

SUPPER

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
*Silken 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

Cornish Turbot on the Bone 27.50
Spinach, Hollandaise & New Potatoes

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

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

Fillet Mignon au Poivre 39
*Tender Centre Cut Beef Fillet
crusted with Peppercorns,
Spinach, Confit Hassleback Potato
& Peppercorn Sauce*

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

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

Pistachio Crusted Lamb Cutlet 23.50
Celeriac Purée & Madeira Sauce

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

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

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

Red & Yellow Chicory Salad (Pb)
French Mustard Vinaigrette

Avocado & Olive Oil (Pb)

Fries or Sweet Potato Fries (Pb)
(Add Dips - Wild Garlic Mayo, Hazelnut Mayo 1.5 each)

SIDES

4.50

Raw Vegetable Salad, Spicy Soy Dressing (Pb)

Coconut Steamed Rice (Pb)

Wilted Spinach (V)

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.