



EXPERIENCE MENU

£60 PER PERSON

CRISPY WONTONS VG

Szechuan dip

YELLOWTAIL SASHIMI

Thinly sliced yellowtail kingfish | tosaizu 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 V

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

VEGETARIAN EXPERIENCE MENU

£55 PER PERSON

CRISPY WONTONS VG

Szechuan dip

AVOCADO | CUCUMBER & ASPARAGUS MAKI ROLL VG

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

KIMCHI KAKIAGE VG

Crispy fried kimchi fritters | spring onion mayo

SHIITAKE & ERYNGII GUNKAN VG

Japanese mushroom nigiri | black truffle | gold

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI VG

Coriander | green chilli | spiced citrus dressing ●

KING OYSTER & SHIITAKE GYOZA VG

Yuzu dressing | masago arare & pink peppercorn

KERALAN CHICKPEA & SHISHITO PEPPER CURRY VG

Pak choi | green pepper | coconut | jasmine rice

NASU MISO VG

Roasted aubergine | miso glaze | ginger

STEAMED RICE | WOK FRIED GREENS | GINGER & CHILLI VG

RED DRAGON V

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

