



Pre-Theatre Menu

2 courses: 32

3 courses: 39

To Start

Miso soup
Pork or chicken gyoza
Buttermilk fried chicken
with gochujang mayonnaise
Yuzu-miso salmon bites
Heritage tomato salad (ve)
with ginger & miso dressing
Aubergine dengaku (ve)
with shiso & lotus

Main

The perfect prelude to an evening in London, our traditional Japanese bento boxes bring together expertly crafted dishes in one beautifully presented offering.

Chicken Karaage
crispy chicken karaage with spicy mayonnaise
Pork Tonkatsu
panko-crumbed pork cutlet with tonkatsu sauce and shredded cabbage
Shrimp Tempura
crispy shrimp tempura with tentsuyu dipping sauce
Sushi Bento
chef's selection nigiri with salmon and tuna rolls, and sautéed mushrooms
Vegetable Tempura (ve)
mixed vegetable tempura with agedashi tofu and tentsuyu sauce

all served with miso soup, lotus crisps, hijiki salad, Japanese pickles, and steamed Koshihikari rice

Curtain Call

Mochi ice cream selection
chef's selection, 3 pieces
Dark chocolate fondant
with honeycomb, coconut ice cream
Yuzu & raspberry brûlée
with fresh raspberry
Matcha tiramisu
matcha-soaked ladyfingers with mascarpone filling
Exotic fruit & pomegranate salad (ve)
with passion fruit, mango ice cream

Add a glass of wine	6
Upgrade your main to Chef's Signature bento <i>yuzu-miso chicken breast, trio of nigiri, mixed tempura, pickled mixed cauliflower</i>	8
Upgrade your main to miso-glazed black cod	10
Upgrade your main to 100g waygu beef	14

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 your bill.