

ALL DAY MENU

DASHI

MAINS

Korokke Curry (vg) 12.5

homemade Japanese curry made with dashi, served with steamed rice, pickled red cabbage, spring onions and golden crumbed potato croquettes

+ **Chicken Katsu 3**

Chicken Congee 9

with chicken (+ chicken skin), topped with coriander and spring onions, served with quây/youtiao dough stick

Shiitake Congee (vg) 9

tofu, seitan, shiitake, wood ear mushroom, topped with coriander and spring onions, served with quây/youtiao dough stick

Chicken Katsu Sando 9.5

chicken breast, fresh carrots, shiso leaf with thyme ponzu sauce, sandwiched between toasted brioche

Eggplant Katsu Sando (vg) 9

caramelised burnt dashi onion, coleslaw and mustard aioli, fresh Trinidadian pineapple chow, coriander, sandwiched between toasted brioche (our brioche contains eggs)

SNACKS

Fries 3.5

hand-cut double-fried French fries dusted in nori salt, served with Werder Ketchup

Szechuan Fries (s) 4

hand-cut double-fried French fries with coriander Kewpie mayo dip, dusted in Szechuan chilli flakes and topped with coriander

DESSERT

Glutinous Rice Balls (v) 4.5

served in hot ginger syrup, topped with black sesame

REFRESHMENTS

Traditional Winter Melon Iced Tea with grass jelly cubes (v) 4.5

Melon Granita (vg) 5.5

Orzata Lemonade with kaffir lime leaf (v, n) 4

Coca-Cola / Zero (330ml) 3

Viva con Agua still water / sparkling water (330ml) 2.5

Filter Coffee (Specialty Coffee) 3

Wine by the glass (150ml)

White Riesling, from the heart of Rheinhessen, DE, HAUS/WINE 5

Rosé Cuvée, made from Grenache and Syrah, FR, HAUS/WINE 5

Beer by the bottle (250ml)

Heineken Pils 3.2

v vegan / vg vegetarian / s spicy / n nuts

PLEASE INFORM US OF ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES