

2-courses £25pp | 3-courses £30pp

choose one from each section

EDAMAME

sea salt and lime VG

PLANTAIN CHIPS

aji amarillo ^{vg}

PADRÓN

grilled spicy pepper, sea salt, lime VG

GREEN BEAN TEMPURA

black truffle aioli^{V, G}

SASA HANDROLL

shrimp tempura, quinoa, padron, coriander, spicy mayo, red onion ^{G, S}

SALT & PEPPER SQUID

dry miso, shichimi, sea salt, crispy garlic, su-shoyu^{G,S}

TORIGARA RAMEN

yakiniku chicken, coconut, sweet tamago, bamboo shoots, bean sprouts, scallion ^G

MUSHROOM TOBANYAKI

poached egg, assorted mushrooms, truffle, yuzu soy, garlic chips G, D, V

ROBATA

choice of

PORK RIB soy glazed ^G SALMON teriyaki^s SIRLOIN cachaça-peppercorn

served with aji amarillo rice D, peruvian corn D and green salad VG, G

CHOCOLATE BANANA CAKE

maple butter, plantain chip, vanilla rum ice cream D, G

SATA ANDAGI

dulce de leche japanese doughnuts, red fruit coulis, citron ice cream D, G

ASSORTED MOCHI

soft japanese rice cake filled with ice cream served with white chocolate ganache D, G

V: Vegetarian VG: Vegan G: Contains Gluten D: Contains Dairy N: Contains Nuts S: Contains Fish / Shellfish

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices include VAT. A discretionary 12.5% service charge will be added to the bill.