

CANAPÉ

£85pp

APERITIVOS

supplement, price per person

EDAMAME sea salt and lime v	7
PLANTAIN CHIPS aji amarillo v	7
GREEN BEAN TEMPURA black truffle aioli v	9

COLD CANAPÉS

SALMON TIRADITO kinkan honey, garlic ponzu gf, df	
CRISPY VEGETABLE TAQUITOS avocado, radish, red onion, peppers, pickled shimeji mushrooms v, vg, df	
BEEF TATAKI pickled wasabi, bubu are df	

HOT CANAPÉS

JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind v, vg, df	
ROBATA ASPARAGUS sesame, sweet soy v, vg, df	
PORK BELLY ANTICUCHOS butterscotch miso	
BEEF CHEEK & QUINOA CROQUETTE wasabi mayo df	

SAMBA ROLLS

EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce	
VEGGIE shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes v, df	
NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo df	

DESSERT

MOCHI soft japanese rice cake filled with ice cream, warm white chocolate sauce v,vg	
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COLD CANAPÉS

KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive gf	
CRISPY YELLOWTAIL TAQUITOS avocado and roasted corn miso df	
SEABASS SEVICHE coconut leche de tigre, yuca crisps gf, df	
OSCIETRA CAVIAR crispy nori	

HOT CANAPÉS

WAGYU GYOZA kabocha purée and sweet soy	
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette df	
BEEF ANTICUCHO ají panca gf, df	

SAMBA ROLLS

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion, hishiho miso, crispy yuba, yuzu dressing df	
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce	
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso df	
CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil gf, df	

DESSERT

YUZU MACARON v, df	
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SUPPLEMENT

price per person

FISH

CRISPY CRAB TAQUITOS avocado, rocoto chili, spicy mayo, radish df	9
SEA BASS TEMPURA yuzu-kosho mayo, pickled chili df	8
SEARED TUNA TATAKI miso aioli, crispy garlic df	7
OYSTER TEMPURA yuzu-kosho mayo df	7
SPICY TUNA CRISPS df	8

MEAT

CRISPY WAGYU TAQUITOS avocado, spicy mayo df	14
CHICKEN ANTICUCHOS aji amarillo gf, df	6
BEEF TIRADITO heritage carrot, garlic ponzu gf, df	6
CHICKEN HEARTS ANTICUCHOS aji panca gf, df	7

VEGETABLES

FETA FRITTERS açai geleé v	5
TOFU TEMPURA yuzu-kosho mayo, pickled chili v, vg, df	5
VEGETABLE GYOZA kabocha purée and sweet soy v, vg, df	5

BOWL FOOD

BLACK COD sweet corn, maiz morada, polenta, popcorn gf, df	15
ROBATA GRILLED RIBEYE aji panca, quinoa gf, df	12
CHICKEN TERIYAKI peruvian corn salad gf	10
MUSHROOM TOBANYAKI assorted mushrooms, yuzu soy, garlic chips v, vg, gf, df	8
SASA ROLL shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion	7
KOBE KATSU SLIDER truffle aioli, heritage carrot slaw	15
KABOCHA SLIDER heritage carrot slaw, truffle mayo v	10
HERITAGE BEETS whipped tofu, dried miso v, vg	7

**please note bowl food is only available for an exclusive hire of the restaurant*

Corporate Chef John Um

Culinary Director Lee Bull

According to the NHS, adults need around 2000 kcal a day.

This is a sample menu and may change due to seasonal ingredients and availability.

Please inform us should you have any specific food allergies or intolerances.

The menu is designed as a sharing concept and dishes are served in no particular order.