

3 Courses Lunch Menu

2 Starters & Main or Starter, Main & Dessert

Starter

Black Kanpachi Carpaccio

Salmon Tataki with Umemizore Sauce

Spicy Tuna Tartare

Seaweed and Tofu Salad

Prawn and Vegetable Tempura

Fried Tofu in Sauce

Dobin Mushi

Seafood Dumpling

Organic Salad

Main Course

Free Range Chicken Breast Teriyaki with Steamed White Rice and Miso Soup £23

Scottish Salmon Teriyaki with Steamed White Rice and Miso Soup £25

Black Angus Sirloin Teriyaki with Steamed White Rice and Miso Soup £25

Eel Donburi with Miso Soup £28

Sushi and Sashimi Set with Miso Soup £28

Canadian Black Cod Saikyo-yaki with Steamed White Rice and Miso Soup £35

Dessert

Today's Ice Cream

Today's Sorbet

Today's Mochi Ice Cream

Kinako Blancmange

Matcha Soft Ice Cream

Lunch Set Only £15

Salmon Avocado Poke

Served with Miso Soup

Onodera Wagyu Burger Set

Choose Steamed White Rice or Chips on the side

Served with Miso Soup and Side Salad

» SHARING IS CARING «

SUPER STEAK SATURDAY (& Sunday)

Feast your self on a 35 day aged Scottish Black Angus.

1KG Charcoal grilled. Served with assorted dipping sauces.

Sharing is caring.

This dish will be perfect for three to four guests.

All steaks are prepared to order, so please allow at least 30 minutes cooking time.

All steaks will be cooked Medium rare

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35 day aged Scottish Black Angus - 1KG

served with garlic chips & smoked butter

sauces:

Black pepper sauce

Maldon rock salt

Soy and ginger sauce

Gherkin & mustard salsa

Organic salad with plum dressing

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£65

All prices inclusive of VAT

Discretionary Service Charge of 12.5% will be added to your bill