

terrazza brunch

brunch drinks

COCKTAILS

Watermelon Cooler

Hayman's London Dry Gin, watermelon juice, pink grapefruit tonic

Refreshing / Lightly Sweet / Balanced

£12.00

Bloody Maria

Cazadores Tequila, house spice mix, tomato

Fresh / Spicy

£12.50

Cucumber Spritz

Ketel One Vodka, Cocchi Rosa, cucumber & lemon

Refreshing / Lightly Sweet / Balanced

£12.00

Sake Sangria

The "Pure One" Sake, Cocchi Rosa, yuzu juice, cranberry

Clean / Elegant / Delicate

£16.00

SMOOTHIES

Island Velvet

Fresh strawberry, raspberry, coconut, fresh guava juice

Tropical / Smooth / Refreshing

£9.50

Passion Paradise

Pineapple, mango, banana, passion fruit, fresh orange juice

Tropical / Smooth / Refreshing

£9.00

COFFEES

Coffee Tonic

Espresso, tonic water

Bright / Lightly Bitter / Subtly Effervescent

£6.00

Iced Coffee

Americano / Latte / Cappuccino / Matcha

£4.50

terrazza brunch

para picar

Padrón Peppers **VG GF**

Spanish sweet peppers, den miso

£6.50

Guacamole **VG GF**

Tomato salsa, tostada chips

£11.50

small plates

Wagyu Brioche Sliders

Truffled cheese salsa

£17.95

Spicy Buttermilk Chicken Karaage

Nikkei rub, gochujang, lime, coriander

£14.95

raw bar

Yellowtail "Nikkei Sashimi" **GF**

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

£18.95

Chotto Ceviche **GF**

Sea bass, leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

£19.00

Lychee Ceviche **VG GF**

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

£12.95

Chotto Caesar Salad **V**

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

Add Chicken +£4.00

£12.95

sushi bar

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

£19.50

Sato Maki **GF**

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

£18.95

Spicy Tuna Hako Roll

Tenkasu tempura, chilli garlic mayo

£15.95

Truffled Avocado Roll **VG GF**

Cucumber, sesame seeds, yuzu truffle soy

£13.95

Acevichado Roll

Tuna, prawn tempura, orange tobiko caviar, avocado, ceviche crema

£19.00

brunch signatures

Smashed Avocado Toast **V** £12.50

Avocado on sourdough toast, togarashi, feta crumble, pickled onion, aged balsamic
Add poached eggs £4.50

Crispy Chicken Karaage Butter Croissant £17.00

Millionaire bacon, pomegranate, orange maple syrup

Japanese Toban Yaki Omelette £16.50

Hot smoked salmon, yuzu hollandaise, parmesan, chopped chives, sourdough

Buttermilk Pancakes **V** £12.50

Maple-glazed plantain, candied sesame cashew, blueberries, hazelnut chocolate, maple drizzle
- flambéed tableside

The Millionaire Loaded Tater Tots £15.50

Truffle parmesan, glazed bacon, black beans, cilantro, guacamole, truffle mayo

Royal Benedict £17.00

Poached eggs, smoked salmon, baby spinach, toasted bagel, orange tobiko caviar, roasted cherry tomatoes, yuzu hollandaise, chopped chives, parmesan

El Gran Plato £21.00

Sunny-side-up eggs, baby spinach, avocado, aji panca beans, truffled parmesan tater tots, bacon

French Toast **V** £15.50

Japanese milk bread, fresh berries, vanilla crème fraîche, passion fruit yuzu honey

Chotto Steak & Eggs £34.00

Flat iron steak, fried eggs, tater tots, yuzu hollandaise sauce

robata farm

Pollo Den Miso **GF** £18.50

Miso marinated chicken, carrot, daikon, yellow chilli yoghurt

Chuleta De Cordero Ahumada **GF** (per piece) £12.50

Marinated & smoked lamb chop, coriander, Peruvian chilli miso

Lomo A La Parrilla **GF** £32.95

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

robata sea

Amazonian Salmon £20.00

Goji berries, cashew nuts, coriander, jungle curry, smoked potato purée

Black Cod Aji Miso **GF** £40.00

Chilli miso marinade, yuzu, chives

robata land

King Oyster Mushroom Tostadas **VG GF** £10.95

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

Maíz A La Parrilla **V GF** £8.50

Corn on the cob, rocoto chilli butter, queso fresco

Arroz Chaufa **V GF** £8.50

Egg-fried rice, Peruvian vegetables, spicy sesame soy
(vegan option available)

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.