



Our Set Menu

# Welcome to our kitchen. Home to an exquisite selection of contemporary Japanese and Mexican small plates.

Three dishes per person 22

Four dishes per person 27

## Please select one dish per section

Salmon sashimi flat taco with wasabi sour cream

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Dry-rubbed short rib soft taco with smoked chilli mayo

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Mayan-spiced marinated chicken soft taco with cilantro, black lime, garlic salsa and cayenne pepper mayo

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Roasted aubergine flat taco with rocoto chilli and wasabi sour cream

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Salmon tartare with shiso soy

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Avocado tartare with shichimi soy

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Our signature Mayan-spiced marinated chicken ensalada with cashews, black lime and sesame oil

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Crispy duck and pomegranate ensalada with papaya chilli dressing

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Organic salmon with dried red chilli and lemon shiso salsa

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Chilli and lemon roasted baby chicken

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Tiger prawns and Japanese mushrooms claypot with ibuki rice, shichimi broth and garlic roasted kale

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Charred asparagus claypot with ibuki rice, shichimi broth and garlic roasted kale

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Yoghurt and white chocolate mousse with goma sponge and calpico sorbet

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Passion fruit brûlée with coconut sorbet and umeshu jelly

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Raspberry parfait with shiso ginger ice cream and berry compote

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.