

## CRUDITÉS

**Spicy House Mixed Nuts 4.5**

**Lebanese Green Olives 4.5**

**Pickle of the Week 4.5**

## SIGNATURES

### **Hamachi Carpaccio**

*Jalapeno Sauce - Ponzu Dressing - Lime Zest 16.5*

### **Otoro Handroll**

*Yuzu Ponzu - Black Truffle - Caviar 9 (pp)*

### **Steak Tartare Handroll**

*Bonito Aioli - Fried Capers 9 (pp)*

### **Devon Crab Salad**

*Mizuna - Cucumber - Yuzu Tobiko 18.5*

### **Shish Barak Dumplings**

*Labneh - Mint Pesto - Chilli Oil - Pine Nut 22*

### **Tofu Gyoza (v)**

*Napa Cabbage - Soy Lime Glaze 16.5*

### **Potato Cake**

*Scallion - Mascarpone Dashi - Ikura 21*

*Please inform a server of any allergies or dietary requirements.*

## MAINS

### Steamed Pollock

*Coconut Reduction - Samphire - Prawn Oil 26*

### Crispy Pork Belly

*Roasted Celeriac Purée - Pork & Orange Jus 28*

### A5 Wagyu Udon

*Mentsuyu - Cured Egg Yolk 28*

### Wild Mushrooms Gnocchi (v)

*Sake & Smoked Sage Emulsion 23*

**Bowl of Rice 4**

**Bread of the Day 4**

*Miso Butter 2*

## DESSERTS

### Pandan Crème Brulée

*Madagascan Vanilla 10*

### Black Sesame Tres Leches

*Tahini Whipped Cream - Orange Zest 9.5*