

This menu is designed for sharing. Dishes are served as they are ready.

SMALL PLATES - TAPAS STYLE DISHES

MANZANILLA OLIVES (GF) (VE) 2.85

LITTLE BITES TRIO (GF) (VE) 4.85
Choi's kimchi, Goma wakame, pickled daikon

TAMAGO, Parmigiano, Okonomi, Katsuobushi 4
Limited daily availability

WITH OUR OWN UNIQUE SPICE MIX

PADRON PEPPERS, lobster mayo (GF/VE on request) 4.75

SNOW PEAS, vintage EVOO (VE) (GF on request) 3.50

EXOTIC MIXED MUSHROOMS, Teriyaki (VE) 6

BLACK TIGER KING PRAWN SKEWER (2 pcs), mayo 7.50
Add an extra skewer +3.50

MACKEREL, Yuzu mayo (GF on request) 8.50

PORK SHOULDER SKEWER, honey (2 pcs) 7.50
Add an extra skewer +3.50

CHICKEN THIGH SKEWER (2 pcs) (GF on request) 7.75
Garlic & Parmigiano butter, oregano
Add an extra skewer +3.65

LAMB NECK SKEWER (2 pcs) 11.50
Add an extra skewer +5.25

Side bowl of egg fried rice 4.95

Side bowl of Choi's kimchi egg fried rice 5.95

BIG BOWLS

SOUP NOODLES

PORCHETTA & KING PRAWNS, Lanzhou Ramen Noodles 14.85
San Marzano tomato & shellfish bisque, spring onions, sesame,
nori seaweed, crispy shallot

EXOTIC MIXED MUSHROOMS, Udon (V) 14.50
Miso & mushrooms broth, Ajitama egg, spring onions, sweetcorn,
Nori seaweed, crispy shallot

SOMETIMES NOODLES, TODAY PASTA.

CUMIN LAMB NECK, Fusilli Lunghi  18.95
White sesame & garlic dressing, Crispy seaweed, sauteed carrots,
spring onions, crispy shallots, crushed peanuts, toasted sesame.

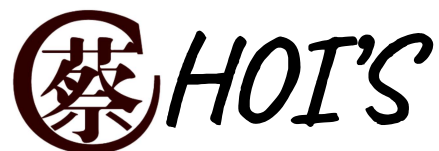
HIYASHY STYLE - COLD NOODLES SALAD

SOBA NOODLES 14.25
Bonito soy dressing, King prawns, Ajitama egg, sundry tomatoes,
carrots, crispy seaweed, spring onions, crushed peanuts

SOMEN NOODLES (V)  10.85
Sesame dressing, Choi's Kimchi, Ajitama egg, carrots, cucumber,
crispy seaweed, cashew nuts

LUNCH MENU AVAILABLE EVERYDAY 12:00-15:00
(OUR SOLE MENU ON SUNDAYS)

SEASONAL 5 COURSES MENU AVAILABLE WED-SAT



SIGNATURE MAKIS

Every recipe of this selection draws inspiration from all time classics and proven winning flavour profiles.

Every Maki is rolled-to-order to guarantee the highest standard of quality. Please allow for a short waiting time during preparation.

TEMAKI - HAND ROLL (1 pc)

For the best experience we recommend one temaki per person.

CARBONARA (GF)	6.45
Crunchy Guanciale, Parmesan mousse, frisee, grated parmesan, truffle egg yolk	
FISH & CRISPS (GF)	6.95
Baccala Mantecato (whipped salted cod mousse), crushed garden peas, deconstructed tartare sauce, crispy shallot, parsley & cucumber crisps, orange gel	
BEEF BIBIMBAP - 🌶️ (Non spicy option available on request)	6.85
Teriyaki beef, sauteed carrot julienne, sauteed onion, Goma Wakame, Baby Gem lettuce, poached quail egg (runny yolk), Gochujang sauce	
TOFU BIBIMBAP (VE) - 🌶️ (Non spicy option available on request)	6.15
Tofu Rosso (tomato, olives, paprika), sauteed carrot julienne, sauteed onion, Goma Wakame, Baby Gem lettuce, Gochujang sauce	

SHIKAI-MAKI (4 pcs)

ZESTY ZEAL ZING (V) (VE/GF on request)	6.75
Baby cucumber, pickled daikon, pickled carrots, sweet soy sauce	

FUTOMAKI & URAMAKI (8 pcs)

For the best experience we recommend sharing these rolls.

SPICES BAKED CHICKEN (GF on request)	13.50
Turmeric rice, spices baked chicken thigh, cucumber, fresh spring onion, white sesame seeds, ginger & spring onion paste, sweet soy sauce	
BEIJING PEKING DUCK	15.75
Smoked duck breast, confit duck leg, leek, cucumber, plum chutney, game mayo	
TAMA-KIMCHETTA (GF) 🌶️	14.50
Porchetta (roasted pork belly), Choi's Kimchi, Tamago pancake, rocket, white sesame seeds, mayo	
BOLOGNA NUT CRUMBLE (GF)	13.25
Mortadella, Fior di Latte, pesto, roasted pistachio, rocket, balsamic vinegar glaze	
SILKY SMOKED SALMON	14.50
Smoked salmon, cucumber, ruby beetroot, cream cheese, Ponzu	
LA PAELLA NEGRA	21.25
Arroz negro (cuttlefish ink rice), octopus, cuttlefish & mushroom ragu, prawn sausage, yuzu mayo	
THE GREEK SALAD (GF) (V) <u>or</u> (VE)	11.50
Feta <u>or</u> vegan Feta, black olive paste, caramelised onion jam, red onion, cucumber, sundried tomatoes, mint jelly, oregano	
THE MEDITERRANEAN (GF) (V)	12.85
Smoked mozzarella cheese, sundried tomatoes, pesto, baby spinach, roasted pistachio, honey	