



EASTER BRUNCH

£78 per person, Saturday 19 April & Sunday 20 April

COLD —

AB TUNA PIZZA

Umami aioli, shiso, truffle oil (gfa)

SALMON TATAKI

Mustard su miso, kizami wasabi (gfa)

HOUSE SALAD

Onion dressing, balsamic vinegar

HOT —

AB TACO

Wagyu bulgogi, roasted tomoato ponzu (gfa)

MISO AUBERGINE

Sweet miso, sesame seeds, pickled lotus root

ROCK SHRIMP

Gochujang aioli, chives

DYNAMITE LOBSTER

Pickled shimeji, jalapeno

LAMP CHOP

Anticucho sauce, crispy potato

SIGNATURE SUSHI & SASHIMI PLATTER —

CHEF'S SELECTION OF SASHIMI

SPICY TUNA ROLL

Avocado, cucumber, pickle

PERFECT STORM

Spicy tuna, prawn tempura,
salmon belly aburi, chipotle mayo

COW WOW

Braised short rib, coleslaw

CRISPY VEGAN ROLL

Enoki tempura, amazu carrot

DESSERT —

YUZU CITRUS

Candied peeled orange, strawberry gelato