

## **CANAPES SAMPLE MENU**

Aonori tapioca chips with a black aioli miso dip Sweet potato & cassava chips with yuzu avocado Black pepper & garlic prawn crackers with shiso infused avocado Grilled asparagus with dark soy & sesame dressing Korean fried chicken with spicy soy sauce Steamed bao bun with Korean spiced fried chicken Soft shell crab harumaki with a vibrant nuoc cham sauce Thai vegetable salad with robata grilled salmon, topped with roe Chilli, salt & pepper squid Wagyu beef slider with melted Emmental & pickled onion Tofu slider with melted Emmental & pickled onion	5 4 3.5 5 5 5.5 10.5 7 7.5 7
Argentine red shrimp with British caviar Aburi seabream with truffle miso powder	6
Smoked Linconshire eel with pickle heritage beetroot and caramel soy	6.5
Gravalax salmon with spicy chalaca salsa	6.5
Akami "zuke" style with a homemade umesoy jam	6.5
Cobia (Panama) with smoked miso aubergines	6.5
Yuzu infused yellowtail with yuzu kosho	6.5
Scottish scallops with brown butter ponzu	7
Seared chu-toro with a spicy chimichurri salsa	7.5
	8.5
Sushi Roll Fusion	
Double salmon sushi roll with pickle cucumber & kimchi spicy sauce (8)	15.5
Open style tuna sushi roll with a smoked okonomi sauce (6) Open style yellowtail roll with yuzu truffle cream (6)	17
Open style yellowlait foll with yuzu truffle cream (0)	18.5
Desserts	
Fresh strawberry chawan mushi with a cashew & sesame crunch	3
Selection of mochi (3)	12

For information on food allergens please speak to your server A 12.5% discretionary service charge will be added to your bill