

LUNCH SET MENU

TUESDAY - SUNDAY | 12PM - 7PM

2 COURSES £29 PER PERSON



YŌKOSO

MISO SOUP wakame, tofu, spring onions GF, VG

HAJIMARI

Choice of two

NIGIRI CHEF'S SELECTION 3 pc

SALMON SASHIMI sesame yuzu truffle dressing

MIX LEAF SALAD mustard dressing, crispy potato V

SPICY TUNA ssamjang, spicy furikake, wasabi mayo

FRIED MARINATED TOFU red yuzu kosho aioli

CHICKEN KARAAGE kosho mayo

MEIN KŌSU

Choice of one

CHIRASHI BOWL seafood selections

CLAP TENDER CHICKEN umami barley miso, yuzu daikon*

ROBATA BEEF OYSTER BLADE truffle mayo*

SALMON TERIYAKI pickled cucumber A*

OVEN BAKED MISO COD mustard miso sauce*

YAKISOBA NOODLES mix vegetable A, V

*Dishes come accompanied by steam rice

DEZÄTO

Add a dessert for £5

CHOCOLATE BAR miso & chocolate ganache, hazelnut N

YUZU CRÈME BRÛLÉE exotic fruit

ASSORTED MOCHI ICE CREAM



BEVERAGES

CHAMPAGNE

NV Veuve Clicquot Yellow Label Brut, Champagne, France / glass – 12.50 / bottle – 75

WINE

2025 Pinot Gris, Sophie Schaal, Alsace, France / glass – 9.50 / bottle – 49

2021 Côtes-du-Rhône, Les Sablières, Domaine des Escaravilles, Southern Rhône, France / glass – 9.50 / bottle – 49

2025 G de Galoupet, Château Galoupet, Provence, France / glass – 9.50 / bottle – 49

SAKE

CLAP x Hakurakusei Junmai Daiginjo, Miyagi, Japan / glass – 15 / carafe – 29 / bottle – 79

NON-ALCOHOLIC SPARKLING

0% Wild Idol Rosé, Rheinhessen, Germany / glass – 9 / bottle – 49

A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

Not all ingredients are listed. Please inform a member of our team of any allergies or dietary requirements.

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