

CANAPÉ

£85pp

APERITIVOS

supplement, price per piece

EDAMAME sea salt and lime ✓	7
PLANTAIN CHIPS aji amarillo ✓	7
GREEN BEAN TEMPURA black truffle aioli ✓	9

COLD CANAPES

SALMON TIRADITO kinkan honey, garlic ponzu
CRISPY VEGETABLE TAQUITOS avocado, radish, red onion, peppers,
pickled shimeji mushrooms ✓
BEEF TATAKI pickled wasabi, bubu arare

HOT CANAPES

JAPANESE EGGPLANT TEMPURA sweet and spicy tamarind ✓
ROBATA ASPARAGUS sesame, sweet soy ✓
PORK BELLY ANTICUCHOS butterscotch miso
DUCK BREAST ANTICUCHOS plum sauce, macadamia nuts

SAMBA ROLLS

EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots,
spicy mayo, eel sauce
VEGGIE cucumber, avocado, sweet gourd, yamagobo, tamago, spinach, sesame ✓
SPICY TUNA cucumber, spicy mayo

DESSERT

MOCHI soft japanese rice cake filled with ice cream, warm white chocolate sauce

S U P P L E M E N T

price per piece

FISH

CRISPY CRAB TAQUITOS avocado, rocoto chili, spicy mayo, radish	9
SEA BASS TEMPURA yuzu-kosho mayo, pickled chili	8
SEARED TUNA TATAKI miso aioli, crispy garlic	7
OYSTER TEMPURA yuzu-kosho mayo	7
CRISPY TUNA TAQUITOS avocado, yuzu truffle	8

MEAT

CRISPY WAGYU TAQUITOS avocado, spicy mayo	14
CHICKEN ANTICUCHOS aji amarillo	6
A5 KOBE EMPANADA aji panca	11
CHICKEN HEARTS ANTICUCHOS aji panca	7

VEGETABLES

FETA FRITTERS açai geleé	5
TOFU TEMPURA yuzu-kosho mayo, pickled chili	5
VEGETABLE GYOZA kabocha purée and sweet soy	5
CRISPY VEGETABLE TAQUITOS avocado, radish, red onion, peppers, pickled shimeji, mushrooms	6

BOWL FOOD

ROBATA BLACK COD peruvian asparagus, miso	15
ROBATA GRILLED RIBEYE aji panca, quinoa	12
CHICKEN TERIYAKI peruvian corn salad	10
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips	8
SASA roll shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion	7
KOBE BUN horseradish mayo, aji amarillo mustard, pickled onion, shallot, nori	10
MOQUECA MISTA shrimp, squid, sea bass, coconut milk, dendê oil, chimichurri rice	11
VEGETABLE MOQUECA okra, coconut milk, dendê oil, truffle fried rice	8

**please note bowl food is only available for an exclusive hire of the restaurant*

Corporate Chef John Um

Culinary Director Lee Bull

According to the NHS, adults need around 2000 kcal a day.

This is a sample menu and may change due to seasonal ingredients and availability.

Please inform us should you have any specific food allergies or intolerances.

The menu is designed as a sharing concept and dishes are served in no particular order.

CANAPÉ

£95pp

APERITIVOS

supplement, price per person

EDAMAME sea salt and lime v	7
PLANTAIN CHIPS aji amarillo v	7
GREEN BEAN TEMPURA black truffle aioli v	9

COLD CANAPÉS

KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive
CRISPY YELLOWTAIL TAQUITOS avocado and roasted corn miso
SALMON SEVICHE tamarind, sesame, seaweed, macadamia
OSCIETRA CAVIAR crispy nori

HOT CANAPÉS

WAGYU GYOZA kabocha purée and sweet soy
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette
BEEF ANTICUCHO ají panca

SAMBA ROLLS

SAMBA COVENT GARDEN soft shell crab, yellowtail, yuzu tobiko, bonito flakes, avocado, asparagus, yuzu miso
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso
CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil

DESSERT

YUZU MACARON

S U P P L E M E N T

price per person

FISH

CRISPY CRAB TAQUITOS avocado, rocoto chili, spicy mayo, radish	9
SEA BASS TEMPURA yuzu-kosho mayo, pickled chili	8
SEARED TUNA TATAKI miso aioli, crispy garlic	7
OYSTER TEMPURA yuzu-kosho mayo	7
CRISPY TUNA TAQUITOS avocado, yuzu truffle	8

MEAT

CRISPY WAGYU TAQUITOS avocado, spicy mayo	14
CHICKEN ANTICUCHOS aji amarillo	6
A5 KOBE EMPANADA aji panca	11
CHICKEN HEARTS ANTICUCHOS aji panca	7

VEGETABLES

FETA FRITTERS açai geleé	5
TOFU TEMPURA yuzu-kosho mayo, pickled chili	5
VEGETABLE GYOZA kabocha purée and sweet soy	5
CRISPY VEGETABLE TAQUITOS avocado, radish, red onion, peppers, pickled shimeji, mushrooms	6

BOWL FOOD

BLACK COD sweet corn, maiz morada, polenta, popcorn	15
ROBATA GRILLED RIBEYE aji panca, quinoa	12
CHICKEN TERIYAKI peruvian corn salad	10
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips	8
SASA ROLL shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion	7
KOBE KATSU SLIDER truffle aioli, heritage carrot slaw	15
MOQUECA MISTA shrimp, squid, sea bass, coconut milk, dendê oil, chimichurri rice	11
VEGETABLE MOQUECA okra, coconut milk, dendê oil, truffle fried rice	8

**please note bowl food is only available for an exclusive hire of the restaurant*

Corporate Chef John Um

Culinary Director Lee Bull

According to the NHS, adults need around 2000 kcal a day.

This is a sample menu and may change due to seasonal ingredients and availability.

Please inform us should you have any specific food allergies or intolerances.

The menu is designed as a sharing concept and dishes are served in no particular order.