

OCTAGON

CHAMPAGNE 125ml

MOËT & CHANDON
Brut Impérial, Brut NV 12.5

MOËT & CHANDON
Rosé Impérial NV 17

VEUVE CLICQUOT PONSARDIN
Yellow Label, Brut NV 18

RUINART
Blanc de Blancs, Brut, NV 23

RUINART
Rosé, NV 23

SPARKLING WINE 125ml

HATTINGLEY VALLEY, CLASSIC RESERVE
Hampshire, England, Brut NV 11

ROSÉ WINES 175ml

CHATEAU GASSIER, 'ESPRIT GASSIER'
Côtes de Provence, France 2017 10

BANDOL ROSÉ, DOMAINE LA SUFFRÈNE
Provence, France 2017 13.5

SAKE

	GLS 100ml	BTL 300ml	BTL 720ml
MIO - SPARKLING <i>Shochikubai Shirakabegura, Hyogo</i>		24	
OTOKOYAMA - FUTSUSHU <i>Mejo Shuzo, Hyogo</i>	9		62
'EVENING SKY' - KARAKUCHI JUNMAI <i>Kimura Shuzo, Akita</i>	11		72
AZURE 'DEEP SEA WATER' - GINJO <i>Tosatsuru, Kochi</i>	13.5		85
NAKADORI DEWASANSAN - DAIGINJO <i>Tatenokawa Shuzo</i>	15		95
GOZENSU 9 - YUZUSHU / SWEET <i>Tsuji Honten, Katsuyama</i>	14		

WHITE WINES 175ml

PÉ BRANCO, HERDADE DO ESPORÃO
Alentejo, Portugal 2017 7.5

SAUVIGNON BLANC 'RESERVA', VINAMAR
Casablanca Valley, Chile 2017 9

RIESLING 'QUEEN OF WHITES'
Trocken, Tesch, Nabe, Germany 2016 11

PINOT GRIGIO, MARJAN SIMCIC
Goriska Brda, Slovenia 2017 13

CHABLIS
*Jean Pierre & Alexandre Ellevin,
Burgundy, France 2016* 15

POUILLY - FUMÉ 'LES DUCHESSES'
Domaine Laporte, Loire, France 2017 16.5

SAUVIGNON BLANC, CLOUDY BAY
Marlborough, New Zealand 2018 19

RED WINES 175ml

KRATOŠIJA, VINARSKA VIZBA
Tikveš, Skopje 2018 7.5

CARMENERE 'RESERVA', VINAMAR
Casablanca Valley, Chile 2017 9

RIOJA RESERVA, RAMON BILBAO
Spain 2014 11

SHIRAZ/CINSAULT, EXTREME VINEYARDS
Bonfire Hill, Western Cape, South Africa 2016 13

CHÂTEAU CAILLETEAU BERGERON 'PRESTIGE'
Blaye, Cotes de Bordeaux, France 2014 15

BOURGOGNE PINOT NOIR
Domaine R. Rossignol Changarnier, France 2014 16.5

MALBEC, TERRAZAS DE LOS ANDES
Mendoza, Argentina 2016 18

LIGHT BITES

EDAMAME PODS

plain or black bean and chilli (vg) 4

TOM YUM SOUP

with king prawns 11

SHRIMP TEMPURA

Kaffir lime, sweet chilli sauce 20

MISO SOUP

spring onion, kaiso, wakame and tofu 8

VEGETABLE GYOZA

ginger soy sauce (v) 10

SOFT SHELL CRAB

*spicy tempura, mango salsa,
fried glass noodles* 16

SHISHITO PEPPERS (v) 7

WAKAME KAISO

tofu salad 8

CHILLI SALT SQUID

house made sweet chilli sauce 12

RAW AND SUSHI

SALMON TARTARE TACOS

avocado and pink pickles 12

ASIAN BEEF TARTARE

*Gochujang mayonnaise
and pickled shallot rings* 16

TUNA TATAKI

*herb crust, truffle ponzu,
avruga caviar* 12

ICED SASHIMI PLATTER 35

HOME HOUSE SUSHI ROLL PLATTER (18 pieces) 35

ALASKA ROLL

*salmon tartare, cucumber, avocado
and panko bread crumbs* 15

HOME HOUSE ROLL

*salmon, spicy tuna, avocado, cucumber
and volcano sauce* 19

DYNAMITE ROLL

prawn tempura, avocado 17

FUTOMAKI ROLL

inari tofu, mixed vegetables (v) 14

MAINS

CHICKEN PAILLARD

*yuzu, butter and tender
stem broccoli* 22

SWEET AND SOUR CHICKEN

chargrilled pineapple salsa 18

THAI GREEN CURRY

*vegetables, coconut, jasmine rice (v)
add chicken* 15 18

LAMB CHOPS

*baby aubergine, morning glory,
green miso* 28

PRAWN PAD THAI 20

MISO BLACK COD 30

FILLET OF BEEF

*king oyster mushrooms, baby gem,
yakimiku sauce* 34

VEGETABLE TEMPURA

*squash, asparagus, shiitake,
pepper and spring onion (v)* 15

STONE BASS

*yuzu, enoki mushrooms, truffle,
sweet chilli* 28

SIDES 5

BOK CHOI

STIR FRIED VEGETABLES

JASMINE RICE

GRILLED ASPARAGUS

BROWN RICE

SKIN ON FRIES

DESSERTS

MANGO PUDDING

*coconut sorbet, pomelo palm
sugar sauce* 7

ICE CREAM MOCHI

*(selection of 3)
green tea, mango, coconut
sea salt, caramel or sesame* 6

SESAME CAKE

lime sorbet, pineapple jam 7

CHOCOLATE CRÈME BRULEE

cherry compote 7

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.