


TASTING MENU
For the entire table

Vegetarian Tasting Menu 	70
Signature Tasting Menu	90
Premium Tasting Menu	125



SNACKS

Annabel's Edamame <i>Truffle & Citrus</i> 	8
Nikkei Guacamole <i>Vegetable Crisps</i> 	15
Crispy Baby Squid <i>Chilli Lime Salt</i>	16
Fried Chicken <i>Tabini & Caviar</i>	27
BBQ Jackfruit Lettuce Wraps <i>Goma Dressing</i> 	14
Firecracker Langoustine <i>Panang Style</i>	9 pp

RAW

Stone Bass Ceviche <i>Aguachile & Cancha</i>	19
Scallop Tiradito <i>Sbiso Tiger Milk</i>	26
Tuna Tartare <i>Truffle & Yuzu Dressing</i>	25
Salmon Tiradito <i>Lemongrass & Apple Ponzu</i>	18
Beef Tataki <i>Oriental Dressing, Garlic Crisps</i>	18
Yellowtail Sashimi <i>Ponzu, Aji Amarillo</i>	22
Four Corn Ceviche <i>Jalapeño & Lime</i> 	16

SALADS

Crispy Duck Salad <i>Aromatic Herbs & Grapefruit</i>	26
Huacatay Tabbouleh Salad <i>Quinoa & Spinach</i> 	15
Iceberg Salad <i>Apple Wafu Dressing & Radish</i> 	15

CAVIAR

Royal Oscietra 50, 125, 250g	160 / 375 / 700
Reserve Beluga 50, 125, 250g	400 / 950 / 1850

SMALL PLATES

Crispy Black Cod Gyoza <i>Sweetcorn & Romesco</i>	18
Hirata Buns <i>Pork Belly or Aromatic Duck</i> 	7 pp
Cornish Crab Taquito <i>Avocado & Sesame Slaw</i>	5 pp
Fried Sweet Chilli Tofu 	12
Wagyu Beef Dumplings <i>Ginger & Sesame</i>	26
Spicy Vegetable Dumplings <i>Tom Yum</i> 	16

NIKKEI SUSHI
Selection to share

Vegetarian Selection 	30 / 115
Annabels Signature	40 / 155
Premium Selection	55 / 190

ANTICUCHOS

Chicken "Yakitori" <i>Anticuchera</i>	14
Octopus <i>Green Olive, Tomato & Yuzu Koshu</i>	16
Wagyu Beef <i>Daikon & Truffle Mayo</i>	32
King Eryngii Mushroom & Courgette "Asador" 	14

VEGETABLES

Wild Mushroom Tamale <i>Black Truffle</i> 	32
Miso Glazed Japanese Aubergine <i>Aji Amarillo</i> 	9
Crispy Sweet Potatoes <i>Chilli & Chive</i> 	9
Grilled Broccoli <i>Smoked Tomato & Garlic Crisps</i> 	9
Steamed Rice & Corn <i>Truffle Oil & Coriander</i> 	9

MEAT

Grilled Baby Chicken <i>Citrus Miso</i>	29
Beef Tenderloin 160g <i>Roasted Pineapple, Chipotle</i>	34
Grilled Veal Chop & Cigarillos <i>Chimichurri</i>	55
Grilled Lamb Chops <i>Panca Chilli & Tamarillo</i>	33
Wagyu Ribeye 300g <i>Truffle XO</i>	120

FISH

Fragrant Lobster Noodles <i>Achiote XO, Cashew</i>	45
Steamed Stone Bass Chifa <i>Charred Tomato</i>	36
Stir-Fried Wild Tiger Prawn <i>Kumquat & Lemongrass</i>	32
Grilled Black Cod <i>Thai Spiced, Fragrant Herbs</i>	36
Roasted King Crab <i>Chilli Miso Butter</i>	45
Miso Glazed Salmon <i>Grapefruit & Daikon</i>	31

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 15% service charge will be added to your bill. All prices include VAT.

 Vegetarian  Pork