

FRESH JUICES

CARROT, PINEAPPLE & GINGER	75
CUCUMBER, CELERY, SPINACH, APPLE & LIME	75
BEETROOT, GRAPES, GINGER & ORANGE	75

SOFT DRINKS

PUREZZA STILL / SPARKLING 750ML	3.75
- Add elderflower	1
- Add watermelon	1
- Add passion fruit	1
ORANGE, APPLE, PASSION FRUIT, PINEAPPLE	2.5
COKE / DIET COKE / LEMONADE	2.75
FEVER TREE TONIC-ELDERFLOWER	3

TEAS & COFFEES

ESPRESSO	2.5
DOUBLE ESPRESSO	3
AMERICANO	2.75
LARGE AMERICANO	3
FLAT WHITE	3
CAPPUCCINO	3.5
DECAFFEINATED COFFEE	2.5
RISTRETTO	2.5
CAFFE LATTE	3.5
CAFFE MOCHA	3.5
LIQUEUR COFFEE	6.5
HOT CHOCOLATE	5
SYRUPS	1
Chai, caramel, vanilla, hazelnut	
SELECTION OF TEAS ALSO AVAILABLE	3



SMALLER PLATES

EDAMAME (VG)	5
Steamed edamame beans with sea salt	
VEGAN GYOZA (VG)	8
Crispy vegetable dumplings with soy, sesame, chilli oil & seaweed salad	
CHICKEN GYOZA	8.75
Crispy chicken dumplings with soy, sesame & chilli oil	
SQUID	12.5
Crispy squid with lime, coriander, shichimi togarashi dressing with pickled apples, pears & grapes	
KING PRAWNS	12.5
King prawns with chilli & garlic butter, togarashi cracker	
PRAWN BAO	9.5
Crispy prawns in soft steamed bao bun filled with pickles, carrot, coriander & citrus sriracha mayonnaise	
PORK BAO	8.5
Soy braised pork in soft steamed bao bun filled with pickles, carrot, coriander & citrus sriracha mayonnaise	
CHICKEN YAKITORI	11.5
Soy & mirin grilled chicken skewers with pickled apples, pears & grapes	
PRAWN TACO	10.5
Crispy prawn soft taco with avocado, pickled ginger, japanese mayonnaise & pico de gallo	

SALADS

ASIAN TOFU SALAD (V)	13.5
Beans, boiled eggs, cucumber, tofu, potato, gem lettuce, raddish, carrots, cashew nuts & sesame dressing	
JAPANESE SOBA SALAD (VG)	14.5
Soba noodle salad with spring onion, asian vegetables, pomegranate, seeds, smoked soy & sesame dressing	
- Add seared tuna	5
- Add seared beef	5

SANDOS

LOBSTER & PRAWN ROLL	16.5
Grilled Jersey lobster & prawns, brioche roll, lettuce, cress, citrus mayonnaise, shallots, coriander & asian slaw	
IZAKAYA JAPADOG	12.5
Soft white roll, mirin glazed smoked hotdog, caramelised onions, Japanese mayonnaise, togarashi & asian slaw	
CHICKEN KATSU (BURGER)	13.5
Crispy panko bread crumbed chicken fillet in a brioche bun with spicy soy & citrus mayonnaise, caramelised onions, gem lettuce, monterey jack cheese & asian slaw	
MINUTE STEAK SANDO	14.5
Grilled minute steak in a soft white bap, gem lettuce, pickled red cabbage, gochujang mayonnaise & asian slaw	

SIDES

STIR FRIED ASIAN VEGETABLES (VG)	5
With soy, sesame and gochujang	
STEAMED RICE (VG)	5
BAKED SWEET POTATO & YUZU KOSHU (VG)	5
FRIES	5
TRUFFLE PARMESAN FRIES	6

