

LUNCH MENU

Monday - Friday / 12 - 5pm

£40.00 (per person)



FIRE

Miso Soup GF

Wagyu Beef Gyoza

Shiitake, sesame, teriyaki veal jus

Crispy Lamb Karaage

Seasoned buttermilk marinade,
Nikkei rub, gochujang, lime,
coriander, jalapeño

Pollo Nipón GF

Chicken, yuzu teriyaki

Arroz Blanco Al Vapor VG GF

Steamed rice

LAND & SEA

Miso Soup GF

Tuna Tataki GF

Seared tuna, karashi su miso,
red jalapeño herb salsa

Wagyu Beef Gyoza

Shiitake, sesame, teriyaki veal jus

Pollo Picante GF

Chicken, red and yellow anticucho,
yuzu, chives

Arroz Blanco Al Vapor VG GF

Steamed rice

EARTH

Edamame VG GF

BBQ soy beans, sea salt

Lychee Ceviche VG GF

Leche de tigre, chive oil, sweet potato,
Peruvian corn, coriander

King Oyster Mushroom

Tostadas VG GF

Pulled mushroom, smoked aji panca
chilli, guacamole, lime, coriander

Tofu Donburi V GF

Picante garlic vegetables,
steamed rice, yuzu, coriander

WATER

Miso Soup GF

Maguro Nigiri GF

Tuna

Nobashi Ebi Tempura

Prawn

Amazonian BBQ Salmon GF

Goji berries, Brazil nuts, coriander,
jungle curry, smoked purple
potato purée

Arroz Blanco Al Vapor VG GF

Steamed rice

V vegetarian / VG vegan / GF gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 15% will be added to your bill.