

PRE-THEATRE MENU

SUN-THU: 2 COURSES £24.95 / THREE COURSES £29.95

Starters

Choose one:

CHICKEN KARAAGE

Coated chicken breast in potato starch

CHICKEN GYOZA

Minced chicken & cabbage in dumpling with sauce

TILAPIA TEMPURA (GF*)

Tilapia fish in light tempura batter (470KCAL)

CHICKEN YAKITORI (GF)

Chicken breast skewers, teriyaki sauce

PRAWN TEMPURA (GF*)

Tiger prawn in light tempura batter

SALMON CROQUETTE

Deep fried salmon with potato in bread crumbs

Served with teriyaki sauce (215KCAL)

Vegetarian/Vegan

EDAMAME SALTED (V, VG, GF)

Soya beans seasoned with Malden salt

VEGETABLE GYOZA (V)

Carrot, cabbage, tofu in dumpling with sauce

PUMPKIN KOROKKE (V, VG)

Sweet pumpkin in tonkatsu vegetable sauce

SWEET POTATO TEMPURA (V, VG, GF*)

Fresh sweet potato in a tempura batter

ASPARAGUS TEMPURA (V, VG, GF*)

Seasonal vegetables in a light tempura batter



Mains

Choose one:

Rice

SEABASS IN MILD PANANG SAUCE (GF)

Fresh seabass in potato starch with yin & yang sauce

PANKO CHICKEN KATSU CURRY

Breaded chicken breast in traditional Java curry sauce

CHICKEN TERIYAKI

Teppanyaki style chicken in teriyaki sauce with egg fried rice

BEEF RENDANG IN MILD CURRY SAUCE (GF)

Indonesian mild curry

Noodles

CHICKEN YAKISOBA

Japanese stir-fried egg noodles with chicken

BEEF YAKISOBA

Japanese stir-fried egg noodles with beef

CHICKEN UDON (GF*)

Japanese wheat noodles with chicken

CHICKEN RAMEN

Thin egg noodle-based soup

Vegetarian/Vegan

PANKO TOFU CURRY (V, Ve)

Tofu with Panang mild curry sauce

VEGAN "DUCK" CURRY 🌶️🌶️ (V, Ve)

Soy based "duck" with green Thai curry

VEGETABLE YAKISOBA (V, Ve*)

Stir-fried egg noodles with mixed vegetables & tofu

VEGETABLE UDON (V, Ve, GF*)

Japanese wheat noodles with mixed vegetables & tofu



Desserts

CHEF'S CHOICE CHEESECAKE

Entry is between 5pm and 6pm, with a 90 minutes dining duration.

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

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

PRE-THEATRE TEPPANYAKI MENU

SUN-THU: 2 COURSES £24.95 / THREE COURSES £29.95

Starters

Choose one:

CHICKEN KARAAGE

Coated chicken breast in potato starch

CHICKEN GYOZA

Minced chicken & cabbage in dumpling with sauce

TILAPIA TEMPURA (GF*)

Tilapia fish in light tempura batter (470KCAL)

CHICKEN YAKITORI (GF)

Chicken breast skewers, teriyaki sauce

PRAWN TEMPURA (GF*)

Tiger prawn in light tempura batter

SALMON CROQUETTE

Deep fried salmon with potato in bread crumbs

Served with teriyaki sauce (215KCAL)

Vegetarian/Vegan

EDAMAME SALTED (V, VG, GF)

Soya beans seasoned with Malden salt

VEGETABLE GYOZA (V)

Carrot, cabbage, tofu in dumpling with sauce

PUMPKIN KOROKKE (V, VG)

Sweet pumpkin in tonkatsu vegetable sauce

SWEET POTATO TEMPURA (V, VG, GF*)

Fresh sweet potato in a tempura batter

ASPARAGUS TEMPURA (V, VG, GF*)

Seasonal vegetables in a light tempura batter



Mains

Choose one:

ALL grilled on a hot iron plate with seasoned vegetables and steamed rice (GF*)

CHICKEN BREAST

RIB-EYE STEAK

LAMB

DUCK

SALMON

PRAWNS

SEABASS

TILAPIA

Sauce options:

TERIYAKI / TOKYO CREAM / HOT GARLIC / CREAMY GARLIC / BLACK PEPPER

Vegetarian/Vegan

All served from the kitchen

PANKO TOFU CURRY (V, Ve)

Tofu with Panang mild curry sauce

VEGAN "DUCK" CURRY 🌶️🌶️ (V, Ve)

Soy based "duck" with green Thai curry

VEGETABLE YAKISOBA (V, Ve*)

Stir-fried egg noodles with mixed vegetables & tofu

VEGETABLE UDON (V, Ve, GF*)

Japanese wheat noodles with mixed vegetables & tofu



Desserts

CHEF'S CHOICE CHEESECAKE

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