





FESTIVE MENU

2 courses £65 | 3 courses £90



APPETISERS

supplement £10 per dish

EDAMAME

choose: kimchi butter
or maldon sea salt (vg)

MINI TACOS

choose: wagyu, tuna or mushroom (v)
crispy wonton, spicy tomato ponzu,
red onion, cilantro, jalapeño

GYOZA

choose: beef or vegetables (v)
spicy tomato ponzu, green onion

STARTERS

TUNA PIZZA

thinly sliced tuna, umami aioli,
white truffle oil

LILLI SALAD (VG)

mixed greens, wafu dressing

CRISPY TOFU (VG)

gochutgaru, cucumber, green onion

YELLOWTAIL SERRANO

yuzu soy, micro coriander, tomato salsa

MAINS

*served with asparagus, baby carrots
and parsnips in a toban*

TURKEY WELLINGTON

potato purée, roasted broccoli,
cranberry teriyaki

MISO BLACK COD

den miso, hajikami

TIGER SHRIMP DYNAMITE

sweetcorn, oyster mushroom
supplement £9

EGGPLANT MISO

den miso, pickled lotus root, edible flower

LAMB CUTLETS

anticucho sauce, tenderstem broccoli

DESSERTS

CHOCOLATE TART (V)

hazelnut ganache, salted caramel ice cream

BAKED ALASKA (V)

raspberry cream, vanilla ice cream

HAWAIIAN (VG)

burnt pineapple, yuzu kalamansi sorbet

(v) vegetarian, (vg) vegan. Please inform our team of any allergies or intolerances when ordering. For full allergen information, scan the QR code.

