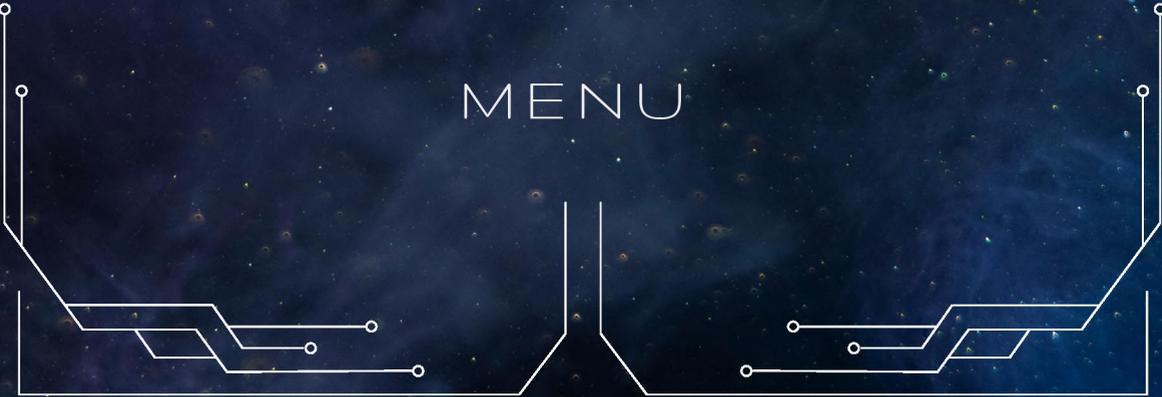




09



MENU



FOOD

TO BEGIN

CRISPY CHILLED CUCUMBER (V)

Cucumber with soy and sesame

£10

SALT BAKED EDAMAME (V)

Warm edamame with sea salt

£10

SEASONAL MEDIUM FRUIT PLATTER

Freshly sliced seasonal fruits

£32

SEASONAL LARGE FRUIT PLATTER

Freshly sliced seasonal fruits

£68

SKEWERS

GRILLED MUSHROOM SKEWERS (X5)

Smoky, juicy grilled mushrooms.

£15

GRILLED COURGETTE SKEWERS (X5)

Lightly seasoned, flame-grilled courgettes.

£15

GRILLED ASPARAGUS SKEWERS (X5)

Tender asparagus with a smoky finish.

£15

U9 BAR & LOUNGE

MINIATURE BEEF SLIDERS(4)

Perfectly seared 100% British beef patty on toasted brioche bun with truffle aioli and aged cheddar.

£34.95

PETITE BUTTERMILK CHICKEN SLIDERS(4)

Grilled chicken wings w sea salt

£29.95

ARTISANAL TOFU BURGER

Hand-pressed organic tofu, lightly pan-seared with ginger-soy glaze, on toasted wholemeal bun with pickled seasonal vegetables.

£22.95

GRILLED MADAGASCAR KING PRAWN SKEWERS(4)

Succulent king prawns grilled and brushed with vibrant chili-thyme butter and fresh coriander

£24.95

SMOKED SALMON & BUCKWHEAT BLINIS

Rosettes of house-cured smoked salmon atop delicate buckwheat blinis, crowned with dill crème fraîche and capers.

£19.95

BBQ CAULIFLOWER 'WINGS'(6)

Tender cauliflower lightly fried and tossed in sticky sweet-savory Korean BBQ glaze, finished with toasted sesame seeds

£19.95

GURIRU SHITA - SUSHI & TATAKI

GYU HABU

Grilled beef w miso butter

£18

TEBASAKI

Grilled chicken wings w sea salt

£15

RAMU NIKU

Grilled lamb skewers

£17

YANGUU KŌN YAKI W SIRACHA MAYO (M)

Charred baby sweetcorn with spicy mayo

£14

GRILLED DUCK TONGUE

Chargrilled duck tongue brushed with soy and spice

£20

GRILLED CHICKEN FEET

Flame-grilled chicken feet with garlic, chili, and soy

£20

YAKITORI (6)

Skewered chicken glazed with sweet tare sauce

£16

U9 DELUXE PLATTER

cucumber maki (6p)

salmon maki (6p)

aburi wagyu nigiri (4p)

caramel salmon nigiri (4p)

salmon nigiri sushi (4p)

California uramaki (8p)

dragon roll (8p)

YOUR PARTY, YOUR NIGHT

£88

HOT & FRIED

TIGER PRAWN TEMPURA W DAIKON OROSHI SUYU

Tempura prawns with soy-citrus broth

£18

CHICKEN KARAAGE W GOCHUJANG, LIME, CORIANDER

Crispy chicken with Korean spicy glaze

£15

CRISY VEGETARIAN SPRING ROLLS

Vegetable spring rolls with Thai dip

£14

CHICKEN GYOZA W SUYU

Pan-seared chicken dumplings with soy-citrus

£15

NORI FRENCH FRIES (V)

Fries with roasted nori seasoning

£12

TAKOYAKI

Octopus dumplings with bonito and house sauce

£16

CRISPY DUCK ROLL

Duck with cucumber, spring onion, and hoisin

£18

AUTHENTIC INSPIRATIONS

TIGER SKIN SPICY CHICKEN FEET

Crispy chicken feet in spicy glaze

£18

NUMBING SPICE DUCK TONGUE

Duck tongue with Sichuan peppe

£20

CHONG QING NOODLES

Spicy noodles with pak choi (V)

£18

BRASIED BEEF NOODLES

Slow-braised beef with rich broth noodles

£19

PINEAPPLE AND KING PRAWN FRIED RICE

Wok-fried rice with prawns and pineapple

£22

SCALLION INFUSED OIL NOODLES

Hand-pulled noodles in scallion oil

£16

U9 FRIED RICE

Signature house-style fried rice

£25

DESSERTS

TRIO OF MOCHI

Delicate glutinous rice desserts featuring a rotating, exotic selection of seasonal fillings.

£20

SEE OUR ALLERGEN INFORMATION



Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill

Please advise a member of staff if you have any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen.

