

# SUNDAY BRUNCH

SERVED FROM 12:00 – 19:00 SUNDAY. TO MINIMISE FOOD WASTE & ALSO TO ENSURE YOU'RE ABLE TO ENJOY EACH COURSE WE RECOMMEND YOU CHOOSE 2 TO 3 SMALL DISHES PER PERSON, 1 LARGE AND A DESSERT

£45 PER PERSON INCLUDING YUZU KOSHO BLOODY MARY OR STARWBERRY BELLINI ON ARRIVAL + FREE FLOWING PROSECCO, WHITE WINE OR RED WINE

## SMALL

### EDAMAME

Sea salt or sweet & spicy sesame

### SEARED SALMON SASHIMI

sesame oil, ponzu

### MISO AUBERGINE

carrot pickle, bubu arare

### SALMON TACOS

shiso avocado, pickled daikon

### KOREAN FRIED WINGS

spicy sour sauce, sesame

## LARGE

### V GRILLED SALMON FILLET

chilli teriyaki, pickled carrot

### IBERICO PORK PLUMA

spring onion, black pepper miso

### BEEF FILLET

yuzu kosho hollandaise

### HOT STONE RICE

egg - chilli - sweetcorn - beef (veggie hot stone available)

### VEG KATSU CURRY

portobello mushroom, fried egg, aubergine

## DESSERT

### KINAKO FRENCH TOAST

with soft serve ice-cream



## **PRAWN TOAST**

masquerading as okonomiyaki

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## **CRISPY FRIED SQUID**



black pepper, lemon, red chillies, yuzu kosho mayo

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## **PICKLED SHIITAKE**



spring onion, sesame, chilli

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## **AUBERGINE BUN**

4 miso, bubu arare

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## **TERIYAKI SALMON BUN**

teriyaki mayo, carrot, cucumber

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## **CHASHU PORK**

sweet spicy soy, kimchee