

Japanese Prawn Crackers – Seaweed Salt – House Yakiniku Dipping Sauce 5

#### RAW

**Caviar** 30

Add 10g Exmoor Royal Beluski Caviar to any Dish

**Salmon** 15

Spicy Red Yuzu Organic Salmon – Crispy Sushi Rice – Nori and Mustard Greens

**Sashimi** 15

Isle of Uig Halibut – 2 Year Barrel Aged Soy Sauce

**Sea Bass** 15

Sea Bass – Urfa Chilli – Cucumber – Passion Fruit

**Today's Oyster** 4each

Natural or Tomato Yuzu Ponzu or Tentsuyu Dressing

#### SMALL PLATES

**Scallops** 18

Japanese Scallops Roasted in Togarashi and Ponzu Butter

**Prawn Toast** 16

Fried Open King Prawn Sando 'Okonomiyaki'

**Prawns** 16

Marinated Prawns – Salad of Cucumber, Melon and Citrus – Nam Jim Dressing

**Broccoli** 12

BBQ Broccoli – Gomae Dressing – Spicy Pumpkin Seeds

**Miso Soup** 12

Shimeji Mushrooms – Butternut Squash – Wakame – Tofu – Roasted Sesame Oil

**Crispy Rice** 12

Crispy Sushi Rice – Avocado – Pickled Jalapeno

#### KARAAGE

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

Please Choose from the Following

Momofuku Style' Japanese Fried Chicken and 10g Exmoor Royal Beluski Caviar 35

Mirin and Miso Marinated Chicken Thighs 12

By the Bay Oyster Mushroom 12

#### LARGE PLATES

##### Steak

**Grilled 45 Day Dry Aged Yorkshire Beef with Japanese Green Peppercorn Sauce**

500g Chateaubriand of Beef (For Two Guests) 90

450g T-Bone Steak 50

200g Fillet Steak 48

**Crab Rice** 35

Stir Fried Spicy Crab Rice 'Takikomi Gohan' – Baked Organic Loch Duart Salmon

**Stir Fry Udon Noodles** 35

Udon Noodles – Prawns and Mussels – Shitake and Oyster Mushrooms

**Cod** 30

Miso Marinated Baked North Sea Cod – Spinach with Sesame Dressing

**Lamb** 38

BBQ Spring Lamb 'Kohitsuji' – Tenderstem and Choy Sum

**Chicken** 29

Crispy Fried Chicken 'Katsu' Kiev – I.O.W. Heritage Tomato Salad

**Tonyu Ramen** 26

Chasu Pork – Soba Noodles – Shitake – Arlington White Egg

**Tofu Tonyu Ramen** 22

Tofu – Soba Noodles – Shitake – Arlington White Egg

**Cauliflower** 22

Grilled Marinated Cauliflower – Spicy Satay Sauce

**Aubergine** 20

Grilled Miso Aubergine Nasu Dengaku

#### SIDE ORDERS

BBQ Padron Peppers with Japanese Seven Spice 8

Steamed Edamame – Yuzu Chili Salt 7

Kimchi 5

Tenderstem Broccoli – Choi Sum – Spicy Lemon Dressing 6

Jersey Royal Potatoes with Miso Butter 6

Jasmine Rice 2

#### DESSERTS

Valrhona 70% Chocolate Mousse – Miso Caramel – Hazelnuts and Sesame 13

Yuzu Soaked Sponge – Lemon and yuzu Curd – Cheesecake Mousse 12

Seasonal Berries from Bruce Farm of Perthshire – Strawberry Ice Cream 12

3 Assorted Macaroons 6

Handmade Chocolates – Yuzu – Lychee and Rose 5

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.