POKÉ, RAMEN & DONBURI

POKÉ (VG)	14.5
Avocado, cucumber, raddish, spring onion, mango, edamame beans, soy & lime dressing	
SPICY SALMON & TUNA POKÉ	18.5
Spicy gochujang marinated raw salmon & tuna, cucumber, raddish, spring onion, mango, edamame beans, soy & lime dressing	
PORK RAMEN	18
Slow braised pork belly, ramen noodles, pork broth, spring onion, mushrooms, edamame beans, bamboo, bean sprouts, boiled egg, sesame & chilli dressing	
AUBERGINE DONBURI (VG)	14.5
Braised aubergines, edamame beans, carrots, raddish, pickled cabbage, spring onions with a sesame, soy & mirin dressing	
CHICKEN OR DUCK DONBURI	20
Crispy katsu chicken or duck, edamame beans, mushrooms, carrots, raddish, spring onions with a sesame, soy & mirin dressing	
STIR FRIED NOODLES (VG)	14.5
Stir fried wheat noodles, peppers, onions, mushrooms, carrots, mange tout with chilli, sesame & soy	
- Add tofu (VG)	2.5
- Add beef	5
MASSAMAN (VG)	18
Classic massaman curry sauce with sweet potato, beans, bok choy, bamboo shoots, water chesnuts, aubergine, tofu, steamed rice & crackers	
DUCK OR PRAWN RED CURRY	23
Braised duck or prawn red curry with coconut, bok choy, sweet potato, water chesnuts, steamed rice & crackers	
TERIYAKI SALMON	24
Classic grilled teriyaki salmon with tenderstem broccoli, edamame beans & sesame	
MINUTE STEAK 200g	24.5
Grilled steak with soba noodles, spring onions, red onions, cucumber, cherry tomatoes, sesame & spicy kimchi dressing	

Our favourites!

SUSHI

PIECES: 4/8

SALMON & TUNA FOTOMAKI	7.5/13
Cooked salmon & tuna, pickled ginger, cucumber, crispy shallots & sweet chilli mayonnaise	
VEGGIE MAKI ROLLS (V)	7.5/13
Cucumber, mango, beetroot, soy, mayonnaise, togarashi & sesame	
TEMPURA PRAWN	8.5/16
Crispy prawn, cucumber, mango & citrus mayonnaise	
CALIFORNIA	8.5/16
Jersey crab, avocado, cucumber, tobiko & yuzu mayonnaise	
CRISPY RICE & TARTARE	9.5/18
Crispy rice topped with raw salmon tartare, soy & yuzu mayonnise	

PIECES: 6

NIGIRI	13.25
Selection of Nigiri sushi:	
- Salmon	
- Tuna	
- Scallop	
- Ebi	
SASHIMI	15.5
Selection of 2 to 3 variations:	
- Salmon	
- Tuna	
- Scallop	

DESSERTS

CHIA (VG)	8
Mango compote, coconut, vanilla & chia seeds	
ICE CREAMS & SORBETS	8
Vanilla, strawberry or chocolate Lemon or passionfruit	
PANACOTTA	9.75
Kafir lime & cocount panacotta with toasted almonds, passionfruit sorbet & crushed amaretti	
CHOCOLATE MOUSSE	9.5
Rich chocolate mousse with Oreo & Kitkat	

All prices are Goods and Services Tax inclusive
Please be aware there could be nut traces in some of the ingredients used in the preparation of our menus.
If you have any dietary requirements please inform your waiter
(VG = Vegan, V = Vegetarian)

RAW

S/L

SALMON TIRADITO	13/16
Salmon, soy & chilli braised red onions, sweetcorn, Japanese dashi ponzu	
TUNA TARTARE	15.5
Tuna tartare with cucumber, mango & chilli salsa, soy & extra virgin olive oil dressing	
SCALLOP CEVICHE - KINILAU	15
Jersey scallops, grilled tiger prawns, red onion, mango & chilli salsa with a lime, coconut & kalamansi dressing	
BEEF TATAKI	14/17.5
Seared beef sirloin, pico de gallo, chilli, soy, mirin, sesame & truffle ponzu	

Eat
Drink
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