

SET LUNCH

Two courses for £38 per person
Including miso soup and steamed rice

APPETIZER

WHITEFISH CRUDO

Sea bass, shiso, nanbanzu (gf)

SALMON TATAKI

Mustard su miso, Kizami wasabi (gfa)

HOUSE GREEN SALAD

Onion dressing (gf) (ve)

SHITAKE GYOZA

Black garlic, soy glaze (ve)

AB TACO

Wagyu bulgogi, roasted tomato ponzu (gf)

DEVON CRAB MAKI

Avocado, cucumber, dynamite mayo

KIMCHI GLAZED SCALLOP

Tomato salsa

MAIN COURSE

TEMPURA MORIAWASE

Prawn, seasonal vegetables, ponzu (gf)
Vegetarian option available

CHEF'S SELECTION OF SUSHI

Six pieces

GRILLED SALMON

Miso glaze, padron pepper (gf)

LAMB CHOP

Anticucho miso (gf)
+ £10 supplement

JIDORI CHICKEN

Teriyaki, garlic cream (gf)

BIBIMBAP

Wagyu bulgogi, mixed rice

WAGYU SHORT RIB - 120G

Braising jus, vegetable momiji (gf)
+ £18 supplement

YAKI UDON

Seasonal vegetables, yuzu kosho soy (v)

WINE BY THE GLASS - £16

WHITE

Pascal Jolivet, "Les Caillottes"
Sancerre 2022. Loire Valley, France

RED

Bachelder, "Wismer-Foxcroft"
Gamay Noir 2022. Twenty Mile Bench, Canada

Available Monday - Saturday, 12 - 2pm

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill. Please inform our team of any allergy or any dietary requirements.
(v) - vegetarian, (ve) - vegan, (gf) - gluten free, (gfa) - gluten free available.