ### SPICY SESAME TUNA Gochujang, green mango, cucumber & togarashi ### PLANT POWERED 12 ### Wakayu BEEF SIRLOIN 45 ### SPICY SESAME TUNA Gochujang, green mango, cucumber & togarashi ### Wakayu BEEF SIRLOIN 50 ### SPICY SESAME TUNA 60 ### Gochujang, green mango, cucumber & togarashi ### PLANT POWERED 12 ### Wakayu BEEF SIRLOIN 50 ### SPICY SESAME TUNA 60 ### Gochujang, green mango, cucumber & togarashi ### Wakayu BEEF SIRLOIN 50 ### SPICY SESAME TUNA 60 ### Gochujang, green mango, cucumber & togarashi ### PLANT POWERED 12 ### Wakayu BEEF SIRLOIN 50 ### SPICY SESAME TUNA 60 ### Gochujang, green mango, cucumber & togarashi ### PLANT POWERED 50 ### Wakayu BEEF SIRLOIN 50 ### SPICY SESAME TUNA 60 ### Gochujang, green mango, cucumber & togarashi ### Wakayu BEEF SIRLOIN 50 ### SPICY SESAME TUNA 60 ### Gochujang, green mango, cucumber & togarashi ### Wakayu Beer SIRLOIN 50 ### Wakayu BEEF SIRLOIN 50 ### SPICY SESAME TUNA 60 ### Gochujang, green mango, cucumber & togarashi ### Wakayu Beer SIRLOIN 50 ### Wakayu Beer SIRLOIN 50 ### SPICY SESAME TUNA 60 ### Gochujang, green mango, cucumber & togarashi ### Wakayu Beer SIRLOIN 50 ### Waka	Charred corn, choi sum, chargrilled pineapple,	30		9 13
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 unrivelled smokey aromas. SWEET & SPICY SAMBAL CHICKEN Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion YAKINIKU SALMON Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion WAGYU BEEF SIRLOIN Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri ENGLISH BEEF FILLET 80z Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri STUTOMAKI 10 PIECES Large sushi roll with rice on the inside wrapped in nori SPICY SESAME TUNA Gochujang, green mango, cucumber & togchiang, green peppers v ve WAGYU BEEF SIRLOIN 45 OMAKASE OMAKASE OMAKASE OMAKASE 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. 18 PIECES FOR 2-3 PEOPLE 30	nori furikake, red Thai curry sauce			
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YAKINIKU SALMON YAKINIKU SALMON Japanese BBQ glaze, sweet potato and lemongrass puree, yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion WAGYU BEEF SIRLOIN Sweet miso onion, purple potato crisps, grilled tenderstem broccoli & chimmichurri ENGLISH BEEF FILLET 80z Sweet miso onion, purple potato crisps, grilled tenderstem broccoli & chimmichurri Sweet miso onion, purple potato crisps, grilled tenderstem broccoli & chimmichurri 18 PLANT POWERED Wakame seaweed, tenderstem broccoli, avocado, green peppers v ve OMAKASE 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. 18 PIECES FOR 2-3 PEOPLE 30	Japanese BBQ glaze, sweet potato and lemongrass puree,	18		14
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Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri ENGLISH BEEF FILLET 80z Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri 38 Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri 18 PIECES FOR 2-3 PEOPLE 30	yuzu and nashi pear, grilled kabocha, sesame, chilli & spring onion			
Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri ENGLISH BEEF FILLET 80z Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri 38 Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri 38 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. 18 PIECES FOR 2-3 PEOPLE 30	WAGYU BEEF SIRLOIN	45		
FNGLISH BEEF FILLET 80z Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri 38 Sweet miso onion, purple potato crisps, grilled tenderstem brocolli & chimmichurri 38 The pieces of the freshest and tastiest sushi to create a memorable dining experience. 18 PIECES FOR 2-3 PEOPLE 30	Sweet miso onion, purple potato crisps,		Omakase is the japanese tradition of letting a chef choose	
Sweet miso onion, purple potato crisps, memorable dining experience. grilled tenderstem brocolli & chimmichurri 18 PIECES FOR 2-3 PEOPLE 30		30		
grilled tenderstem brocolli & chimmichurri 18 PIECES FOR 2-3 PEOPLE 30	Sweet miso onion, purple potato crisps,	30		
ADD SAUCES 2 peppercorn or truffle & mushroom 40 PIECES FOR 4-5 PEOPLE 50	grilled tenderstem brocolli & chimmichurri			
	AUU SAUCES 2 peppercorn or truffle & mushroom		40 PIECES FOR 4-5 PEOPLE	50