

## DINING MENU

Mon-Sun 5.00pm-11.00pm

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### NIBBLES

5

Mixed Pitted Olives (VG, GF)  
Wasabi Mixed Nuts (VG, GF)  
Smoked Almonds (VG, GF)  
Spicy Rice Crackers (VG)  
Chilli Prawn Crackers

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### SMALL PLATES

1 for 12 3 for 32

Prawn Tempura  
Salmon Tataki (GF)  
Tuna and Avocado Tartare (GF)  
Chicken Katsu Sando  
Tofu Katsu Sando (VG)  
Chicken Karaage Bao Buns  
Shiitake Mushroom Bao Buns (VG)  
Green Gyoza Dumplings (V)

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### SIDES

6

Edamame Beans (VG, GF)  
French Fries with siracha mayonnaise (V)  
Sweet Potato Fries (VG)  
Tenderstem Broccoli with soy and sesame dressing (VG, GF)

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### DESSERTS

7

Raspberry and Lychee Mochi (V, GF)  
Yuzu Cheesecake  
Vanilla Panna Cotta (GF)  
Vegan Chocolate Fondant with caramel sauce (VG)

V - Vegetarian | VG - Vegan | GF - Gluten Free

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill.

All our food is prepared in a kitchen where all or some of the listed food allergens are present. (Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites). Menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

