

LUNCH

Nº 131



BAO BUNS

Katsu Chicken 12.50
Pickled Cabbage & Curry Sauce

Asparagus & Carrot Kakiage (V) 7.50
Sriracha Mayo

Chinese Barbecue Pork Belly 8.50
Pineapple Relish

SUSHI / SASHIMI

Salmon Nigiri 12.50
Lightly Seared, Ponzu Caviar & Truffle Yuzu Miso Sauce

Seabass Tempura Roll 13.50
Miso Sauce

Tempura Soft Shell Crab Roll 14.50
Avocado, Cucumber, Yukari & Garlic Wasabi Mayo

Salmon Sakura 14
Organic Salmon Sashimi Flower, Tosazu Sauce, Sake & Mirin Vinegar

Sashimi Platter 18
Organic Salmon, Tuna, Seabass, Hamachi (12 Pieces)

STARTERS

Edamame Bean Bowl 6
Sea Salt Flakes

Shiitake Mushroom & Spring Vegetable Broth (Pb) 11
Tofu, Ginger & Chilli
(Add Vermicelli Noodles 1.50)

Yellowfin Tuna Tartare 13
Black Sesame, Soy, Avocado & Mango

Korean Beef Tartare 13.50
Diced Beef Steak, Kimchi, Baby Gem & Crispy Rice Noodles

Avocado Hummus (Pb) 11
Pea Shoots, Smoked Paprika & Toasted Seeds

Cornish Rock Oysters 4 Each
Thai Red Chilli Nam Jam, Crispy Onion & Coriander or Classic Shallot & Red Wine Vinegar

SALADS

Japanese Garden Sangchoo (V) 15
Wild Rice, Feta, Radish, Edamame, Pea Shoots & Spicy Citrus Dressing

Tataki Beef Salad 14
Bulgogi Sauce, Mixed Leaf & Apple

Poke Bowl (Pb) 12.50
Raw Vegetable Salad, Edamame & Spicy Soy Dressing

Add: Miso Salmon 6/Tofu 4/Teriyaki Chicken 4

MAINS

6oz Cheeseburger 14
French Fries, Tomato & Sriracha Relish

Spaghetti Vongole 16.50
Palourde Clams cooked in Vino Bianco, Garlic, Chilli & Parsley

Josper Grilled Chicken Teriyaki 18.50
Charred Corn, Baby Leeks & Wild Rice

Pan Seared Seabass 19.50
Tiger Prawns, Laksa Flavoured Rice & Crispy Kale

Ashdale Farm 10oz Sirloin 24.50
Pleasantly Marbled 30 Day Aged Steak, Miso Butter & Fries

Chinese Barbecue Aubergine (Pb) 15
Crispy Tofu, Spiced Carrot Purée & Pan Fried Pak Choi

Miso Glazed Salmon 22.50
Chilli Fried Pak Choi, Edamame, Spring Onion & Sesame

131 Crispy Aromatic Duck 18.50
Steamed Rice, Soy & Sesame Sauce

Risotto Tartufo con Parmigiano (V) 22.50
Black Truffles & Parmigiano-Reggiano

Pistachio Crusted Lamb Cutlet 23.50
Celeriac Purée & Madeira Sauce

Red & Yellow Chicory Salad (Pb)
French Mustard Vinaigrette

Raw Vegetable Salad, Spicy Soy Dressing (Pb)

Avocado & Olive Oil (Pb)

Coconut Steamed Rice (Pb)

Fries or Sweet Potato Fries (Pb)

SIDES

4.50

Wilted Spinach (V)

(Add Dips - Wild Garlic Mayo, Hazelnut Mayo 1.5 each)

Truffle, Parmesan & Parsley Fries (V) 6.50

V - Vegetarian, Pb - Plant Based

Please inform your server of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information can be provided upon request. Please note a discretionary optional service charge of 12.5% will be added to your bill.