

ALL DAY MENU - ALLERGENS



STARTERS

TUNA PIZZA <i>g, e, f, s, su</i> thinly sliced tuna, umami aioli, white truffle oil	26
TUNA TATAKI <i>f, s, m, su</i> mustard su-miso, kizami wasabi	28
TIGER SHRIMP DYNAMITE <i>g, e, f, s, cr, se, su</i> sweetcorn, oyster mushroom	32
YELLOWTAIL SERRANO <i>g, f, s</i> yuzu soy, micro coriander, tomato salsa	26
ROCK SHRIMP <i>g, e, cr</i> gochujang yuzu aioli	22
MINI TACOS <i>g, s, se, su</i> choose: wagyu, tuna <i>e, f</i> or mushroom <i>e</i> (v) crispy wonton, spicy tomato ponzu, red onion, cilantro, jalapeño	20
TEMPURA CALAMARI <i>g, e, f, se, su</i> yuzu goma sauce, burnt lime	20
GRILLED AVOCADO (V) <i>g, d, s, su</i> garlic butter, tosazu, togarashi	18
EGGPLANT MISO (VG) <i>s, se, su</i> den miso, pickled lotus root, edible flower	18
SEAWEED SALAD (VG) <i>g, s, se, su</i> wakame, cucumber, rayu	18
LILLI SALAD (VG) <i>g, s, se, su</i> mixed greens, wafu dressing	18
CRISPY TOFU (VG) <i>g, s, se, su</i> gochugaru, cucumber, green onion	18

MAINS

MISO BLACK COD <i>f, s, su</i> den miso, hajikami	35
JIDORI CHICKEN <i>g, d, e, s, su</i> potato purée, balsamic teriyaki	30
LAMB CUTLETS <i>s, su</i> anticucho sauce, tenderstem broccoli	38
48HR WAGYU SHORT RIB <i>g, e, s, su</i> braising jus, quail egg, carrot, potato	42
RIBEYE STEAK (300G) <i>d</i> wasabi butter	49
BEEF WELLINGTON <i>g, d, e, s, m, c, su</i> English grass-fed beef fillet, potato purée, roasted broccoli, black garlic teriyaki	45
GARDEN WELLINGTON (V) <i>g, d, e, s, se, su</i> spinach, beetroot, celeriac, potato purée, roasted broccoli, black garlic teriyaki	32
MUSHROOM TOBAN (V) <i>g, d, s, se, su</i> mixed mushroom, nanbanzu soy	23

SIDES

FRIED RICE <i>g, s, cr, se, su</i> choose: seafood <i>f</i> , wagyu or vegetarian (v) vegetables, garlic shoyu	12
GYOZA <i>g, s, c, su</i> choose: beef or vegetables (v) spicy tomato ponzu, green onion	10
EDAMAME <i>s</i> choose: kimchi butter <i>d, f, su</i> or maldon sea salt (vg)	4/6
POTATO PUREE (V) <i>d</i> chive	7
GRILLED ASPARAGUS (VG) <i>g, s, se, su</i> yuzu goma sauce, furikake	7

DESSERTS

CHOCOLATE TART (V) <i>g, d, e, s, n</i> hazelnut ganache, salted caramel ice cream	14
BAKED ALASKA (V) <i>g, d, e, s</i> raspberry cream, vanilla ice cream	15
HAWAIIAN (VG) burnt pineapple, yuza kalamansi sorbet	12
AB CIGAR (V) <i>g, d, e, s</i> chocolate	14

(g) gluten, (d) dairy, (e) eggs, (f) fish, (s) soya, (n) nuts, (pn) peanuts, (m) mustard, (cr) crustaceans, (c) celery, (se) sesame, (su) sulphites

Please inform our team of any allergies or intolerances when ordering.