

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
Day Boat Fish Crudo – Pickled Radish and Cucumber – Japanese ‘Tigers Milk’	15
Crispy Sushi Rice – Spicy Red Yuzu Ikejime Salmon – Nori and Mustard Green	16
Today’s Oyster – Natural	4
Today’s Oyster – Tomato Yuzu Ponzu	5
Today’s Oyster – Tentsuyu Dressing	5
Add 10g Exmoor Royal Beluski Caviar	30

SMALL PLATES

Miso Soup – Shimeji Mushrooms – Wakame – Tofu – Green Onion – Roasted Sesame Oil	13
Binchotan Grilled Tenderstem Broccoli – Gomae Dressing – Spicy Pumpkin Seeds	12
‘Okonomiyaki’ – Fried Open King Prawn Sando – Katsuobushi	16
Kabocha Squash – Whipped Miso Tofu – Mustard Greens	13
Crispy Pork Belly – Galia Melon – Pickled Watermelon – Mint and Chili Salad	13
XL Tiger Prawns Grilled over Binchotan – Yuzu, Green Chili and Ume Vinegar Dressing	16

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
King Prawn	14
By the Bay Oyster Mushroom	12
Soft Shell Crab	13

KUSHIYAKI

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

Yakitori Negima – Chicken Thigh and Green Onion – Japanese Yakinikiu BBQ Sauce	13
Tsukune – Heritage Breed Spiced Pork – Japanese Yakinikiu BBQ Sauce	13
Hotategai – Grilled Scallops – Wakame and Chives	18

LARGE PLATES

Marinated and Grilled Longhorn 1kg Porterhouse Steak	40PP
Honey Miso Grilled Onions (for two guests)	
Middelwhite Pork Grilled over Binchotan ‘Buta-no Shogayaki’ Style – Maitake Mushrooms	28
Hanjuku Chicken – Tamari, Ginger and Mirin Poaching Broth – Shitake and Green Onion	24
Creedy Carver Duck – ‘Yaki Imo’ Sweet Potato – Shimeji – Tonkatsu Sauce	35
Crispy Fried Chicken Katsu – Snow Cabbage Salad – Katsu Curry Sauce	26
Steamed Isle of Uig Halibut – Tomato, Sesame and Chilli Dressing	30
Wild Whitby Seabass – Sparl Brae Mussels – Edamame – Wakame	30
Donburi – Steamed Jasmine Rice – Kimchi – Sambal Braised Blade of Cumbrian Beef	30
Tonyu Ramen – Soba Noodles – Chasu Pork – Shitake – Arlington White Egg	28
Tonyu Ramen – Soba Noodles – Tofu – Shitake – Arlington White Egg	20
Nasu Dengaku – Grilled Miso Aubergine	20

OKAZU

(Side Orders)

Jasmine Rice	2
Steamed Edamame – Yuzu Chili Salt	7
Binchotan Grilled Padron Peppers with Seven Spice	8
Kimchi	5
Smashed Crispy Potatoes – Kewpie – Kimchi Sesame Seeds	5
Wakame Seaweed Salad	5
Green Beans – Choi Sum – Spicy Lemon Dressing	5

DESSERTS

Ginger and Lemon Crème Brûlée – All Butter Shortbread	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 – Marinated Lychees and Mint	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.