

CHAMPAGNE	125ml
MOËT & CHANDON <i>Brut Impérial, Brut NV</i>	12.5
MOËT & CHANDON <i>Rosé Impérial NV</i>	17
VEUVE CLICQUOT PONSARDIN <i>Yellow Label, Brut NV</i>	18
RUINART <i>Blanc de Blancs, Brut, NV</i>	23
RUINART <i>Rosé, NV</i>	23
SPARKLING WINE	125ml
HATTINGLEY VALLEY, CLASSIC RESERVE <i>Hampshire, England, Brut NV</i>	11
ROSÉ WINES	175ml
LES QUATRE TOURS <i>Coteaux d'Aix en Provence 2017</i>	10.5
BANDOL ROSÉ, DOMAINE LA SUFFRÈNE <i>Provence, France 2017</i>	13.5
SAKE	GLS BTL BTL 100ml 300ml 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 <i>Alentejo, Portugal 2017</i>	7.5
VERMENTINO, VV, LES ARCHERES <i>IGP Pays d'Oc, France 2017</i>	9
RIESLING 'QUEEN OF WHITES' <i>Trocken, Tesch, Nabe, Germany 2016</i>	11.5
PINOT GRIGIO, MARJAN SIMCIC <i>Goriska Brda, Slovenia 2016</i>	13.5
SANCERRE 'CHENE DU ROY' <i>Domaine P. Girault, Loire, France 2017</i>	15
CHABLIS <i>Jean Pierre & Alexandre Ellevin, Burgundy, France 2016</i>	16.5
SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, New Zealand 2017</i>	19
RED WINES	175ml
KRATOŠIJA, VINARSKA VIZBA <i>Tikveš, Skopje 2017</i>	7.5
MONTEPULCIANO D'ABRUZZO 'MONTIPAGANO' <i>Umani Ronchi, Italy 2017</i>	9
RIOJA RESERVA, RAMON BILBAO <i>Spain 2014</i>	11.5
SHIRAZ/CINSAULT, EXTREME VINEYARDS <i>Bonfire Hill, Western Cape, South Africa 2016</i>	13
CHÂTEAU CAILLETEAU BERGERON 'PRESTIGE' <i>Blaye, Cotes de Bordeaux, France 2014</i>	15
BOURGOGNE PINOT NOIR <i>Domaine R. Rossignol Changarnier, France 2014</i>	15
MALBEC, TERRAZAS DE LOS ANDES <i>Mendoza, Argentina 2016</i>	18

ASIAN BITES & SOUP

MISO SOUP

spring onion, kaiso, wakame and tofu 8

SHRIMP TEMPURA

Kaffir lime, sweet chilli sauce 20

EDAMAME PODS

plain or black bean and chilli (VG) 4

VEGETABLE GYOZA

ginger soy sauce 10

WAGYU BEEF TATAKI

ponzu marinated, truffle mushrooms 28

KING PRAWN TOM YUM SOUP 11

CHILLI SALT SQUID

house made sweet chilli sauce 12

WAKAME KAISO

tofu salad 8

RAW AND SUSHI

SALMON TARTARE TACOS

avocado and pink pickles 12

ASIAN BEEF TARTARE

Gochujang mayonnaise
and pickled shallot rings 16

HAMACHI TATAKI

yuzu, soy, truffle and salmon Keta 18

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

CALIFORNIA URAMAKI ROLL

crab, avocado and cucumber 18

FUTOMAKI ROLL

(mixed vegetables) 14

MAINS

CHICKEN PAILLARD

yuzu, butter and tender
stem broccoli 22

SWEET AND SOUR CHICKEN

chargrilled pineapple salsa 18

THAI GREEN CURRY

chicken or butternut squash
and vegetables 18

PAN FRIED DUCK BREAST

mandarin and purple basil sauce 24

PRAWN PAD THAI 20

30 DAY AGED BEEF FILLET

Wafu sauce and garlic crisps 35

VEGETABLE TEMPURA

squash, asparagus, shiitake,
pepper and spring onion 18

GRILLED STONE BASS

yuzu, truffle and Enoki mushrooms 21

SIDE ORDERS 5

BOK CHOI

GRILLED ASPARAGUS

STIR FRIED VEGETABLES

BROWN RICE

JASMINE RICE

SHISHITO PEPPERS

PUDDINGS 7

BANANA PUDDING

palm sugar, peanut, caramel sauce
and coconut ice cream

ICE CREAM MOCHI

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

PINEAPPLE CARPACCIO

chilli, mint and lychee sorbet

MISO CARAMEL CHOCOLATE TRUFFLES

MATCHA GREEN CRÈME BRULEE

SOYA SAUCE MARSHMALLOWS