

# Australasia Sample Menu

## Oysters

Mixed plate of oysters: Natural, nam jin and soy mirin

x1 £2.5

x3 £7.5

x6 £15

With lemon crème fraîche, cured cucumber and Avruga caviar

x1 £2.5

x3 £7.5

x6 £15

## Sashimi x6

Yellowfin tuna £12.5

Loch Duart salmon £10.5

Scallop £12.5

## Nigiri x2

Yellowfin tuna £4

Prawn £4.25

Seared teriyaki beef £4.5

Loch duart salmon £4

Octopus £5

Vegetarian [ve] £3.75

Smoked eel £5.25

## California rolls x2

Salt & pepper prawn with spring onion and pickled daikon £4

Spicy tuna with avocado and lotus crisp £4.25

Peking duck with hoisin, cucumber and spring onion £4

Salmon, cream cheese, chilli and cucumber £4

Asparagus, pressed watermelon, mango and red pepper [ve] £3.5

### **Tempura rolls x4**

Served with tentsuyu dipping sauce

Korean chicken £8

Soft shell crab £9

### **Mixed selections**

Sushi and sashimi x14 £27.5

Sashimi x12 £23

Nigiri

x6 £12

x12 £22

California roll

x6 £11

x12 £21

Vegan Nigiri and California rolls [ve] x6 £9

### **Tempura**

Squid tempura with sriracha mayonnaise £9

Popcorn tempura with chilli salt [ve] £5

Vegetable tempura with tentsuyu dipping sauce [v] £7.5

Prawn tempura with tentsuyu dipping sauce £11

Sweet potato tempura with chilli & soy sauce [ve] £6

Soft shell crab with tentsuyu dipping sauce £12.5

Octopus tempura with sriracha mayonnaise £9

### **From the robata grill**

Yakitori chicken skewers £6

Seared teriyaki beef rump with sweet soy and spring onion £9

Asparagus and spring onion with sweet sesame glaze [ve] £6.5

Korean BBQ beef fillet skewers with Thai basil £7.5

Garlic spiced prawns with mango and lime salt £7.25

Mongolian lamb cutlets with Asian slaw £10

### **Mixed selection tempura and robata**

Minimum 2 people

Squid tempura, prawn tempura, Korean BBQ beef fillet skewers and Yakitori chicken skewers served with Japanese curried korokke £14 pp

### **Small plates**

Steamed edamame beans tossed in soy & sesame oil [ve] £4.5

Pork wontons, sweetcorn purée, sriracha and sesame soy £7

Grilled sea bass fillet with mango, chilli, coriander and pomegranate £9

Japanese curried korokke [v] £6

Roasted scallops with cauliflower purée and wakame pickle £13

Black cod roasted in hoba leaf £29

Prawn bulgogi £9

Roasted baby aubergines with caramel miso and katsuobushi £6.75

Duck salad with compressed watermelon £7.5

Yum Yum squares with avocado and bulgogi sauce [ve] £7

Yum Yum squares with spicy tuna and avocado £8.75

Short rib with onion miso sauce £8.5

Soy & sesame silken tofu, vegetable salad and rice cracker [ve] £8.5

Tuna tartare with tempura nori £8

Octopus carpaccio with jalapeño salsa £9

### **Big plates**

Crispy suckling pork belly with pineapple curry £17.5

Chicken breast with sesame miso and spiced panko leg £17

Inari tofu with coconut wild rice, Asian greens and chilli & soy dressing [ve] £14

Confit Loch Duart salmon with aromatic soy glaze, purple potato and cauliflower purée £19

Chilean sea bass, mussels and clams with bok choy and tom yum broth £32

Thai pot roasted lobster £40

### **Sharers for 2 from the robata grill**

Minimum 2 people

Each served with a choice of Asian coleslaw, udon noodle salad or orange, rocket & pomegranate salad

Duck breast with orange glaze and sweet potato bon bons £18 pp

Swordfish steak marinated in roasted chilli sauce £22.5 pp

Grilled beef fillet and braised short rib £30 pp

Grilled Australian wagyu fillet and braised short rib £37.5 pp

### **Premium steaks**

Rib-eye - 10oz 28 day aged British beef £23

Fillet - 8oz 28 day aged British beef £29

Australian Wagyu - 8oz fillet £49

Surf and turf - 8oz fillet steak and half lobster £59

### **Sides**

Orange, rocket & watercress salad [ve] £4.5

asian coleslaw £4

udon noodle salad with chilli & soy dressing [ve] £5

Bok choy with oyster sauce £4.5

wilted spinach with chilli & soy dressing [ve] £5.5

Tenderstem broccoli with xo sauce £5.75

iceberg salad with caramelised onion dressing £5.5

Seasoned rough cut chips [v] £4.5

sweet potato & rosemary mash [v] £4.5

sticky coconut rice in lotus leaf [ve] £4.5

### **Must have desserts**

Strawberry & lychee cheesecake with strawberry popcorn £7.5

Mango soufflé with coconut ice cream and passion fruit sauce £8.5

Kaffir lime crème brûlée with pineapple sorbet £8

Chocolate dome with peanut, honeycomb and salted caramel £9

Saffron poached pear, basil, strawberry and soya vanilla ice cream [ve] £8

Artisan ice creams and sorbets: vanilla [ve], soy caramel, peanut butter, green tea [ve], pineapple sorbet, black sesame £6

Bento box sharing selection: chocolate & peanut dome, coconut friande, pistachio & passion fruit macarons, lychee & strawberry cheesecake, kaffir lime crème brûlée £16