

# LUNCH

# Nº 131

Gluten free options  
are available for  
most of our dishes.

## 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*

Hamachi Carpaccio 14.50  
*Truffle Ponzu, Pomegranate & Radish*

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

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

Sashimi Platter 18  
*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  
*Red Chilli Nam Jam, Crispy Onion & Coriander or Classic Shallot  
& Red Wine Vinegar*

## SALADS

Japanese Garden Sangchoo 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*

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*

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

Ashdale Farm 10oz Sirloin 28.50  
*Pleasantly Marbled 30 Day Aged Steak,  
Miso Butter & Fries*

131 Crispy Aromatic Duck 24.00  
*Steamed Rice, Soy & Sesame Sauce*

Pistachio Crusted Lamb Cutlet 24.50  
*Celeriac Purée & Madeira Sauce*

Josper Grilled Chicken Teriyaki 19.50  
*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)*

Raw Vegetable Salad, Spicy Soy Dressing (Pb)

Coconut Steamed Rice (Pb)

Wilted Spinach (V)

Truffle, Parmesan & Parsley Fries (V) 6.50

## SIDES

4.50

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.