

Small Plates

Classics

Miso Soup (v) Miso soup with tofu and wakame.	3
Chicken Katsu Deep-fried chicken breast in panko served with a spicy mayonnaise.	6.5
Tofu Katsu (v) Deep-fried tofu in panko served with a spicy mayonnaise.	5.5
Spicy Peppered Squid Chef's Recommendation Spicy crispy squid, garnished with red chili and spring onion.	6
Beef Spring Roll (4pc) Braised beef, hand rolled and served with sweet chili sauce.	6
Duck Spring Roll (4pc) Aromatic duck, hand rolled and served with hoisin sauce.	6.5
Vegetable Spring Roll (v) (4pc) Mixed vegetables hand rolled and served with sweet chili sauce.	5.5
Agedashi Tofu (v) Deep fried tofu, served with sweet soy sauce.	5
Chargrilled Robata	
Teriyaki Chicken Chicken breast marinated in garlic, ginger, sake, mirin and coriander with teriyaki sauce.	7
Teriyaki Salmon Salmon marinated in garlic, ginger, sake, mirin and coriander with teriyaki sauce.	8
Kimchi Chicken Chicken breast marinated in kimchi, garlic, ginger and coriander served with kimchi.	7
Beef and Coriander** Beef fillet marinated in coriander, sake, mirin and sesame oil.	8
King Prawns** King prawns marinated in lime, lemongrass, garlic, red chili and sesame oil.	8
Bulgogi Pork Belly Chef's Recommendation Pork belly marinated in garlic, red chili, mirin and sesame oil.	7
Grilled Aubergine (v) Grilled aubergine with ginger, garlic and sesame dressing.	6

Lunch Offer: Monday - Friday, 11am to 5pm
3 Small Plates: £15.00 excluding dishes marked **

Dim Sum

Gyoza (v) (4pc) Steamed gyoza with chili and soy dressing. <i>Chicken / Vegetable</i>	5.5/5
Prawn Ha Kauw (4pc) Steamed prawn dumplings, served with dipping sauce.	6
Pork Siu Mai (6pc) Steamed pork dumplings served with dipping sauce.	6.5
Crispy Duck Bao Crispy duck, hoisin sauce, spring onion and coriander, served in a steamed bun.	5.5
Pork Belly Bao Pork belly, pickled daikon, sesame, served in a steamed bun.	5
Mushroom Bao (v) Chef's Recommendation Oyster mushrooms, chili, peanut, served in a steamed bun.	5.5

Tempura

Prawn Tempura Prawns in tempura, served with dipping sauce.	7.5
Wasabi Prawns Chef's Recommendation Prawns in tempura, served with wasabi mayonnaise.	7
Vegetable Tempura (v) Selection of fresh vegetables in tempura, served with a dipping sauce.	6

Sides

Steamed Edamame (v) Steamed edamame with chili salt.	3.5
Kimchi (v) Korean salted and pickled cabbage in red chilies and garlic.	4
Stir Fried Greens (v) Pak choy in garlic and soy.	3.5
Nam Jim Salad Mango, sugar snaps, beansprout and coriander salad with nam jim dressing.	4
Asian Slaw (v) House Asian inspired Slaw.	3.5
Spicy Cucumber (v) Cucumber, chili, sesame, chinkiang vinegar.	3.5

Main Dishes

Mains

Katsu Curry (v) Chicken breast or Tofu in panko, served with steamed rice and pickles. <i>Chicken / Tofu</i>	14/12
Massaman Beef Fillet Chef's Recommendation Beef skewers served with a massaman spiced puree, oyster mushrooms and crispy shallots.	19
Salmon in Miso Pan-fried salmon served with mixed vegetables and miso sauce.	17
Teriyaki Chicken Chicken breast marinated in garlic, ginger, sake, mirin and coriander with teriyaki sauce served with steamed rice and vegetables.	16
Crispy Duck Salad Crispy duck with a pickled radish and green bean salad, served with tamarind dressing.	14
Pad Thai (v) Stir fried with rice noodles, bean sprout, spring onion, egg and peanuts. <i>Chicken / Prawn / Tofu</i>	13/14/11
Thai Green Curry (v) Fragrant green curry sauce with mixed peppers, green beans served with steamed rice. <i>Chicken / Prawn / Tofu</i>	14/15/12
Ponzu Sea Bream Chef's Recommendation Pan fried sea bream with aubergine, pak choy and a ponzu sauce.	16
Pan Fried Sea Bass Sautéed with garlic, ginger, chili lemongrass and coriander served with greens.	16
Crispy Pork Belly Fried Rice Adobo glazed crispy pork belly with house fried rice and greens.	14
Rice / Noodles	
Steamed Rice (v)	3.5
Fried Rice (v)	3.5
Udon Noodles (v) Sesame oil and soy.	3.5

Please make your server aware of any dietary requirements.
Vegetarian or Vegan alternative available (v)