



J A P A N E S E I Z A K A Y A

LUNCH MENU SERVED FROM 12:00 -15:00

TEISHOKU SET

*Accompanied by comforting miso soup, artisanal pickles, &
A thoughtfully selected side dish curated by the chef.*

MIZU 18

Sashimi & sushi

TAKE 18

Salmon teriyaki with rice

MATSU 18

Chicken karrage with rice

UME 16

Vegetarian

SOUP NOODLES

TONKOTSU RAMEN 14

*Pork broth ramen, BBQ char-siu, wood ear mushrooms,
bamboo shoots, spring onions, onsen egg & black garlic oil*

SPICY BEEF TANTAN RAMEN 14

*Pork broth ramen & sesame miso paste, spicy minced beef, wood ear
mushrooms, pak choi, spring onions, onsen egg & La-Yu chilli oil*

TOFU MISO UDON (V) 13

*Miso broth udon, sweet tofu, wood ear mushrooms, pak choi,
wakame seaweed, spring onions*

JAPAN SEMI - DRIED ATKA MACKEREL 23

*We have selected Hokei fish from the northern sea of Hokkaido. Grilled with
teriyaki glaze. Teishoku with salad, miso soup & Japanese steamed rice*

*Daily changes may be made to this lunch menu.
All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.
If you have any food allergies or intolerances please speak to a member of our team.*