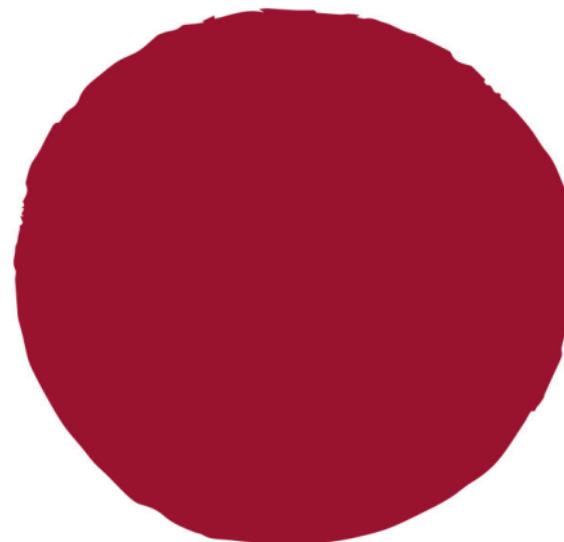


lobby bar



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
Two Tribes Dream Factory <i>Pale Ale (draught)</i>	4.5 8
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 45
Laurent-Perrier La Cuvée Brut, <i>France</i>	19 95
Leb Nat, <i>Mersel, Lebanon, 2022</i>	66

white

	175ml btl
EXIS, Manolesakis Estate, <i>Drama, Greece 2023</i>	10 40
<i>Fresh and creamy with hints of ginger spice and peach</i>	
Sauvignon Blanc, <i>Frost Pocket, Marlborough, NZ, 2023</i>	10 42
<i>Bright and inviting with fresh lime, gooseberry and passionfruit</i>	
Albariño, <i>Mar de Frades, Rías Baixas, Spain, 2023</i>	14 52
<i>Fresh, crisp and dry with notes of wild flowers and tropical fruit</i>	
Chardonnay, <i>Planeta, Sicily, Italy, 2023</i>	21 78
<i>Golden and rich with peach, honey, marzipan and a toasty finish</i>	

rosé

Roubertas, <i>Côtes de Provence, France, 2023</i>	9 39
<i>Delightful, light pink with strawberries, lavender and rosemary</i>	
Whispering Angel, <i>Chateau d'Esclans, France 2024</i>	14 62
<i>Smooth and creamy with notes of apple, peach and pink grapefruit</i>	

red

Terra, <i>Maison Sinnae, Côtes du Rhône, France, 2023</i>	8 36
<i>Bright and fresh with herbal notes. Very easy drinking</i>	
Malbec, <i>La Mascota, Mendoza, Argentina, 2023</i>	10 42
<i>Intense and full bodied with black fruit, jam and vanilla</i>	
EXIS, Manolesakis Estate, <i>Drama, Greece 2023</i>	12 46
<i>Velvety smooth with a fresh and elegant finish</i>	
Chianti Classico, <i>Brancaia, Tuscany, Italy, 2022</i>	17 62
<i>Fruity and vibrant with jammy berries, cedar, cocoa and spice</i>	

food

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

bites

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

sushi

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

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. All prices are in GBP and inclusive of VAT. A discretionary service charge of 13.5% will be added to your bill.

larger bites

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

sticks – served as two

From our robata grill

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

gohan

Rice	3
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