

## EXPERIENCE MENU

£60 PER PERSON

### CRISPY WONTONS<sup>VG</sup>

Szechuan dip

### YELLOWTAIL SASHIMI

Thinly sliced yellowtail kingfish | tosaazu dressing | dry miso green chilli & black truffle

### SEARED BEEF TATAKI

Crispy shallots | spring onion & ponzu dressing

### SALMON SASHIMI

Ceviche of salmon with a spiced yuzu aji amarillo dressing | avocado & fragrant pink peppercorn

### EBI PRAWN TEMPURA NAHM JIM

Crispy fried tiger prawns | chilli lime & ginger dressing ●

### GOCHUJANG CHICKEN

Chicken karaage glazed in a spicy & sweet Korean style sauce  
toasted sesame | pickled cucumber & lime

### "BLACK COD" MISO

Slow-roasted | 48 hour miso marinated & glazed Alaskan sablefish

### SALT & PEPPER BEEF FILLET (190GM 6.5OZ)

Pink peppercorn | lime

### STEAMED RICE & WOK FRIED GREENS

### RED DRAGON

Soft serve ice cream | cinnamon sugared doughnuts | warm chocolate sauce

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## VEGETARIAN EXPERIENCE MENU

£55 PER PERSON

### CRISPY WONTONS<sup>VG</sup>

Szechuan dip

### AVOCADO | CUCUMBER & ASPARAGUS MAKI ROLL<sup>VG</sup>

Sushi roll made with seasoned sushi rice | cucumber | asparagus and avocado  
served with wasabi and pickled ginger

### KIMCHI KAKIAGE<sup>VG</sup>

Crispy fried kimchi fritters | spring onion mayo

### SHIITAKE & ERYNGII GUNKAN<sup>VG</sup>

Japanese mushroom nigiri | black truffle | gold

### SPICED AVOCADO CRUDO AJI AMARILLO CHILLI<sup>VG</sup>

Coriander | green chilli | spiced citrus dressing ●

### KING OYSTER & SHIITAKE GYOZA<sup>VG</sup>

Yuzu dressing | masago arare & pink peppercorn

### KERALAN CHICKPEA & SHISHITO PEPPER CURRY<sup>VG</sup>

Pak choi | green pepper | coconut | jasmine rice

### NASU MISO<sup>VG</sup>

Roasted aubergine | miso glaze | ginger

### STEAMED RICE | WOK FRIED GREENS | GINGER & CHILI<sup>VG</sup>

### RED DRAGON<sup>V</sup>

Soft serve ice cream | cinnamon sugared doughnuts | warm chocolate sauce