

SMALL PLATES

RAW

Sashimi – Pickled Daikon – 2 Year Barell Aged Soy	16
Hand Dived Isle of Skye Scallop – Pickled Ginger – Shisho – Chilled Dashi	18
Wild Whitby Sea Bass – Urfa Chilli – Cucumber – Passion Fruit	15
Crispy Sushi Rice – Spicy Loch Duart Salmon – Avocado – Jalapeno – Black Sesame	14
Whitstable Oyster – Natural	4
Whitstable Oyster – Tomato Yuzu Ponzu	5
Whitstable Oyster – Tentsuyu Dressing	5
Whitstable Oyster – Ume Plum Vinegar	5
Add 10g Exmoor Royal Beluski Caviar	30

SMALL PLATES

Miso Soup – Dashi Broth – Red Miso – Tofu – Green Onion – Wakame – Roasted Sesame Oil	10
Binchotan Grilled Padron Peppers with Seven Spice	12
Marinated Silken Tofu – Isle of Wight Tomatoes – Red Chilli and Yuzu Dressing	13

KARAAGE

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

Today’s Pickles, Kewpie Mayonnaise and Shichimi Pepper

Mirin and Miso Marinated Chicken Thighs	13
‘Momofuku Style’ Japanese Fried Chicken and 10g Exmoor Royal Beluski Caviar	35
Heritage Butternut Squash	12
King Prawn	14
By the Bay Oyster Mushroom	12

KUSHIYAKI

(Marinated Skewers Grilled over Binchotan Charcoal and Glazed with House Tare)

Today’s Pickles and Japanese Yakinikiu BBQ Sauce

Yakitori Negima – Chicken Thigh and Green Onion	13
Tsukune – Heritage Breed Spiced Pork	13

LARGE PLATES

Grilled Cumbrian Longhorn Cote du Boeuf – Shitake – Miso Butter (for two guests)	50PP
Iberico Pork Grilled over Binchotan ‘Buta-no Shogayaki’ Style – Maitake Mushrooms	28
Hanjuku Chicken – Tamari, Ginger and Mirin Poaching Broth – Shitake and Green Onion	24
Steamed Isle of Uig Halibut – Tomato, Sesame and Chilli Dressing	30
Wild Whitby Seabass – Dashi of Sparl Brae Mussels, Edamame and Wakame	30
Donburi Bowl – Grilled Dry Aged Cumbrian Sirloin of Beef	30
Shoyu Ramen – Chashu Pork – Soba Noodles — Shitake – Arlington White Egg	28
Tonyu Ramen – Soba Noodles – Tofu – Shitake – Arlington White Egg	20

OKAZU

(Side Orders)

Jasmine Rice	2
New Season Grilled Corn ‘Yaki Tomorokoshi’	6
Kimchi	5
Smashed Crispy Potatoes – Kewpie – Kimchi Sesame Seeds	5
Wakame Seaweed Salad	5

DESSERTS

Macerated Annabel Makins Strawberries – Clotted Cream Ice Cream	12
Passion Fruit Posset – Mango and Passion Fruit Compote – Coconut Crunch	11
Valrhona Satilla 70% Chocolate Ganache – Preserved Cherries and Tonka Bean	13
Lemongrass Panna Cotta – Bruce Farm Raspberries Macerated in Sake	12
Handmade Chocolates – Yuzu – Lychee and Rose	5
3 Assorted Macaroons	6

We have taken the step of adding a discretionary 7.5% contribution onto your bill, all contributions go to the team with a donation to a local charity. If any reason you prefer not to contribute just ask a member of the team.

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.

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.