



# Omboo

FOOD MENU

# Inspired by the spice routes of Asia and the Far East

**Our service philosophy is simply “when ready”.**

There are no starters or mains when dining at Omboo, your selection of sharing platters are simply delivered to your table fresh out of the kitchen when ready.

We are committed to using sustainable and ethical suppliers for all of our produce. Due to the nature of our offering we cannot guarantee that any item served is 100% allergen free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes.

All prices are in sterling and are inclusive of VAT at the standard rate. A discretionary service charge of 12.5% will be added to your final bill.

0526



For all allergen information please scan the QR code.

## SET MENUS

Our set menus are for a minimum of two people.

Price per person is shown on each menu.

### SILK (VEGETARIAN) 55

edamame, sea salt (ve)

seaweed rice crackers (ve)  
avocado, sriracha

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truffle spring rolls (v)  
exotic wild mushrooms, cabbage

noodle salad (V)  
watermelon, mango, cashew nuts,  
light soy ginger dressing

vegetable uramaki 8 pc (ve)  
avocado, cucumber, shiso

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Asian mushroom & tofu curry (ve)  
okra, carrots, edamame

stir-fried cauliflower  
garlic butter and sriracha glaze

spicy aubergine (v)  
spicy soybean sauce, shitake mushroom

wok-fried spinach  
garlic & pepper

soba noodles  
mixed vegetables

jasmine rice (v)

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#### Dessert Platter

manjari chocolate mousse (v)  
miso caramel, cocoa nib tuille

matcha and adzuki bean cheesecake (v)

yuzu meringue tart (v)  
sesame tuile

### CLASSIC 65

edamame, sea salt (ve)

seaweed rice crackers (ve)  
avocado, sriracha

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fried chicken karagee  
Japanese style marinade with soy,  
chilli and sake

yellowtail salad  
mooli, carrot, pomelo, sesame, peanut

salmon taco  
teriyaki, sriracha, tobiko, lime, chilli

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miso-glazed black cod

wok-fried ribeye  
cherry tomato, garlic,  
spiced dipping sauce

tenderstem broccoli (ve)  
garlic

Asian mushroom & tofu curry (ve)  
okra, carrots, edamame

soba noodles  
mixed vegetables

jasmine rice (v)

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#### Dessert Platter

manjari chocolate mousse (v)  
miso caramel, cocoa nib tuille

matcha and adzuki bean cheesecake (v)

yuzu meringue tart (v)  
sesame tuile

### OMBOO 85

edamame, sea salt (ve)

seaweed rice crackers  
avocado, sriracha

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glazed aubergine  
sweet and savoury miso sauce

fried chicken karagee  
Japanese style marinade with soy,  
chilli and sake

crispy duck salad  
pomegranate, orange, hoisin dressing

yellowtail carpaccio  
ponzu sauce

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chicken spatchcock  
mirin, spiced red miso

beef short rib  
Indonesian rendang sauce

spiced bean Chilean seabass  
spiced bean sauce, okra

wok-fried spinach  
garlic & pepper

Omboo fried rice  
edamame, oriental olive, egg

soba noodles  
mixed vegetables

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#### Dessert Platter

manjari chocolate mousse (v)  
miso caramel, cocoa nib tuille

matcha and adzuki bean cheesecake (v)

yuzu meringue tart (v)  
sesame tuile

## NIBBLES

edamame, sea salt (ve)	5
edamame, spiced sauce (ve)	6
seaweed rice crackers (ve) avocado, sriracha	7
seaweed rice crackers jumbo crab	10

## BITES

truffle spring roll (v) exotic wild mushrooms, cabbage	9
glazed aubergine sweet and savoury miso sauce	8
fried chicken karagee Japanese style marinade with soy, chilli and sake	10
shrimp tempura 6 pc wasabi mayo	16
wagyu gyoza 4 pc steamed, spicy ponzu sauce	16
Berkshire pork belly 4 pc teriyaki sauce	12
black cod fish cakes Thai marinade	10

## SALADS

crispy duck pomegranate, orange, hoisin dressing	16
noodle salad (V) watermelon, mango, cashew nuts, light soy ginger dressing	12
yellowtail salad mooli, carrot, pomelo, sesame, peanut	16

## SASHIMI SUSHI

salmon 2 pc	12
fatty tuna 2 pc	18
yellowtail 2 pc	14
yellowtail carpaccio ponzu sauce	20
salmon taco teriyaki, sriracha, tobiko, lime, chilli	15
salmon nigiri 2 pc	10
fatty tuna nigiri 2 pc	12
yellowtail nigiri 2 pc	11
sashimi platter 9 pc	38
nigiri platter 9 pc	36
Omboo platter 26 pc sashimi, nigiri, prawn tempura roll	89
salmon hosomaki 8 pc cucumber, avocado, Japanese mayo	12
spicy tuna uramaki 8 pc cucumber, spicy mayo, tobiko	17
vegetable uramaki 8 pc avocado, cucumber, shiso	12
prawn tempura uramaki 8 pc cucumber, sriracha mayo	14
wagyu uramaki 8 pc A5 wagyu beef, avocado, truffle, teriyaki sauce	24

## FARM

seared duck breast honey, chilli, orange miso	25
roasted corn-fed chicken breast sake, soy, miso, honey, chilli	24
chicken spatchcock mirin, spiced red miso	24
seared wagyu A5 grade 100g miso marinated grilled mushrooms	65
Gloucester pork spare ribs Shaoxing wine, hoisin sauce, Chinese five spice	22
wok-fried ribeye cherry tomato, garlic, spiced dipping sauce	25
Korean grilled lamb chops yakniku bbq sauce	30
beef short rib Indonesian rendang sauce	32

## OCEAN

king scallops orange miso, salmon roe	19
wok-fried tiger prawns citrus and soya marinade, sesame oil	24
miso-glazed black cod	36
spiced bean Chilean seabass spiced bean sauce, okra	40
roast Scottish salmon coconut red curry	24
Japanese fried oysters panko crumbed, Xo sauce, mirin, lime leaf	22

## FIELD

tenderstem broccoli (ve) garlic	12
Asian mushroom & tofu curry (ve) okra, carrots, edamame	12
stir-fried cauliflower garlic butter and sriracha glaze	11
spicy aubergine (v) spicy soybean sauce, shitake mushroom	9
bok choy (v) sweet soy sauce	9
wok-fried spinach garlic & pepper	9

## FILLER

Omboo fried rice edamame, oriental olive, egg	12
seafood fried rice prawns, scallops, Parma ham	16
soba noodles mixed vegetables	8
jasmine rice (v)	6

