- GLUTEN-FREE MENU -

Allergen & Dietary

- FOR THE TABLE -

Lemon Butter and Shichimi Edamame £8.50
Tender edamame, lemon butter,
shichimi sea salt

Truffle Ponzu Lotus Crisps £8
Crispy lotus root, truffle ponzu mayonnaise

- SASHIMI AND RAW -

Tuna Tartare £16.50
Truffle lime, Pink Lady apple,
lemon crème fraîche

Yellowtail Sashimi £18
Yuzu soy, fresh jalapeño

Seabass Ceviche £15
Watermelon, jalapeño, lime,
fresh coriander

Seared Beef Tataki £18
Black truffle ponzu

- PLANT BASED -

Tomato and Avocado Ceviche £12
Heirloom tomatoes, avocado,
citrus ceviche dressing

Cabbage Steak £13
Chargrilled cabbage, jalapeño truffle
plant butter

Spiced Peruvian Fried Rice £14
Peruvian-style fried rice, aromatic spices,
fresh herbs

- ROBATA AND ANTICUCHO -

Roasted Baby Chicken £19.50
Lemon and miso butter

Lamb Cutlets £30
Grilled lamb cutlets, red anticucho marinade,
hot lava stone

- WAGYU -

Japanese Wagyu Tataki £39
Seared Japanese Wagyu,
black truffle ponzu

Wagyu Fried Rice £28
Fragrant rice, tender Wagyu beef

- DESSERT -

Chocolate Fondant £12
Warm chocolate fondant,
genmaicha ice cream

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.