

## **MOCHI NACHOS 7**

Spicy seasoning served with guacamole (vg)

## YUZU GARLIC EDAMAME 7

Lemon garlic butter, light seasoning (vg)

# **SHORT-RIB CROQUETTE 8**

Beef short-rib with ginger, red chilli, spring onion, coated in panko tempura batter. Served with wasabi mayo

#### **CHEESE BOMBS 8**

Three cheeses with wasabi paste deep fried in tempura batter. Served with honey sriracha (vg)

#### **GARLIC MOCHI BREAD 9**

Served with spicy mayo (vg)

MOCHI TACOS //

## **TRUFFLE SALMON**

Chives, avocado, tempura flakes. Topped with truffle ponzu

#### **TUNA AVOCADO**

Truffle ponzu, avocado, micro leaves. Topped with wasabi mayo

#### TERIYAKI CHICKEN

Iceberg, spring onions, chives. Topped with Shoto mayo

#### **BEEF SHORT-RIB**

Jalapeno, onions. Topped with Shoto mayo

11

2

DIPS // DIPPU

**SPICY MAYO** 

**GREEN CHILLI** 

TRUFFLE PONZU **SHOTO MAYO** 

**WASABI MAYO** 

**GARLIC MAYO** 

## **MARGHERITA 12**

Fior di latte mozzarella. tomato sauce & basil (vg)

#### SALAMI 15

Mozzarella, shichimi tomato sauce, salami and shishito pepper. Splash of red pepper sauce

## THE MUSHROOM™ 16

Shiitake, enoki and shimeji mushrooms with mozzarella, ricotta, chives. Topped with sweet soy truffle glaze (vg)

#### **BURRATA 16**

Burrata, asparagus, cherry tomato, red onion and basil on a tomato base Topped with onion sesame soy (vg)

## **TERIYAKI CHICKEN 17**

Teriyaki chicken, pak choi, sweetcorn and spring onion on a mozzarella and tomato base.

GLUTEN-FREE & VEGAN OPTIONS AVAILABLE UPON REQUEST (+£2)

SALAD // SARADA

## **CRUNCHY SALAD** 7

Crunchy cabbage salad with spring onions, carrots, almonds and edamame served with an almond butter dressing and sesame seeds (ve)

## SPICY SALAD 7

Mixed green leaf salad with pickled cucumber, parmesan and spicy green chilli dressing (vg)

#### **BURRATA SALAD 14**

Creamy burrata, mizuna, enoki mushroom, edamame, cherry tomato & cucumber, served with a light dressing and teriyaki glaze (vg)

#### SAKE MARGHERITA 17

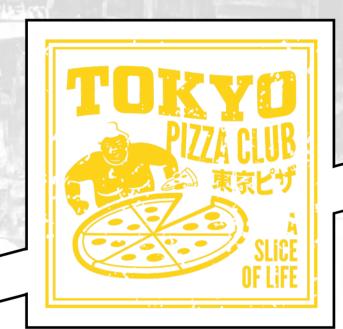
Tomato sauce infused with spicy sake, topped with fior di latte mozzarella and basil (vg)

## **BEEF SHORT-RIB**

Beef short-rib, slow cooked in Yaki Niku liquor, on a tomato base. Topped with asparagus, mozzarella and spicy mayo

## WAGYU NDUJA 19

Spicy Wagyu beef nduja, roast tenderstem broccoli and pickled onion on a sweetcorn cream base





### **CHICKENORSWEET POTATO KATSU 14**

Fried, panko-breaded chicken or sweet potato with mild Katsu curry sauce

#### YUZU TERIYAKI SALMON 16

Pan-fried salmon fillets on a bed of sautéed cabbage, with a selection of pickles. Topped with spring onions and sesame seeds

# BBQ-GLAZED SHORT-RIB 16

Slow-cooked beef short-rib with a BBQ glaze on a bed of sautéed cabbage, with pickles

# **SALMON AVOCADO 16**

Fresh salmon sashimi and avocado on a bed of steamed rice, with a selection of pickles. Soy sauce provided on the side