

Christmas Menu

STARTERS

IZAKAYA PRAWN COCKTAIL

Grilled tiger prawns, baby prawns, coconut & yuzu mayo, spicy togarashi, chicory, gem lettuce & pickled ginger

TUNA TATAKI

Seared tuna, citrus ponzu, sesame oil, chilli, pico de gallo & coriander cress

CHICKEN GYOZA

Crispy chicken dumplings, kimchi mayo, crispy chilli oil & sesame seeds

MISO BROTH (VG)

Miso soup with tofu, seaweed, spring onions & steamed vegetable dumplings

MAINS

KATSU TURKEY RED CURRY

Crispy turkey fillet, Thai red curry, Asian vegetables, steamed rice & prawn crackers

SALMON

Baked salmon fillet in lemongrass, kaffir lime leaf & coconut sauce, soba noodles, edamame, peanuts, pickled ginger & crispy chilli oil

SIRLOIN STEAK

200g grilled sirloin steak, mint, coriander, water chesnut, carrot, red onion & rice noodle salad, nam jim dressing & fries

MISO AUBERGINE (VG)

Slow roasted aubergine, ginger, chilli miso glaze, whipped tofu, pomegranate, sunflower seeds & crispy onions

DESSERTS

MATCHA & GINGERBREAD CHEESECAKE

Matcha cheesecake, blueberries, honey & toffee ice cream

CHIA PUDDING (VG)

Coconut soaked chia seeds, blackberries, mango salsa & maple

PRALINE CHOCOLATE BROWNIE (V)

Warm chocolate brownie, nutella, chocolate sauce & vanilla ice cream

CHEESE WEDGE

Wedge of British soft cheese or blue cheese, Jersey black butter, chutney, crackers & grapes

40.0 PP

izakaya

All prices are Goods & Services Tax inclusive. Please be aware there could be nut traces in some of the ingredients used in the preparation of our menus.
If you have any dietary requirements please inform your waiter (VG - Vegan, V - Vegetarian)