Monday - Friday / 12pm - 5pm



lunch tasting menu

£29.95 (per person)

choose one Edamame vg gF Sea salt **Spicy Edamame vg GF** Rocoto chili dressing

choose one **Dragon Roll**Prawn tempura, salmon,

Sato Maki GF Yellowtail, salmon tartare.

red pepper, Chotto soy

avocado, unagi sauce

Truffled Avocado
Maki vG GF
Cucumber, sesame seeds,

yuzu truffle soy

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 one Pollo Picante GF Chicken, red and yellow Anticucho, yuzu, green causa, chives

Robata Sea Bass Rice Bowl Smoked yellow anticucho, arroz chaufa King Oyster Mushroom Tostada vg GF

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

choose one Warm Cinnamon Churros v

Dulce de leche, chocolate hazelnut sauce

Mochi Ice Cream Selection vg GF

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 13.5% will be added to your bill.

