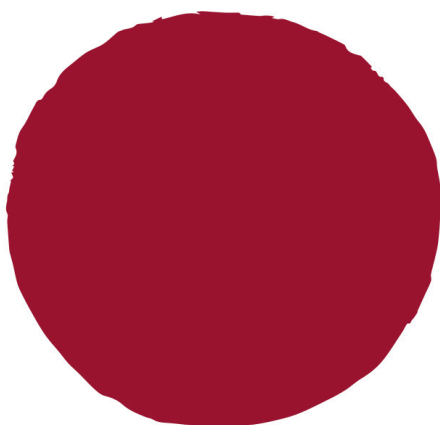


lobby bar



drinks

cocktails

Aperol Spritz <i>Aperol, Prosecco, Soda</i>	15
Negroni <i>Gin, Sweet Vermouth, Campari</i>	15
Daiquiri <i>White Rum, Lime, Sugar</i>	15
Spicy Margarita <i>Jalapeño Tequila, Cointreau, Lime</i>	15
Paloma <i>Tequila, Agave, Lime, Grapefruit Soda</i>	15
Old Fashioned <i>Bourbon, Angostura Bitters, Sugar</i>	15
Espresso Martini <i>Vodka, Kahlúa, Coffee</i>	15
Lobby Mule <i>Ginger Beer, Apple, Lime, Mint</i>	10

beer

Noam <i>Premium Lager</i>	8
Forest Road Ride <i>Gluten Free Pale Ale (draught)</i>	4.5 8
Two Tribes Dream Factory <i>Pale Ale</i>	7
Two Tribes Metroland <i>Session IPA</i>	7
Lucky Saint <i>Lager 0.5%</i>	6

sparkling

	125ml	btl
Fiol Prosecco, <i>Italy</i>	10	44
Laurent-Perrier <i>La Cuvée Brut, France</i>	17	92
Leb Nat, <i>Mersel, Lebanon, 2022</i>		66

white

	175ml	btl
EXIS, <i>Manolesakis Estate, Drama, Greece 2023</i> <i>Fresh and creamy with hints of ginger spice and peach</i>	9	39
Sauvignon Blanc, <i>Frost Pocket, Marlborough, NZ, 2023</i> <i>Bright and inviting with fresh lime, gooseberry and passionfruit</i>	10	42
Albariño, <i>Mar de Frades, Rías Baixas, Spain, 2021</i> <i>Fresh, crisp and dry with notes of wild flowers and tropical fruit</i>	14	52
Chardonnay, <i>Planeta, Sicily, Italy, 2019</i> <i>Golden and rich with peach, honey, marzipan and a toasty finish</i>	21	78

rosé

Roubertas, <i>Côtes de Provence, France, 2023</i> <i>Delightful, light pink with strawberries, lavender and rosemary</i>	9	39
Whispering Angel, <i>Chateau d'Esclans, France 2023</i> <i>Smooth and creamy with notes of apple, peach and pink grapefruit</i>	14	62

red

Terra, <i>Maison Sinnae, Côtes du Rhône, France, 2023</i> <i>Bright and fresh with herbal notes. Very easy drinking</i>	8	36
Malbec, <i>La Mascota, Mendoza, Argentina, 2021</i> <i>Intense and full bodied with black fruit, jam and vanilla</i>	10	42
EXIS, <i>Manolesakis Estate, Drama, Greece 2023</i> <i>Velvety smooth with a fresh and elegant finish</i>	11	40
Chianti Classico, <i>Brancaia, Tuscany, Italy, 2021</i> <i>Fruity and vibrant with jammy berries, cedar, cocoa and spice</i>	17	62

125ml measures of wine are available. All prices are in GBP and inclusive of VAT.
A discretionary service charge of 13.5% will be added to your bill. Please speak to a member of our team about your allergies or intolerances before ordering. A list of UK allergens contained in each item is available upon request

food

Monday - Saturday 12pm - 10.45pm

Sunday 12pm - 9.45pm

bites

Yatai <i>Soy roasted almonds, Nocellara Olives, Lotus Chips & Shichimi</i>	8
Ebi Bites <i>Tempura shrimp, miso aioli, chilli, lime & coriander</i>	10.5
Karaage <i>Crispy chicken, pickled red onion & wasabi Caesar</i>	12
Kani Korokke <i>Crab croquettes with wasabi Caesar</i>	10.5
Tuna Bites <i>Tuna, avocado, sesame miso yuzu, spring onion & crispy flat bread</i>	13.5
Gyoza <i>Chicken gyoza, okonomiyaki sauce, Kewpie mayonnaise, chive & bonito</i>	12
Kinoko Korokke <i>Mushroom croquette, Danish Rod Krystal cheese, miso aioli, & truffle dust</i>	10.5
Artichoke Fries <i>Jerusalem artichokes wedges with miso aioli</i>	5.5

sushi

Hell's Kitchen – 8 pcs <i>Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue</i>	17.5
Ebi Panko – 8 pcs <i>Tempura shrimp & spicy sauce, topped with avocado</i>	14.5
New York Subway – 8 pcs <i>Tempura shrimp, avocado & spicy sauce, topped with salmon & garlic</i>	17.5
Red'n'green Roll – 4 pcs <i>Roasted pepper, avocado, cucumber, yuzu-kosho, shiso & tsume (v,ve)</i>	14
Mini Maki Maki – 4 pcs of each roll <i>Ceviche. Pickled red onion, avocado & cucumber with hiramasa, lime & coriander</i>	30
Hell's Kitchen. <i>Tempura shrimp, avocado & spicy sauce, topped with tuna & barbecue</i>	
Ebi Panko. <i>Tempura shrimp & spicy sauce, topped with avocado</i>	
Shake Aioli. <i>Snow peas, avocado, miso aioli & cucumber, topped with seared salmon & trout roe</i>	

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larger bites

Wagyu Burger <i>Smoked cheese, spicy sauce, gem lettuce, kimchi relish, milk bun with artichoke fries & miso aioli</i>	21.8
Okinawa Setto Ebi Bites. <i>Tempura shrimp, miso aioli, chilli, lime & coriander</i> Hotate Kataifi. <i>Scallops, miso aioli, trout roe, kataifi & shiso cress</i> Kani Korokke. <i>Crab croquettes with wasabi Caesar</i>	20
Hokkaido Setto Shake tataki. <i>Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu & daikon cress</i> Tuna tartare. <i>Tuna, avocado, sesame, miso, yuzu and spring onion on crispy flat bread</i> Hiramasa Kataifi. <i>Hiramasa, kataifi, chives, shiso, truffle oil & ponzu</i>	19.5
Sashimi Deluxe <i>Salmon, yellowfin tuna, hiramasa kingfish, lobster daikon roll, hirasama ceviche & tamago ikura</i>	37.5
Chicken Wasabi Caesar <i>Marinated chicken, soy egg, green leaf, quinoa, crispy chicken skin & wasabi Caesar</i>	17.5

sticks – served as two

From our robata grill

Tsukune <i>Chicken meatballs & teriyaki</i>	7.5
Shōyu Tebasaki <i>Chicken wings marinated in garlic, ginger & tamari with soya sesame</i>	8
Iberico Secreto <i>Miso cured black Iberian pork</i>	16
Gindara No Miso <i>Black cod & miso</i>	23.5
Hotate Bacon <i>Scallops & bacon with miso herb butter</i>	12.5
Eringi Yaki <i>King oyster mushroom & miso herb sauce</i>	8

gohan

Rice	3
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