

<b>Japanese Prawn Crackers – Seaweed Salt – House Yakiniiku Dipping Sauce</b>	5
<b>RAW</b>	
<b>Sashimi</b>	16
Salmon and Halibut – Pickled Daikon – 2 Year Barrel Aged Soy Sauce	
<b>Scallop</b>	18
Japanese Scallop – Ponzu Pickled Pineapple – Roasted Sesame Oil	
<b>Sea Bass</b>	15
Sea Bass – Urfa Chilli – Cucumber – Passion Fruit	
<b>Halibut</b>	15
Halibut Crudo – Pickled Radish and Cucumber – ‘Tigers Milk’ Dressing	
<b>Salmon</b>	16
Spicy Red Yuzu Salmon – Crispy Sushi Rice – Nori and Mustard Greens	
<b>Today’s Oyster</b>	4each
Natural or Tomato Yuzu Ponzu or Tentsuyu Dressing	
<b>Caviar</b>	30
Add 10g Exmoor Royal Beluski Caviar to any Dish	
<b>SMALL PLATES</b>	
<b>Miso Soup</b>	13
Shimeji Mushrooms – Butternut Squash – Wakame – Tofu – Roasted Sesame Oil	
<b>Broccoli</b>	12
BBQ Tenderstem Broccoli – Goma Dressing – Spicy Pumpkin Seeds	
<b>Prawn Toast</b>	16
Fried Open King Prawn Sando ‘Okonomiyaki’	
<b>Squash</b>	13
Heritage Squash – Whipped Miso Tofu – Mustard Greens	
<b>Pork Belly</b>	13
Crispy Pork Belly – Galia Melon – Pickled Watermelon – Mint and Chili Salad	
<b>Tiger Prawns</b>	16
BBQ Tiger Prawns – Yuzu, Green Chili, and Ume Vinegar Dressing	
<b>KARAAGE</b>	
<b>(Small Pieces of Meat, Fish or Vegetables, Marinated and Deep Fried Until Crispy)</b>	
<b>Please Choose from the Following</b>	
Mirin and Miso Marinated Chicken Thighs	13
‘Momofuku Style’ Japanese Fried Chicken and 10g Exmoor Royal Beluski Caviar	35
King Prawns	14
By the Bay Oyster Mushroom	12
Soft Shell Crab	13
<b>KUSHIYAKI</b>	
<b>(Skewers Grilled over Binchotan Charcoal and Glazed with House Tare)</b>	
<b>Please Choose from the Following</b>	
Chicken Thigh and Green Onion – Yakiniiku BBQ Sauce	13
Heritage Breed Spiced Pork – Yakiniiku BBQ Sauce	13
Grilled Japanese Scallops – Wakame and Chives	18

## LARGE PLATES

<b>Steak (For Two Guests)</b>	40PP
Marinated and Grilled Longhorn 1kg Porterhouse Steak – Honey Miso Grilled Onions	
<b>Pork</b>	28
BBQ Middlewhite Pork – Maitake Mushrooms – Green Onion and Ginger	
<b>Chicken</b>	26
Crispy Fried Chicken Katsu – Cabbage Salad – Katsu Curry Sauce – Jasmine Rice	
<b>Crab Rice</b>	35
Stir Fried Spicy Crab Rice ‘Takikomi Gohan’ – Baked Salmon	
<b>Udon Noodle Broth</b>	35
Udon Noodles – Prawns, Japanese Scallops and Mussels – Shitake and Oyster Mushrooms	
<b>Cod</b>	30
Miso Marinated Baked Cod – Spinach with Sesame Dressing	
<b>Donburi Rice Bowl</b>	30
Sambal Braised Blade of Cumbrian Beef – Kimchi	
<b>Tonyu Ramen</b>	
Chasu Pork – Soba Noodles – Shitake – Arlington White Egg	28
or	
Tofu – Soba Noodles – Shitake – Arlington White Egg	20
<b>Aubergine</b>	20
Grilled Miso Aubergine ,Nasu Dengaku’	

## SIDE ORDERS

Jasmine Rice	2
Steamed Edamame – Yuzu Chili Salt	7
BBQ Padron Peppers with Seven Spice	8
Kimchi	5
Tater Tots – Kewpie – Sweet BBQ Sauce – Furikake – Crispy Onions	6
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

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.

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.

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.