Express lunch £14.95 (per person)

Monday - Friday / 12pm - 5pm

All served with Chotto Caesar salad, fries or Japanese furikaki rice and a soft drink

choose one

Pollo Den Miso GF Miso marinated chicken, carrot, daikon, yellow chilli yoghurt **Grilled Sea Bass GF**Sea Bass fillet, coriander, smoked yellow anticucho sauce

King Oyster Mushroom Tostadas vg GF

Pulled mushroom, smoked Aji Panca, guacamole, lime, coriander

All about sushi £39.95 (per person)

Monday - Friday / 12pm - 5pm

Unlimited sushi for 45 minutes. All dishes served to share, with additional sushi available to order within the time limit. Takeaway is not available; unfinished dishes will be charged in full.

STARTERS TO SHARE
Edamame vg gF
Sea salt

Miso Soup GF

Tofu, spring onion, wakame, bonito

Chotto Caesar Salad v
Baby gem lettuce, red chicory, cashew, lemon gueso dressing

Spicy Buttermilk Chicken Karaage Nikkei rub, gochujang, lime, coriander

Sushi Platter To Share

Sato Maki GF

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

Yasai Miso Crispy Sushi vG GF Picante miso vegetables, takuan, shiso cress

Shrimp Tempura Roll Prawn tempura, avocado, unagi sauce

Truffled Avocado Roll V GF Cucumber, sesame seeds, yuzu truffle soy

Additional Sushi Order

Sato Maki GF

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

Yasai Miso Crispy Sushi vG GF Picante miso vegetables, takuan, shiso cress

Shrimp Tempura Roll
Prawn tempura, avocado, unagi sauce

Truffled Avocado Roll V GF Cucumber, sesame seeds, yuzu truffle soy

Salmon Nigiri

Sea Bass Nigiri

Tuna Nigiri

Avocado Nigiri

Takuan Nigiri



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 quest's own risk. Prices include VAT at the current rate and a discretionary service charge of 15% will be added to your bill.



lunch tasting menu £29.95 (per person)

Miso Soup GF

Tofu, spring onion, wakame, bonito

choose one

Edamame vg gF

Sea salt

Spicy Edamame vg GF Rocoto chili dressing

choose one

Shrimp Tempura Roll

Prawn tempura, avocado, unagi sauce

Sato Maki GF

Sea bass, salmon tartare, romano pepper, Chotto sov flamed tableside

Truffled Avocado Maki v GF

Cucumber, sesame seeds. vuzu truffle sov

Yasai Miso Crispy Sushi vg gF

Picante miso vegetables, takuan, shiso cress

Chotto Caesar Salad v

Baby gem lettuce, red chicory, cashew, lemon queso dressing

Lychee Ceviche vg gf

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

choose

Pollo Picante GF

Chicken, red and yellow Anticucho, vuzu, chives

Robata Sea Bass Rice Bowl

Smoked yellow anticucho, arroz chaufa

King Oyster Mushroom Tosťada vg gr

Pulled mushroom, smoked Aii Panca, quacamole, lime. coriander

choose one

Warm Cinnamon Churros v

Dulce de leche, chocolate hazelnut sauce

Mochi Ice Cream Selection v GF

V vegetarian

VG vegan

GF gluten free

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