



Lunch Menu

2 COURSES £38
ADD A THIRD COURSE FOR AN EXTRA £10



Starters

CHEF'S SUSHI SELECTION (VG*)

3 pieces
please ask your server for today's fresh sushi selection
vegan on request

TEMPURA TENDERSTEM (VG) (GF)

lemongrass & coriander sauce

GRILLED ASPARAGUS (VG)

smoked ponzu & crispy onions

PRAWN SPRING ROLL (GF*)

Asian spicy peanut sauce, tonkatsu sauce with chilli

SPICY ASIAN SAUSAGE

wrapped in streaky bacon, sesame seed sauce

ASIAN CRAB CAKES

sweet chilli sauce

Mains

KOREAN CRISPY FRIED CHICKEN BURGER

mixed leaves, spicy sriracha chilli mayonnaise, brioche bun,
Asian slaw, salt & pepper fries

PORK BELLY RAMEN

slow cooked pork belly, mixed vegetables miso,
soy & vegetable broth, ramen noodles, tea stained egg

PLANT BASED RAMEN (VG)

vegetable gyoza, deep fried tofu, mixed vegetables, miso,
soy & vegetable broth, ramen noodles

VIETNAMESE CHICKEN (GF)

spicy marinated grilled chicken breast, fresh salad,
glass noodles, Vietnamese spiced yoghurt sauce

BEEF RENDANG (GF)

tomato-based curry, Indonesian spices, mint,
lemongrass, sticky rice

FIRE CRACKER SALMON

grilled salmon, braised pak choi, honey soy with chilli,
wakame, sticky rice, fish roe

Desserts

ICE CREAMS & SORBETS

choose from our selection of ice creams and sorbets by various northern
ice cream parlours

2 scoops of any flavour combination:

Italian Hazelnut // Mint Choc Chip // Double Belgian Chocolate
Vanilla (VG*) // Peanut & Chocolate (VG*) // Roasted Strawberry Sorbet (VG)
Raspberry Sorbet (VG) // Coconut Sorbet (VG) // Mango Sorbet (VG)

VANILLA CRÈME BRÛLÉE

miso chocolate madeleine

CHOCOLATE LAVA CAKE

hot chocolate sauce, chocolate cookie crumble,
Madagascan bourbon vanilla ice cream

Alternatively

STICKS PLATTER + DESSERT

1 stick of each:

rock prawn tempura // grilled salmon // char-grilled beef
sirloin // sticky pork belly // Thai pork fillet // chicken balls //
spicy Asian sausages // sesame seed sauce // tonkatsu sauce

VEGAN PLATTER (VG) + DESSERT

vegetable gyoza // chargrilled mushrooms // tenderstem
broccoli tempura // pumpkin karokke // Jack roll // grilled corn
on the cob // tonkatsu sauce // coriander & lime sauce //
wasabi // pickled ginger // sesame kyuri



Signature Cocktails

ALL £12.50

ASIA DAISY

Gin shaken with lychee, ginger and fresh lime.

VANILLA ZEN SOUR

Vanilla vodka and plum sake liqueur shaken with lemon and a silky foam.

JASMINE & ELDERFLOWER COLLINS

Gin mixed with elderflower, jasmine tea and fresh lemon, topped with soda

GEISHA MARTINI

Vanilla vodka shaken with passionfruit, pineapple and lime.

PINK GRAPEFRUIT & SHISO SPRITZ

Gin blended with charred grapefruit, shiso and lemon, topped with Prosecco and soda.

SILK GARDEN

Silken nigori sake infused with aromatic shiso and delicate ginger.

UME HIGHBALL

Japanese whisky blended with plum sake, ginger and lemon, topped with soda.

SAKURA BLOOM PUNCH

Rum blended with mango, raspberry, passionfruit and lemon.

SAKAI MOON

Ginger vodka with hazelnut, pear, coconut and orange zest.

