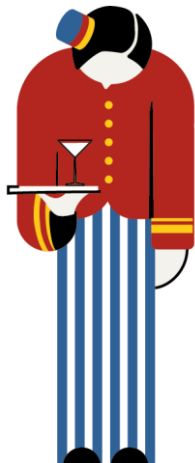


THE FUTURE IS NOW

タパス
TAPASU

THE LUNCH HUB



SUNAKKU – SNACKS		
スナック	PADRON PEPPERS (v) Jalapeño Dressing	6
	BAMBOO SHOOTS Sancho Honey Soy, Lemon Dressing	7
	PRAWN TEMPURA Spicy Mayo, Ponzu	12
	CRISPY SUSHI RICE (3 pieces) Spicy Avocado (v)	6
	O-Toro Tuna	12
おつまみ	JAPANESE PICKLES Selection of Seasonal Japanese Pickles	5
	OKRA TEMPURA (v) Yuzu Kosho, Lemon	8
	OTSUMAMI & SALADA – SMALL PLATES & SALADS	
	SALMON CARPACCIO Wasabi Tofu, Lime Zest	14
	HOMEMADE TOFU (v) Umeboshi, Nama Wasabi & Kombu Soy	8
	YELLOWTAIL USUZUKURI Sesame Mustard Dressing, Pickled Myoga	21
	‘NAMASU’ CUCUMBER SASHIMI SALAD (v) Ajo Bianco Almond Vinegar, Benitade	8
	SPINACH SALAD (v) Goma Miso, Crispy Leeks	10
	GRILLED WHITE KIMCHI SALAD (v) Shichimi Butter, Chives	8
	BEAVERBROOK SUMMER SALAD Mixed Seasonal Greens, Pickled Red Onion, Red Radish, Fresh Peas & Sweet Tomato Dressing	10
	MUSHROOM HARUMAKI (v) Wafer Spring Roll, Truffle Ponzu	9
	CHICKEN CHIVE GYOZA (3 Pieces) Goma Soy, Spicy Garlic La-Yu	10
	YASAIKOZUTSUMI (v) (2 Pieces) Spicy Caramel Ponzu, Pickled Courgette	8
	CONFIT DUCK ‘SHUMAI’ DUMPLINGS (3 Pieces) Umeboshi Plum, Pickled Cucumber	10
	WAGYU DUMPLINGS (3 Pieces) Lemongrass Ponzu, Red Chilli & Parsley Cress	12
	TORO TARTARE Wasabi Soy, Oscietra Caviar & Crispy Senbei	21

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 Tofu, Spring Onion & Wakame	6
	DOBIN MUSHI BROTH (Serves Two) Steamed Seafood, Spring Onion & Lime	10
	MARKET FISH ‘NABE’ HOTPOT Sake Soy, Truffle Butter	22
	KUSHIYAKI – CHARCOAL GRILLED	
	ORGANIC BABY CHICKEN (Half Chicken) Port Miso, Sancho Pepper & Lemon	14
串焼き	BLUE PRAWNS (2 Pieces) Lemon, Chilli Butter	18
	SCOTTISH SALMON (2 Pieces) Spicy Japanese BBQ Relish	12
	SPICY LAMB (2 Pieces) Asian Slaw, Yuzu Kosho & Baby Gem	12
	BINCHO ROBATA YAKI – CHARCOAL GRILLED	
	CORN RIBS (v) Garlic Yuzu Butter	9
備長炉端焼き	TENDERSTEM BROCCOLI (v) Spicy Barley Miso	7
	HISPI CABBAGE (v) Sake Kombu, Summer Truffles	9
	KING OYSTER MUSHROOM (v) Sweet Soy, Yuzu Miso & Tomato Ponzu	9
	LONG AUBERGINE (v) Spicy Caramel Ponzu	9
	GRILLED SEABASS Yasai O Mazeru, Butter Ponzu	18
	JAPANESE WAGYU (100g) Umeboshi Dressing, Mushroom Teriyaki	60
	AUSTRALIAN WAGYU (150g) Mustard Miso & Crushed Sesame	47
	AGED RIB-EYE (140g) Yaki Niku, Lime & Pickled Cucumber	23
	SASHIMI & NIGIRI (PER PIECE)	
	SALMON	5
刺身と握り	RED BREAM	7
	AKAMI/ CHU TORO/ TORO	5/7/8
	HAMACHI	7
	SEA BASS	6
	SEA BREAM	6
	SASHIMI/ SUSHI SELECTION 16 / 24 Pieces (Add Beaverbrook Topping £1 / Piece)	64/96

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 Black Garlic, Shallot Ponzu & Coriander	5
	WILD UNAGI (Eel) Chopped Cucumber, Sweet Soy	6
	SPICY TUNA Spicy Miso, Jalapeño & Chives	8
	NEGI TORO Chopped Toro, Spring Onion	7
	HAMACHI Chopped Yellowtail, Crispy Shallots, White Sesame & Soy	6
	BLUE PRAWN CEVICHE Tiger Milk, Red Chilli & Coriander Cress	8
	BEEF TARTAR Soy Cured Egg Yolk, Parsley Cress, Yuzu Soy & Wasabi Mayo	7
	SCALLOP XO Tobiko, Lemon	8
	PLANT-BASED	
	AUBERGINE (v) Plantain Miso, Puffed Soba	4
プラントベース	CRUNCHY ‘AVOCADO TOAST’ Pickled Onion, Shiso Leaves	4
	YASAI Seasonal Pickled Japanese Vegetables	4
	TOWNHOUSE SPECIALS (Made with Crispy Nori)	
	BLACK COD Yuzu Miso	8
	DEVON CRAB Roasted Chilli, Pickled Ginger Mayo, Tobiko & Chives	8
スペシャル	WAGYU SUKIYAKI Sweet Soy	11
	SOUTHERN FRIED LOBSTER Yuzu Kosho, Crispy Potato	12
	O’TORO Yuzu Tobiko, Spring Onion	7