

canapé



canapé menu

£3.00 (per piece)

sushi

Yasai Miso Crispy Sushi **VG GF**

Picante miso vegetables, takuan, shiso cress

Spicy Tuna Hako Roll

Tenkasu tempura, chilli garlic mayo

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

Truffled Avocado Roll **V GF**

Cucumber, sesame seeds, yuzu truffle soy

frio

Warm Beef Tataki **GF**

Seared beef fillet, smoked Aji Panca, baby watercress, passion fruit salsa

King Oyster Mushroom Tostadas **VG GF**

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

Lychee Ceviche **VG GF**

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

Sea Bass Ceviche **GF**

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

Yellowtail "Nikkei Sashimi" **GF**

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

especial

Black Cod Aji Miso **GF** £6.00

Chilli miso marinade, yuzu, chives

Lomo A La Parrilla **GF** £4.50

Chargrilled beef fillet, picante jus, coriander causa, pomegranate, sweet potato crisp

Yellowtail Nigiri **GF** £4.50

Yuzu truffle soy

Chuleta De Cordero Ahumada **GF** £7.50

Marinated & smoked lamb chops, coriander, Peruvian chilli miso

Otoro Sashimi £7.50

Premium tuna belly, Chotto soy, kizami wasabi

robata

Anticucho Skewers **GF**

Chicken / Prawn / Salmon

Teriyaki Skewers **GF**

Chicken / Prawn / Salmon

caliente

Crispy Squid Tempura

KZ spice, red chilli, smoked yellow anticucho emulsion

Nasu Miso **VG GF**

Aubergine miso, apricot, puffed soba, sesame seeds

dulce

Mochi Selection **V**

Warm Cinnamon Churros **V**

V vegetarian / **VG** vegan / **GF** gluten free

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Please kindly note that menu items shown may be subject to change, based on product availability at the time of booking. 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.

canapé and bowl food



canapé menu I

£39.00 (per person)

Spicy Tuna Hako Roll

Tenkasu tempura, chilli garlic mayo

King Oyster Mushroom Tostadas **VG GF**

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

Lychee Ceviche **VG GF**

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

Anticucho Skewers **GF**

Chicken

Yasai Miso Crispy Sushi **VG GF**

Picante miso vegetables, takuan, shiso cress

Mochi Selection **VG GF**

canapé menu II

£43.00 (per person)

Truffled Avocado Roll **V GF**

Cucumber, sesame seeds, yuzu truffle soy

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

Sea Bass Ceviche **GF**

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

Black Cod Aji Miso **GF**

Chilli miso marinade, yuzu, chives

Anticucho Skewers **GF**

Chicken

Yasai Miso Crispy Sushi **VG GF**

Picante miso vegetables, takuan, shiso cress

Mochi Selection **VG GF**

Warm Cinnamon Churros **V**

canapé menu III

£53.00 (per person)

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

Truffled Avocado Roll **V GF**

Cucumber, sesame seeds, yuzu truffle soy

Warm Beef Tataki **GF**

Seared beef fillet, smoked Aji Panca, baby watercress, passion fruit salsa

Yellowtail "Nikkei Sashimi" **GF**

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

Teriyaki Skewers **GF**

Chicken

Chuleta De Cordero Ahumada **GF**

Marinated & smoked lamb chops, coriander, Peruvian chilli miso

Yasai Miso Crispy Sushi **VG GF**

Picante miso vegetables, takuan, shiso cress

Mochi Selection **VG GF**

Warm Cinnamon Churros **V**

V vegetarian / **VG** vegan / **GF** gluten free

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bowl food menu

fish

Crispy Squid Tempura £6.00
KZ spice, red chilli, smoked yellow anticucho emulsion

Tentáculos De Pulpo GF £11.00
Octopus, spicy yuzu, purple potato purée

Salmon Fillet Den Miso GF £7.50
Steamed rice, chilli miso marinade, yuzu, chives

meat

Nikkei Gyoza £7.50
Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu

Spicy Buttermilk Chicken Karaage £8.50
Nikkei rub, gochujang, lime, coriander

Asado De Tira GF £11.25
Slow cooked braised beef short rib on the bone, purple potato purée, teriyaki jus, chives

Pollo Picante GF £8.50
Chicken, red and yellow Anticucho, yuzu, chives

vegetables

Truffled Mushroom Rice V £8.00
Japanese mushrooms, rich egg yolk, queso fresco, parmesan, chives

Chotto Caesar Salad V £5.00
Baby gem lettuce, red chicory, cashew, lemon queso dressing

Arroz Chaufa V GF £6.00
Egg fried rice, Peruvian vegetables, spicy sesame soy (*vegan option available*)

deluxe

Prawn Spring Roll £11.00
Shiitake, shiso, yuzu kosho

Wagyu Sirloin GF £28.00
Japanese grade A5 wagyu beef, truffle teriyaki sauce, double-cooked fries

Black Cod Aji Miso GF £22.00
Chilli miso marinade, yuzu, chives

V vegetarian / VG vegan / GF gluten free

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