



COLD CANAPES

£4 EACH

YELLOWTAIL SASHIMI

WITH JALAPENO

Served on oriental spoon

SEARED SALMON SASHIMI

WITH GINGER, CHIVES, SESAME AND CEVICHE-MISO SAUCE

Served on oriental spoon

SPICY TUNA TARTAR

WITH PUFFED RICE CRACKER

BLUE FIN TUNA

WITH ROASTED TOMATO AND RED CHILLI SALSA

Served on oriental spoon

SALMON JALAPENO TACOS

WITH DRIED MISO, CRISPY LEEK AND TRUFFLE

CHILLI CRAB TACOS

WITH WHIPPED AVOCADO MAYO, CRISPY SHALLOTS AND
PICKLED CHILLIES

HOT SMOKED TOMATO TACO

WITH AJI AMARILLO MAYO, CHIVES AND SHAVED TRUFFLE



SUSHI CANAPES

£4 EACH

KING CRAB CALIFORNIA

WITH YUZU-AJI MAYO, AVOCADO, CUCUMBER AND TOBIKO

TEMPURA SHRIMP DRAGON ROLL

WITH MANGO, SWEET EEL SAUCE, PUFFED SOBA AND
PICKLED CHILLIES

SHOJIN MAKI

TAMAGOYAKI, BRAISED SHIITAKE, CUCUMBER, AVOCADO
AND CHIPOTLE MAYO

HOT TUNA! SPICY YELLOWFIN TUNA AND NEGI

WITH AJI PANCA SAUCE AND CORIANDER MAYO

NIGIRI - YELLOWTAIL JALAPENO

GUNKEN - CRAB SPICY

NIGIRI - TACO-SPICED TORO

NIGIRI - TORCHED SALMON



HOT CANAPES

£4 EACH

STICKY BRAISED WAGYU TACO
WITH YUZU CREME FRAICHE, CORIANDER AND CAVIAR

CRISPY FILO SHRIMP 'MARTINI'
DIPPED IN JALAPENO SAUCE

WAGYU SLIDERS WITH
UMAMI MAYO, ROCOTO CHILLI JAM AND TEMPURA ONION
RING

MINI BAO
WITH STICKY SOY BRAISED WAGYU SHORT RIB,
CHIMICHURRI, CHIPOTLE KETCHUP & HOUSE PICKLES

ROASTED AUBERGINE
WITH CHIMICHURRI, AJI AMARILLO MISO, CAMELISED
WALNUTS AND CHIPOTLE CRÈME
Served on a spoon

TRUFFLE CHIPS

MINI ANTICUCHO (Skewers)
SOUTH AMERICAN MINI GRILLS

CORN-FED CHICKEN KUSHIYAKI

SCOTTISH SALMON KUSHIYAKI

GRILLED OCTOPUS ANTICUCHO

FABLE 'MEATY SHIITAKE MUSHROOM' KUSHIYAKI



BOWL FOOD

£8 EACH

NACHO BOWL

WITH PLANTAIN CRISPS AND SALSA

SEAFOOD CEVICHE BOWL

SALMON, OCTOPUS, SHRIMP AND SCALLOP WITH CEVICHE
MISO SAUCE AND PUFFED RICE

ROCK SHRIMP TEMPURA

WITH CREAMY SPICY MAYO AND YUZU

FRIED BABY SQUID KARA-AGE

WITH JALAPENO DIP

MISO-YAKI BLACK COD

WITH SPICY MISO SAUCE AND YUZU-DAIKON PICKLES

AJI AMARILLO AND MISO CHILEAN SEA BASS

WITH SPICY CORIANDER RICE, SCORCHED RED CHILLI
SALSA AND YUZU BUTTER SAUCE

GRILLED OCTOPUS ANTICUCHO

CRUSHES NEW POTATOES AND SWEETCORN PUREE

LOBSTER SAUTEED WITH WILD GARLIC LEAF

WITH CHAMPAGNE, AJI AMARILLO AND CHIVE CREAM
SAUCE



BOWL FOOD

£8 EACH

TEA SMOKED LUMINA LAMB CHOPS

WITH SOUTH AMERICAN BBQ SAUCE AND AUBERGINE
ESCABÉCHE

CORN-FED CHICKEN KUSHIYAKI

WITH SOUTH AMERICAN BBQ SAUCE AND CRÈME FRAICHE
MASH POTATO

SCOTTISH SALMON KUSHIYAKI

WITH SOUTH AMERICAN BBQ SAUCE AND CRÈME FRAICHE
MASH POTATO

FABLE 'MEATY SHIITAKE MUSHROOM' KUSHI-YAKI

WITH SOUTH AMERICAN BBQ SAUCE AND SEASONED
FRIED RICE

WOOD-FIRED BABY CHICKEN

WITH POMPAY POTATOES AND CHIMICHURRI, SWEET CORN
WITH CHIPOTLE BUTTER

AGED SIRLOIN

WITH AJI AMARILLO MAYONNAISE, TRIPLE COOKED CHIPS
AND LOTUS ROOT CRISPS



DESSERT

£4 EACH

TROPICAL MOUSSE

MINI QUINDIM
COCONUT CREAM DESSERT

MINI YUZU PAVLOVAS

ICE CREAM AND SORBET CORNETTI

MINI DULCE DE LECHE CAPPUCINO