

SMALL PLATES

RAW

Sashimi – Todays Day Boat Fish – Pickled Radish – 2 Year Aged Kinbue Soy Sauce	MP
Wild Sea Bass – Urfa Chilli – Cucumber – Passion Fruit	17
Crispy Sushi Rice – Spicy Chalk Stream Trout – Avocado – Jalapeno – Black Sesame	14
Lindisfarne Oyster – Natural	4
Lindisfarne Oyster – Tomato Yuzu Ponzu	5
Lindisfarne Oyster – Tentsuyu Dressing	5
Lindisfarne Oyster – Ume Plum Vinegar	5
Add 15g Sturia Oscietra Caviar	60

SMALL PLATES

Heritage Squash Simmered in Aromatic Dashi – Togarashi Spiced Seeds	11
Miso soup – Dashi Broth – Red Miso – Tofu – Green Onion – Wakame – Roasted Sesame Oil	10
Binchotan Grilled Shell on Prawns – Cucumber Tataki Kyuri Salad	15
Binchotan Grilled Padron peppers – Garlic Miso Emulsion	12
I.O.W. Heritage Tomatoes – Whipped Sesame Miso Tofu	13

KARAAGE

(Small Pieces of Meat, Fish or Vegetables, Marinated and Deep Fried Until Crispy)

Kewpie Mayonnaise, Shichimi Pepper and Green Onions

Mirin and Miso Marinated Chicken Thighs	14
Soft Shell Crab	17
King Prawn	16
Enoki Mushroom	12

KUSHIYAKI

(Marinated Skweres Grilled over Binchotan Charcoal)

Today’s Pickles and Japanese Yakinikiu BBQ Sauce

Chicken Thigh and Green Onion	14
Grilled Miso and Mirin Marinated Graffiti Aubergine and Tofu	12
Creedy Carver Duck and Pork Tsukune	14

Our fish are wild, native and are sustainably caught by day boats using targeted and specific methods of fishing.  
We continue to pursue our vision of traceability and the commitment to a responsible understanding of sourcing and stock levels.

SAMPLE MENU

LARGE PLATES

Grilled Cote du Boeuf – Shitake – Mustard Greens – Miso Butter (for two guests)	40PP
BBQ Heritage Breed Pork Yakatori – Japanese Pickles and Crispy Leek	27
Heritage Breed Pork Belly and Ginger ‘Buta-no Shogayaki’ Style	26
Hanjuku Chicken – Tamari, Ginger and Mirin Poaching Broth – Shitake and Green Onion	24
Grilled Wild Black Bream – Ginger Juice, Sesame and Chili	26
Grilled Wild Seabass – Kujyo Nejul Oil – Grilled Green Onions	28
Saikyo Miso Marinated Baked North Sea Cod – Grilled Broccoli Salad	25

DONBURRI

Kimchi Fried Rice – Carrot, Daikon, Green Onion, Sesame and Chilli Salad – Soy Mirin Sauce

Crispy Heritage Pork	26
Gyudon Thinly Sliced Marinated Beef	28
Crispy Fried Enoki Mushrooms	20
Crispy Garlic Tofu	21

TONYU HOUSE RAMEN

Soba Noodles – Green Onions – Shitake Mushrooms – Roasted Chilli Peanut Oil – Soy Marinated Egg

Braised Heritage Breed Pork Collar	24
Roasted Marinated Chicken Thigh	22
Binchotan Grilled Wild Prawns	24
Silken Tofu Grilled with Garlic and Sesame	19

OKAZU

(Side Orders)

Jasmine Rice	2
Miso Grilled Hispi Cabbage	6
Grilled Broccoli – Sesame and Ginger	6
Smashed Crispy Potatoes – Garlic Miso Emulsion	5
Cucumber ‘Tataki Kyuri’ Salad	5
Wakame Seaweed Salad	5

DESSERTS

Macerated Annabel Makins Strawberries – Clotted Cream Ice Cream	12
Black Sesame Baked Basque Cheesecake	12
Passion Fruit Posset – Mango and Passion Fruit Compote	11
Kyoto 80% Chocolate Ganache – Preserved Cherries and Tonka Bean	13
Lemongrass Panna Cotta – Bruce Farm Raspberries Macerated in Sake	12

Geko offers a fresh take on spa dining, blending wellness, flavour, and connection in a calm, contemporary setting. Inspired by the principles of balance and simplicity, our Japanese-influenced menu features vibrant small and large plates—from karaage and kushiyaki to ramen and donburi—crafted to nourish the body and delight the senses. Whether you're sharing with others or enjoying a peaceful solo moment, every dish is designed to support relaxation, discovery, and mindful indulgence.