

## STARTERS

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TUNA PIZZA <i>g, e, f, s, su, m</i>	26
thinly sliced tuna, umami aioli, white truffle oil	
TUNA TATAKI <i>f, s, m, su</i>	28
mustard su-miso, kizami wasabi	
TIGER SHRIMP	32
DYNAMITE <i>g, e, f, s, cr, se, su, m</i>	
sweetcorn, oyster mushroom	
YELLOWTAIL SERRANO <i>g, f, s</i>	26
yuzu soy, micro coriander, tomato salsa	
ROCK SHRIMP <i>g, e, cr</i>	22
gochujang yuzu aioli	
MINI TACOS <i>g, s, se, su</i>	20
choose: wagyu, tuna <i>e, f</i> or mushroom <i>e (v)</i> crispy wonton, spicy tomato ponzu, red onion, cilantro, jalapeño	
TEMPURA CALAMARI <i>g, e, f, se, su</i>	20
yuzu goma sauce, burnt lime	
GRILLED AVOCADO (VG) <i>g, d, s, su, se</i>	18
garlic butter, toszazu, togarashi	
EGGPLANT MISO (VG) <i>s, se, su</i>	18
den miso, pickled lotus root, edible flower	
SEAWEED SALAD (VG) <i>g, s, se, su</i>	18
wakame, cucumber, rayu	
LILLI SALAD (VG) <i>g, s, se, su</i>	18
mixed greens, wafu dressing	
CRISPY TOFU (VG) <i>g, s, se, su</i>	18
gochugaru, cucumber, green onion	

## MAINS

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MISO BLACK COD <i>f, s, su</i>	35
den miso, hajikami	
JIDORI CHICKEN <i>g, d, e, s, su</i>	30
potato purée, balsamic teriyaki	
LAMB CUTLETS <i>s, su</i>	38
anticucho sauce, tenderstem broccoli	
48HR WAGYU SHORT RIB <i>g, e, s, su</i>	42
braising jus, quail egg, carrot, potato	
RIBEYE STEAK (300G) <i>d</i>	49
wasabi butter	
BEEF WELLINGTON <i>g, d, e, s, m, c, su</i>	45
English grass-fed beef fillet, potato purée, roasted broccoli, black garlic teriyaki	
GARDEN	32
WELLINGTON (V) <i>g, d, e, s, se, su, c</i>	
spinach, beetroot, celeriac, potato purée, roasted broccoli, black garlic teriyaki	
MUSHROOM TOBAN (V) <i>g, d, s, se, su</i>	23
mixed mushroom, nanbanzu soy	

## SIDES

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FRIED RICE <i>g, s, cr, se, su</i>	12
choose: seafood <i>f</i> , wagyu or vegetarian (v) vegetables, garlic shoyu	
GYOZA <i>g, s, c, su, se</i>	10
choose: beef or vegetables (v) spicy tomato ponzu, green onion	
EDAMAME <i>s</i>	4/6
choose: kimchi butter <i>d, f, su</i> or maldon sea salt (vg)	
POTATO PUREE (V) <i>d</i>	7
chive	
GRILLED ASPARAGUS (VG) <i>g, s, se, su</i>	7
yuzu goma sauce, furikake	

## DESSERTS

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CHOCOLATE TART (V) <i>g, d, e, s, n</i>	14
hazelnut ganache, salted caramel ice cream	
BAKED ALASKA (V) <i>g, d, e, s</i>	15
raspberry cream, vanilla ice cream	
HAWAIIAN (VG)	12
burnt pineapple, yuza kalamansi sorbet	
AB CIGAR (V) <i>g, d, e, s</i>	14
chocolate	

(g) gluten, (d) dairy, (e) eggs, (f) fish, (s) soya, (n) nuts, (pn) peanuts, (m) mustard, (cr) crustaceans, (c) celery, (se) sesame, (su) sulphites

Please inform our team of any allergies or intolerances when ordering.