

Bottomless Brunch

Available Saturday & Sunday From 12pm-4pm

£69.00 (per person)

STARTERS (to share)

Edamame **VG GF**
Sea Salt

Yellowtail "Nikkei Sashimi" **GF**
Cherry tomatoes, jalapeño, coriander,
yuzu truffle soy

Octopus Takoyaki
Japanese grilled octopus balls, bonito,
seaweed, pickled ginger

CHOOSE ONE PER PERSON (to share)

Udon Carbonara
Japanese udon noodles, crispy bacon, Aji Amarillo,
parmesan cheese, rich egg yolk

Chicken Yakitori Skewers
Picante yakitori, spring onion, sesame seeds

Chuleta De Cordero
Ahumada **GF** (two pieces) +£13.00 (per person)
Marinated & smoked lamb chops,
coriander, Peruvian chilli miso

CHOOSE ONE PER PERSON (to share)

Sato Maki Roll
Sea bass, salmon tartare, romano pepper,
Chotto soy - flamed tableside

Kaisen-Don Bowl +£4.00 (per person)
Salmon, tuna and yellowtail sashimi,
topped with salmon caviar on seasoned sushi rice

DESSERT (to share)

Matcha Soft Serve **V**
Vanilla ice cream, matcha sauce, Japanese candies

FREE-FLOWING DRINKS

House white wine, rosé wine, Prosecco and beer

Frozen Watermelon Margarita
Tequila, watermelon, lime, agave

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.



Vegetarian Bottomless Brunch

Available Saturday & Sunday From 12pm-4pm

£69.00 (per person)

STARTERS (to share)

Edamame VG GF

Sea Salt

Lychee Ceviche VG GF

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

Nasu Miso VG GF

Miso aubergine, apricot, puffed soba,
sesame seeds

CHOOSE ONE PER PERSON (to share)

Nasu Katsu-Don Bowl V

Aubergine, egg, sweet soy, Japanese steamed rice

Truffled Mushroom Rice V GF

Japanese mushrooms, rich egg yolk,
queso fresco, parmesan, chives

Truffled Avocado Roll V GF

Cucumber, sesame seeds, yuzu truffle soy

DESSERT (to share)

Matcha Soft Serve V

Vanilla ice cream, matcha sauce, Japanese candies

FREE-FLOWING DRINKS

House white wine, rosé wine, Prosecco and beer

Frozen Watermelon Margarita

Tequila, watermelon, lime, agave

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.





JENKI 日本場 JENKI ICONS

À La Carte Menu

Available Saturday & Sunday From 12pm-4pm

Octopus Takoyaki £12.50

Japanese grilled octopus balls, bonito, seaweed, pickled ginger

Chicken Yakitori Skewers £14.50

Picante yakitori, spring onion, sesame seeds

Tuna Nigiri Flight £14.75

Three pieces of dressed premium blue fin tuna, medium fatty and fatty tuna

Udon Carbonara £16.50

Japanese udon noodles, crispy bacon, Aji Amarillo, parmesan cheese, rich egg yolk

Nasu Katsu-Don Bowl V £15.00

Aubergine, egg, sweet soy, Japanese steamed rice

Kaisen-Don Bowl £23.00

Salmon, tuna and yellowtail sashimi, topped with salmon caviar on seasoned sushi rice

Tonkatsu-Don Bowl £16.50

Crispy panko pork fillet, egg, sweet soy, Japanese steamed rice

DESSERT

Matcha Soft Serve V £7.50

Milk ice cream, matcha sauce, assortment of Japanese chocolates

COCKTAILS

Toki Highball £10.00

Suntory Toki, jasmine tea, jasmine cordial, apricot liqueur, soda

JENKI x CHOTTO MATTE

Matcha Pisco Sour £10.00

Barsol Pisco, JENKI Matcha, lime, yuzu, egg white

NON-ALCOHOLIC

Matcha Spritz £6.00

JENKI Matcha, lemonade

Matcha Latte £6.00

JENKI Matcha, milk of choice *(ask your server)*

SAKE FLIGHT £22.00

JUICY

The Cloudy One

The Plum One

The Yuzu One

CLASSIC

The Classic One

The Dry One

The Pure One

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.