

THE FUDGE GIRL

タパス
TAPASU

THE LUNCH GRILL



SUNAKKU – SNACKS		
スナック	PADRON PEPPERS (v)	6
	Jalapeño Dressing	
	BAMBOO SHOOTS	7
	Sancho Honey Soy, Lemon Dressing	
	PRAWN TEMPURA	11
	Spicy Mayo, Ponzu	
	CRISPY SUSHI RICE (3 pieces)	
	Spicy Avocado (v)	6
	O-Toro Tuna	12
	JAPANESE PICKLES	4
	Selection of Seasonal Japanese Pickles	
	OKRA TEMPURA (v)	8
	Yuzu Kosho, Lemon	
	CRISPY FISH SKIN	6
	Japanese Tartar	
	Add 7.5g Oscietra Caviar	20

OTSUMAMI & SALADA – SMALL PLATES & SALADS		
おつまみ	SALMON CARPACCIO	14
	Wasabi Tofu, Lime Zest	
	HOMEMADE TOFU (v)	8
	Umeboshi Salt, Nama Wasabi & Kombu Soy	
	YELLOWTAIL USUZUKURI	21
	Sesame Mustard Dressing, Pickled Myoga	
	‘NAMASU’ CUCUMBER SASHIMI SALAD (v)	6
	Ajo Bianco Almond Vinegar & Benitade	
	SPINACH SALAD (v)	9
	Goma Miso & Crispy Leeks	
	GRILLED WHITE KIMCHI SALAD (v)	8
	Shichimi Butter, Chives	
	MUSHROOM HARUMAKI (v)	9
	Wafer Spring Roll, Truffle Ponzu	
	CHICKEN CHIVE GYOZA (3 Pieces)	9
	Goma Soy, Spicy Garlic La-Yu	
	PICKLED VEGETABLE ‘OYAKI’ DUMPLING (v) (2 Pieces)	6
	Spicy Caramel Ponzu, Garlic Butter	
	CONFIT DUCK ‘SHUMAI’ DUMPLINGS (3 Pieces)	9
	Umeboshi Plum, Pickled Cucumber	
	TORO TARTARE	21
	Wasabi Soy, Oscietra Caviar & Crispy Senbei	

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients, and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars.

If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 13.5% service charge

SUNAKKSHIRUMONO & NABE – SOUP & HOTPOTS		
汁物と鍋	MISO SOUP	6
	Tofu, Spring Onion & Wakame	
	DOBIN MUSHI BROTH (Serves Two)	9
	Steamed Seafood, Spring Onion & Lime	
	MARKET FISH ‘NABE’ HOTPOT	22
	Yellow Curry, Crunchy La-Yu	
	MIXED MUSHROOM ‘GOHAN’ HOTPOT (v)	14
	Japanese Mixed Rice, Wild Mushrooms & Lime	
KUSHIYAKI – CHARCOAL GRILLED		
串焼き	ORGANIC BABY CHICKEN (Half Chicken)	13
	Port Miso, Sancho Pepper & Lemon	
	BLUE PRAWNS (2 Pieces)	16
	Black Pepper, Lemon & Chilli Butter	
	LOCH DUART SALMON (2 Pieces)	12
	Spicy Japanese BBQ Relish	
	SPICY LAMB (2 Pieces)	12
	Asian Slaw, Yuzu Kosho & Baby Gem	

BINCHO ROBATA YAKI – CHARCOAL GRILLED		
備長炉端焼き	CORN RIBS (v)	8
	Garlic Yuzu Butter	
	TENDERSTEM BROCCOLI (v)	7
	Spicy Barley Miso	
	HISPI CABBAGE (v)	9
	Sake Kombu, Summer Truffles	
	LONG AUBERGINE (v)	9
	Spicy Caramel Ponzu	
	WILD SEABASS	18
	Yasai O Mazeru, Chilli Ponzu	
	WAGYU A5 (100g)	58
	Umeboshi Dressing Mushroom Teriyaki & Pickled Shimeji	
	AGED RIB-EYE (140g)	22
	Yaki Niku, Lime & Pickled Cucumber	

SASHIMI & NIGIRI (PER PIECE)		
刺身と握り	SALMON	5
	RED BREAM	7
	AKAMI / CHU TORO / TORO	5/7/8
	HAMACHI	7
	SEA BASS	6
	SEA BREAM	6
	OMAKASE SELECTION	64/96
	16 / 24 Pieces	
	(Add Beaverbrook Topping £1 / Piece)	

TEMAKI SELECTION		
Temaki is a hand-rolled variety of sushi characterized by its shape. Our ‘taco-style temaki’ are typical to Northern Japan and consist of rice and toppings in a piece of nori seaweed.		

CLASSIC		
クラシック	SALMON AVOCADO	4
	Soy, Black Sesame & Tobiko	
	WILD UNAGI (Eel)	6
	Chopped Cucumber, Sweet Soy	
	SPICY TUNA	7
	Spicy Miso, Jalapeño & Chives	
	NEGI TORO	7
	Chopped Toro, Spring Onion	
	HAMACHI	6
	Chopped Yellowtail, Crispy Shallots, White Sesame & Soy	
	SCALLOP XO	8
	Tobiko, Lemon	

PLANT-BASED		
プラントベース	AUBERGINE (v)	4
	Plantain Miso, Puffed Soba	
	CRUNCHY ‘AVOCADO TOAST’	4
	Pickled Onion, Shiso Leaves	
	YASAI	4
	Seasonal Pickled Japanese Vegetables	

TOWNHOUSE SPECIALS		
(Made with Crispy Nori)		
スペシャル	BLACK COD	6
	Yuzu Miso	
	GRILLED COCONUT PRAWN	7
	Green Curry, Lime & Coriander	
	WAGYU SUKIYAKI	11
	Sweet Soy, Crushed Peanuts	
	SOUTHERN FRIED LOBSTER	12
	Yuzu Kosho, Crispy Potato	
	O’TORO	7
	Yuzu Tobiko, Spring Onion	