

# Yours

RESTAURANT & BAR

## NIBBLES

**Edamame Beans**  5

*Yuzu & chilli salt*

**Seaweed Crisps**  4.5

*Tempura, sriracha mayo, togarashi*

**Crispy Rice Cubes**  5.5

*Pickled mustard dip, miso squash*

**Popcorn** 4

*Wasabi, agave syrup, furikake*

## SMALL PLATES

**Lobster Wonton** 12

*Green chilli, lemon snow, seaweed salad*

**Glazed Chicken Bites** 9

*Gochujang glaze, white sesame, spring onion*

**Mini Wagyu Burgers** 10.5

*Toasted brioche, melted cheese, mac sauce*

**Lobster Dynamite** 14

*Spicy sauce, green shiso leaf, crispy rice, tobiko*

**Satay Chicken Skewers** 11

*Crispy rice noodles, pak choy*

**Popcorn Prawns** 11

*Kimchi mayonnaise, black sesame, spring onion*

**Grilled Smoked Tofu**  8

*Charred greens, apple, maple miso dressing*

**Cauliflower Katsu**  9.5

*Beetroot, mangetout and carrot slaw*

## TEMPURA

**Nobashi Prawns** 11

*Red pepper, sweet onion, tobiko mayo*

**Black Cod** 14

*Green shiso leaf, charred lemon, garlic dip*

**Padrón Peppers** 7.5

*Unagi sauce, ponzu, furikake*

**Mixed Mushrooms**  9

*Shimeji, enoki, king oyster, truffle mayo*

## SUSHI ROLLS

*Classic*

**Half Roll: 7      Full Roll: 12.5**

**Tuna Kewpie** *Cucumber, roquito peppers, chives*

**Salmon Tartare** *Avocado, jalapeno miso, marinated hijiki*

**Dragon Roll**  *Roasted red pepper, pickled daikon*

*Signatures*

**Half Roll: 8.5      Full Roll: 15**

**Flamed Salmon** *Avocado, teriyaki glaze, togarashi*

**Tuna Tartare** *Pomegranate, cucumber, red chilli, caviar*

**Tempura Prawns** *Green asparagus, cucumber, tobiko*

**Salmon Belly** *Salt'n'pepper, sour plum, purple perilla*

**Tempura Vegetarian Roll**  *Avocado, gochugaru chilli*

*Royal*

**Full Roll: 18.5**

**Tempura Lobster Tail** *Mango, crispy choy sum, habanero, yuzu pearls*

**Crispy Duck Roll** *Marinated pomelo, beetroot, stem ginger, black sesame*

**Flamed Beef Fillet** *Tempura enoki, charred broccoli, wasabi, truffle*

*Crown Jewels*

**Full Roll: 55**

**Tempura Oysters** *Champagne and saffron mayonnaise, truffle caviar*

## SUSHI SELECTION

**Half Set: 32      Full Set: 58**

*Premium selection of sushi rolls, sashimi, and nigiri*

## TRADITIONAL SASHIMI

*Served over ice with wasabi, pickled ginger, radish and green shiso*

**Salmon** 10      **Tuna** 12      **Hamachi** 14

**Mixed sashimi selection** 24

## NEW STYLE SASHIMI

**Salmon** *Physalis salsa, cucumber, jalapeno, coriander* 12

**Tuna** *Avocado, truffle ponzu, apple & fennel salad* 14

**Hamachi** *Szechuan pepper, burned lettuce dip, radish* 16

## CAVIAR & CHAMPAGNE

*Caviar*

*Served over ice with crisps and toppings*

**Ossetra 30g** 65      **Ossetra 50g** 90

*Champagne*

**Laurent Perrier Rosé** *Bottle* 100      **Dom Pérignon** *Bottle* 275

## TACOS

*Blue corn tortilla, grilled hispi cabbage, crushed avocado, salsa, gruyere cheese*

**Salt and Pepper Chicken** *Roquito peppers* 8

**Tempura Lobster Tail** *Chipotle mayo, coriander* 10

**Seared Beef** *Teriyaki glaze, habanero, crispy onion* 9

**Black Cod** *Sriracha, lemon & garlic mayo* 12

## BIG PLATES

**Roasted Chicken Supreme** 16

*Oyster marinade, smoked red pepper puree, carrot and yuzu salad*

**8oz Beef Fillet** 32

*Cherry jam, wasabi rocket, hennese mist, coffee and dark chocolate infused jus, habanero salt*

**Sweet Teriyaki Salmon** 17

*Charred broccoli, mange tout, kumquats, lime and maple dressing*

**Miso Roasted Black Cod** 24

*Apple cucumber and ginger salad, wilted pak choy, lemon dressing*

**Duck Breast** 19

*Butternut squash mash, physalis and jalapeno relish, roquito peppers, black garlic*

**Salt'n'Pepper Fried Tofu**  15

*Grilled aubergine, coconut yoghurt, pomegranate*

**Poke Bowl**  12

*Pickled cucumber, mango and chilli salsa, seaweed salad, edamame beans*

## SIDES

**'Yours' Fries**  *White truffle oil, nori salt* 5.5

**Sticky Rice Steamed in Lotus Leaf**  *Sesame, crispy onion* 4

**Green Kale**  *Garlic and chilli sauce, roquito peppers* 4.5

**Crushed baby potatoes**  *Miso, lemon butter* 5

**Seaweed salad**  *Green chilli dressing, shiso leaf* 6

 Vegetarian

 Vegan

*If you have particular dietary requirements, intolerances or allergens, we ask that you contact our team before ordering. All of our dishes are prepared in kitchens where allergens are present and where fresh food is prepared. A discretionary service charge of 10% will be applied to all tables.*





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