

# GROUP DINING SET MENU

THREE COURSES £37.50 / FOUR COURSES £42.50 / FIVE COURSES £47.50

## Appetizer

### EDAMAME SALTED

Soya Beans sauteed with Malden salt

## Sushi

### CALIFORNIA MAKI (GF\*) 4PC

Crab stick, avocado, cucumber, tobiko

### TORI AGE ROLL 4PC

Chicken katsu strip, fried onion, spicy mayo

### SALMON KAWA MAKI 4PC

Pan fried salmon skin, sesame, teriyaki sauce

### TEMPURA MAKI 4PC

Deep fried crispy shrimp, teriyaki sauce

### THE VEGAN (GF\*) 4PC

Avocado, cucumber & mango

## Hot Starters

### CRISPY CHICKEN GYOZA

Minced chicken & cabbage in dumpling with sauce

### CHICKEN YAKITORI (GF\*)

Chicken breast skewers, teriyaki sauce

### PRAWN TEMPURA (GF\*)

Tiger prawn in light tempura batter

### CRISPY VEGETABLE GYOZA (V, Ve)

Carrot, cabbage, tofu in dumpling

### PUMPKIN KOROKKE

Sweet pumpkin in tonkatsu sauce



## Mains

### SEABASS PANANG (GF)

Fresh seabass served with panang curry sauce & jasmine rice

### PANKO CHICKEN KATSU

Breaded chicken breast in Java curry sauce with rice & vegetables

### CHICKEN YAKISOBA

Japanese stir-fried noodles with chicken pieces

### PANKO TOFU KATSU CURRY (V, Ve)

Fried tofu in mild panang curry sauce & jasmine rice

### VEG YAKISOBA (V, Ve)

Japanese stir-fried vegetable noodles



## Desserts

### CHEF'S CHOICE CHEESECAKE

(GF) - gluten free      (GF\*) - gluten free upon request  
(V) - vegetarian      (Ve) - Vegan

**A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL**