

New Year's Eve Menu

1st seating 4:30pm - 6:30pm £45pp (2 courses) & includes a glass of bubbly
New Years Eve 8pm - 9:30pm £55pp (2 courses) & includes a glass of bubbly & late night DJ

STARTERS

Choose 1

Crispy Chicken Gyoza

Dumplings stuffed with chicken

Prawn Tempura

Coated in classic light batter & deep fried

Chicken Yakitori

Tender smoky chicken skewers

Crispy Veg Gyoza

Dumpling stuffed with vegetables

Vegetable Spring Rolls

Crispy fried pastry rolls served with sweet chilly sauce

California Maki

Crab Stick, avocado, cucumber, mayo and tobiko

Tori Age Roll

Katsu Chicken, spicy mayo, avocado, crispy onions & sesame seeds

Salmon Kawa Maki

Stir fried salmon skin, sesame seeds & teriyaki sauce

Tempura Maki

Deep fried crispy prawn, avocado, fried temoura batter & teriyaki sauce

The Vegan

Avocado, cucumber & mango

MAINS

Choose 1

Seabass Panang

Fresh Seabass served with panang sauce and jasmine rice

Panko Chicken Katsu

Crusnchu tender breaded chicken breast served with katsu curry, stir-fried vegetables and jasmine rice

Prawn Udon

Soft and chewy wheat noodles with dense flavour

Chicken Yakisoba

Classic Japanese salty, sweet & sour stir-fried egg noodles

Tofu Curry

Tofu with panang mild curry and jasmine rice

Vegetable Yakisoba




Classic Japanese salty, sweet and sour stir fried egg noodles with mixed vegetables and tofu

DESSERT £7.50

Espresso Praline Caramel Mousse

Chocolate & Miso Caramel Tart

Banoffee Pie

 vegetarian  vegan  gluten free  spicy * can be modified on request

10% discretionary service charge added to the bill | Please inform us of any allergies, intolerances, or dietary requirements you may have.