

SMALL PLATES

Padron Peppers (ve,gf) £7.5
Grilled with sea salt & Sichuan spices

Tenderstem Broccoli (ve,gf) £7.5
Grilled with sesame, ginger & homemade chilli oil

Miso Aubergine (ve,gf) £8
Steamed with miso glaze.

Bandit Chicken £9.5
Signature Hong Kong dish, aromatic spice infused chicken wings & thighs with crispy encrusted coating.

Chicken Yakitori (4pcs) £8.5
Smoked skewered chicken with sweet savory soy.

Salt Aged Pork Belly (gf) £10
Roasted, served with homemade gochujang and lettuce

Sake Steamed Clams (gf) £10
With ginger, chilli & spring onion

Tuna Salmon Tartare £10
Marinated with gochugaru, soy, perilla oil, served with avocado & nori

Jap Chae £10
Stir fried dangmyeon (sweet potato noodles) with vegetable and chicken, dressed with sesame oil and soy. (vegan & gf options available)

Cheung Fun £10
Stir fried rice noodle rolls with XO sauce. (gf options available)

Miso Chocolate Fondant £7.5
Served with vanilla ice cream

Matcha Tiramisu £7.5

BENTO

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DUMPLINGS (5pcs)

Chicken Vegetable £9

Szechuan Spicy Beef £9

Thai Green Curry Pork £9

Kimchi Vegetable £9

Salmon & Prawn Won Ton £10



BAO

Classic Braised Pork

With house pickles, roasted peanut & crispy shallot

Spicy Chicken

Coated with house bibimbap sauce, cucumber & crispy shallot

Ginger Braised Tofu (ve)

With house pickles, crispy shallot

£8

SIDES

Edamame Beans

Seasoned Seaweed

Homemade Kimchi

Sushi Rice

£4

DESSERTS

Japanese Glazing Platter

Selection of ice cream mochi, dorayaki & seasonal tropical fruits

£9

Homemade Ice Cream (2 scoops)

Please ask for today's flavours

£5.5

If you have any food allergies, intolerances or concerns about cross contamination, please talk to our team.

Minimum spend - £25 per person

100% of tips go to the staff.

SAKE

Hakushika Ginjo Namachozo 300ml

£15

Fresh, crisp and refreshing taste ginjo, excellent for pairing with soy-based dishes. Served chilled.

Homare Junmai Aladdin 300ml

£19

Elegant aroma unfolds with layers of fresh apple and melon, complemented with a light and clean finish. Served chilled.

Otokoyama Tsumamitsutsu 300ml

£18

Light, smooth and rich type. A quiet grain-like aroma with a hint of fruity nose. Refreshing lightness with vivid acidity. A very dry sake with a sharp, rich and full-bodied taste. Served warm.

Kizakura Piano Junmai Sparkling 300ml

£18

Fruity aroma like apples or pears, with sweetness comes from rice. The taste resembles the light melody of the piano. Natural carbonated from the fermentation process. Served chilled.

SOJU

£14

Known as 'Korean vodka', clear distilled rice liquor.

Hite Jinro Fresh 350ml

GoodDay Citron 360ml

MAKGEOLLI

Korean sparkling rice wine with a uniquely tangy, creamy flavour.

Half bottle - £9 Bottle (750ml) £16

GIN

25ml

Shiso Gin - Wasabi Company

£7

Twisted Nose - Winchester Distillery

£7

Roku - House of Suntory

£6

Ki No Bi Gin - Kyoto Distillery

£8

Rice gin with a selection of botanicals including yuzu, hinoki wood chips, bamboo leaves, green sansho and gyokuro tea.

Floral and aromatic with refreshing yuzu standing out. Subtly earthy, oak-y elements develop, joined by a kick of ginger.

Ki No Tea Gin - Kyoto Distillery

£8.5

A carefully selected blend of teas, including Tencha and Gyokuro, have been added to the botanical recipe (Hinoki cypress, yuzu and juniper, among others) which imparts an intense aroma and depth of flavour.

WHITE WINE

Chosen by The Naked Grape

La Loupe Grenache Blanc, Languedoc, France

£7.5/175ml
£25/bt

Pale lemon colour with a fresh nose of apple and a palate of ripe citrus fruits. The epitome of well-made French whites. The freshness and clarity of flavour is second to none.

White Rioja, Bodegas Azabache, Rioja, Spain

£8/175ml
£29/bt

Lively freshness and dry minerality with a creamy finish. This wine is a great food match and really comes alive with Asian cuisine.

BENTO

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COCKTAILS

£10

Pineapple Mango Punch with Sansho Rum

from Wasabi Company

Lychee Rose Mojito

Exotic, floral take on the everyday mojito.

Yuzu Sake Mules

A Moscow Mule combines ginger beer, lime juice with an Asisan twist of yuzu, sake and Vodka from Wasabi Company.

Passion Fruit Margaritas

A tropical take on a classic margarita

Strawberry Matcha Daiquiri

Homemade strawberry goo, rum and ceremonial grade matcha from matchaeologist

Café Da Martini

Freshly brewed Vietnamese Robusta Coffee with a wicked sweetness of condensed milk.

BEER

330ml

Asahi Super Dry

£4.9

Cass

£4.9

Sapporo Premium

£4.9

Asahi Super Dry 0%

£4

WHISKY

25ml

Toki

£6.5

A Soft orchard fruits thyme honey with vanilla oak linger.

Hibiki

£9

An elegant expression, with wafts of honey, orange, a herbaceous touch or two, and light oak.

Enso

£7.5

Lemon blossom, a suggestion of smoke and bright citrus and toasted oak.

RED WINE

Chosen by The Naked Grape

Meridia Sangiovese, Meridia, Marche, Italy

£7.5/175ml
£25/bt

A smooth juicy red with ripe fruit flavours of fresh morello cherry and a plum. Plenty of flavour and elegance without too much power.

Hamilton Heights Shiraz, Murray River, Australia

£8/175ml
£29/bt

Some spice and heat here with a cassis ripe blackcurrant palate. Lots of richness yet fresh and approachable.