

DAILY SPECIALS

THURSDAY, 2ND SEPTEMBER

NIBBLE

Nagoya-style baby chicken wings *Spicy sesame sweet soy* **5.5 (6 PIECES)**

SHUKO

Dry aged English Wagyu beef burger (Earl Stonham, Suffolk) *Amazu pickled cucumber* **15** **LS/EF**

Pork pluma *Sage miso marinade, crispy lotus root* **34 (160g)**

Grilled 60 days dry aged beef ribeye (250g, Wexford, Ireland) *Wasabi peppercorn sauce* **32** **LS/S/EF**

SUSHI & SASHIMI

Creel caught langoustine (Scotland) *Bottarga* **12.5 (PER PIECE)** **W/S**

Kamatoro (Spain) *Aka yuzu kosho* **5 (PER PIECE)** **EF**

“Sushi Mori” *Chef’s selection of sushi 5 pieces* **40 (5 PIECES)** **W/RF/S**

SUSHI ROLL

“Maguro Maki” (Tarragona, Spain) *Akami, chu-toro, o-toro, British fresh wasabi* **28 (6 PIECES)** **EF**

LOBSTER



UK SEASON
April to January

TORBAY, DEVON

POTTED IN AMBLE VESSELS

Well managed fishery with quotas / minimum landing size

Our well-loved lobsters arrive in our kitchen just 4 hours out of the water, covered in little seaweed blankets to keep them super fresh. We use lobster in some of our most popular dishes including our sliders (named as one of the best burgers in the UK), as well as our lobster tempura roll.

BRITISH ISLES



<i>Locally sourced</i> LS	<i>In season</i> IS	<i>Organic</i> O	<i>Wild</i> W
<i>Sustainable</i> S	<i>Environmentally friendly</i> EF	<i>Under rated</i> UR	<i>Rare find</i> RF