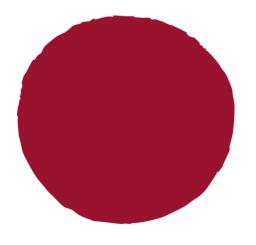
lobby bar



drinks

cocktails

Aperol Spritz Aperol, Prosecco, Soda	
Aperoi Spritz Aperoi, 1 rosecco, souu	15
Negroni Gin, Sweet Vermouth, Campari	15
Daiquiri White Rum, Lime, Sugar	15
Spicy Margarita Jalapeño Tequila, Cointreau, Lime	15
Paloma Tequila, Agave, Lime, Grapefruit Soda	15
Old Fashioned Bourbon, Angostura Bitters, Sugar	15
Espresso Martini Vodka, Kahlúa, Coffee	15
Lobby Mule Ginger Beer, Apple, Lime, Mint	10
beer	
Noam Premium Lager	8
Forest Road Ride Gluten Free Pale Ale (draught)	4.5 8
Two Tribes Dream Factory Pale Ale	7
Two Tribes Metroland Session IPA	7
Lucky Saint Lager 0.5%	6
sparkling	125ml btl
Fiol Prosecco, Italy	10 44
Laurent-Perrier La Cuvée Brut, France	19 95
Leb Nat, Mersel, Lebanon, 2022	66
white	175ml btl
EXIS, Manolesakis Estate, Drama, Greece 2023 Fresh and creamy with hints of ginger spice and peach	9 39
	9 39
Fresh and creamy with hints of ginger spice and peach Sauvignon Blanc, Frost Pocket, Marlborough, NZ, 2023	
Fresh and creamy with hints of ginger spice and peach Sauvignon Blanc, Frost Pocket, Marlborough, NZ, 2023 Bright and inviting with fresh lime, gooseberry and passionfruit Albariño, Mar de Frades, Rías Baixas, Spain, 2023 Fresh, crisp and dry with notes of wild flowers and tropical fruit Chardonnay, Planeta, Sicily, Italy, 2023	10 42
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Fruity and vibrant with jammy berries, cedar, cocoa and spice

food

Monday - Saturday 12pm - 10.45pm Sunday 12pm - 9.45pm

bites

Soy roasted almonds, Nocellara Olives, Lotus Chips & Shichimi	δ
Ebi Bites Tempura shrimp, miso aioli, chilli, lime & coriander	10.5
Karaage Crispy chicken, pickled red onion & wasabi Caesar	12
Kani Korokke Crab croquettes with wasabi Caesar	10.5
Tuna Bites Tuna, avocado, sesame miso yuzu, spring onion & crispy flat bread	13.5
Gyoza Chicken gyoza, okonomiyaki sauce, Kewpie mayonnaise, chive & bonito	12
Kinoko Korokke Mushroom croquette, Danish Rod Krystal cheese, miso aioli, & truffle dust	10.5
Artichoke Fries Jerusalem artichokes wedges with miso aioli	5.5
sushi	
Hell's Kitchen – 8 pcs Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue	17.5
Ebi Panko – 8 pcs Tempura shrimp & spicy sauce, topped with avocado	14.5
New York Subway – 8 pcs Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic	17.5
Red'n'green Roll – 4 pcs Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume (v,ve)	14
Mini Maki Maki – 4 pcs of each roll	30
Ceviche. Pickled red onion, avocado & cucumber with hiramasa, lime & coriander	
Hell's Kitchen. Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue	
Ebi Panko. Tempura shrimp & spicy sauce, topped with avocado	
Shake Aïoli. Snow peas, avocado, miso aïoli & cucumber, topped with seared salmon & trout roe	

larger bites

Wagyu Burger Smoked cheese, spicy sauce, gem lettuce, kimchi relish, milk bun with artichoke fries & miso aioli	21.8
Okinawa Setto	20
Ebi Bites. Tempura shrimp, miso aïoli, chilli, lime & coriander	
Hotate Kataifi. Scallops, miso aïoli, trout roe, kataifi & shiso cress	
Kani Korokke. Crab croquettes with wasabi Caesar	
Hokkaido Setto	19.5
Shake tataki. Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress	
Tuna tartare. Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread	
Hiramasa Kataifi. Hiramasa, kataifi, chives, shiso, truffle oil & ponzu	
Sashimi Deluxe Salmon, yellowfin tuna, hiramasa kingfish, lobster daikon roll, hirasama ceviche & tamago ikura	37.5
Chicken Wasabi Caesar Marinated chicken, soy egg, green leaf, quinoa, crispy chicken skin & wasabi Caesar	17.5
sticks – served as two	
From our robata grill	
Tsukune Chicken meatballs & teriyaki	7.5
Shōyu Tebasaki Chicken wings marinated in garlic, ginger & tamari with soya sesame	8
Iberico Secreto Miso cured black Iberian pork	16
Gindara No Miso Black cod & miso	23.5
Hotate Bacon Scallops & bacon with miso herb butter	12.5
Eringi Yaki King oyster mushroom & miso herb sauce	8
gohan	
Rice	3