# canapé

# canapé menu £3.00 (per piece)

# sushi

Yasai Miso Crispy Sushi VG GF

Picante miso vegetables, takuan, shiso cress

Spicy Tuna Hako Roll

Tenkasu tempura, chilli garlic mayo

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

Truffled Avocado Roll V GF

Cucumber, sesame seeds, yuzu truffle soy

# frio

# Warm Beef Tataki GF

Seared beef fillet, smoked Aji Panca, baby watercress, passion fruit salsa

King Oyster Mushroom Tostadas VG GF Pulled mushroom, smoked Aii Panca.

guacamole, lime, coriander

Lychee Ceviche VG GF

Leche de tigre, chive oil, sweet potato, Peruvian corn. coriander

Sea Bass Ceviche GF

Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

Yellowtail "Nikkei Sashimi" GF

Cherry tomatoes, jalapeño, coriander, yuzu truffle soy

# especial

Black Cod Aji Miso £6.00 Chilli miso marinade, yuzu, chives

coriander causa, pomegranate, sweet potato crisp

Yellowtail Nigiri GF £4.50 Yuzu truffle soy

Chuleta De Cordero Ahumada GF £7.50

Marinated & smoked lamb chops, coriander. Peruvian chilli miso

Otoro Sashimi £7.50

Premium tuna belly, Chotto soy, kizami wasabi

## robata

Anticucho Skewers GF

Chicken / Prawn / Salmon

Teriyaki Skewers GF

Chicken / Prawn / Salmon

## caliente

# **Crispy Squid Tempura**

KZ spice, red chilli, smoked yellow anticucho emulsion

Nasu Miso VG GF

Aubergine miso, apricot, puffed soba, sesame seeds

# dulce

Mochi Selection V

Warm Cinnamon Churros V

## V vegetarian / VG vegan / GF gluten free

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# canapé and bowl food

# canapé menu i

£39.00 (per person)

Spicy Tuna Hako Roll

Tenkasu tempura, chilli garlic mayo

King Oyster Mushroom Tostadas VG GF

Pulled mushroom, smoked Aji Panca, guacamole, lime, coriander

Lychee Ceviche VG GF

Leche de tigre, chive oil, sweet potato, Peruvian corn. coriander

Anticucho Skewers GF

Chicken

Yasai Miso Crispy Sushi VG GF

Picante miso vegetables, takuan, shiso cress

Mochi Selection VG GF

# canapé menu II

£43.00 (per person)

Truffled Avocado Roll V GF

Cucumber, sesame seeds, yuzu truffle soy

Dragon Roll

Prawn tempura, salmon, avocado, unagi sauce

Sea Bass Ceviche GF

Leche de tigre, chive oil, sweet potato, Peruvian corn, coriander

Black Cod Aji Miso GF

Chilli miso marinade, yuzu, chives

**Anticucho Skewers GF** 

Chicken

Yasai Miso Crispy Sushi vg GF

Picante miso vegetables, takuan, shiso cress

Mochi Selection VG GF

Warm Cinnamon Churros V

# canapé menu III

£53.00 (per person)

**Dragon Roll** 

Prawn tempura, salmon, avocado, unagi sauce

Truffled Avocado Roll V GF

Cucumber, sesame seeds, yuzu truffle soy

Warm Beef Tataki GF

Seared beef fillet, smoked Aji Panca, baby watercress, passion fruit salsa

Yellowtail "Nikkei Sashimi" GF

Cherry tomatoes, jalapeño, coriander, vuzu truffle soy

Teriyaki Skewers GF

Chicken

Chuleta De Cordero Ahumada GF

Marinated & smoked lamb chops, coriander, Peruvian chilli miso

Yasai Miso Crispy Sushi VG GF

Picante miso vegetables, takuan, shiso cress

Mochi Selection VG GF

Warm Cinnamon Churros V

# V vegetarian / VG vegan / GF gluten free

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# bowl food menu

# fish

Crispy Squid Tempura £6.00 KZ spice, red chilli, smoked yellow anticucho emulsion

**Tentáculos De Pulpo GF**Octopus, spicy yuzu,
purple potato purée

Salmon Fillet Den Miso GF £7.50 Steamed rice, chilli miso marinade, vuzu. chives

# meat

Nikkei Gyoza £7.50 Pork & prawn dumplings, yuzu sweet potato purée, red pepper ponzu

Spicy Buttermilk Chicken £8.50 Karaage Nikkei rub, gochujang, lime, coriander

Asado De Tira GF £11.25 Slow cooked braised beef short rib on the bone, purple potato purée, teriyaki jus, chives

Pollo Picante GF £8.50 Chicken, red and yellow Anticucho, yuzu, chives

# vegetables

**Truffled Mushroom Rice V**Japanese mushrooms, rich egg yolk, queso fresco, parmesan, chives

Chotto Caesar Salad V £5.00
Baby gem lettuce, red chicory, cashew, lemon queso dressing

**Arroz Chaufa V GF** £6.00 Egg fried rice, Peruvian vegetables, spicy sesame soy (vegan option available)

# deluxe

**Prawn Spring Roll** £11.00 Shiitake, shiso, yuzu koshu

Wagyu Sirloin GF £28.00 Japanese grade A5 wagyu beef, truffle teriyaki sauce, double-cooked fries

Black Cod Aji Miso GF £22.00 Chilli miso marinade, yuzu, chives

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