ALA CARTE LUNCH SET MENU

TUE-FRI: MAINS £9.95 / 2 COURSES £14.95 / THREE COURSES £19.95

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

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

VEGETARIAN/VEGAN

EDAMAME SALTED (GF) Soya beans seasoned with Malden salt VEGETABLE GYOZA

Carrot, cabbage, tofu in dumpling with sauce **PUMPKIN KOROKKE**

Sweet pumpkin in tonkatsu vegetable sauce
SWEET POTATO TEMPURA(GF*)

Fresh sweet potato in a tempura batter

MIXED VEGETABLE TEMPURA(GF*)

Seasonal vegetables in a light tempura batter



CURRIES ALL SERVED WITH 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 BREAST CURRY

Marinated chicken breast in Thai red curry

BEEF RENDANG IN MILD CURRY SAUCE (GF)

Indonesian mild curry



CHICKEN YAKISOBA (GF*)

Japanese stir-fried chicken noodles

BEEF YAKISOBA (GF*)

Japanese stir-fried beef noodles

CHICKEN PAD THAI (GF*, N)

Chicken breast with rice noodles in Pad Thai sauce

CHICKEN RAMEN

Japanese soup-based noodles

VEGETARIAN/VEGAN

PANKO TOFU CURRY

Fried tofu in mild panang curry sauce

VEG DUCK CURRY

Vegan duck in green Thai curry sauce

VEG YAKISOBA (GF*)

Japanese stir-fried vegetable noodles

VEG PAD THAI (GF*, N)

Vegetables with rice noodles in Pad Thai sauce



<u>DESSERTS</u>

HOMEMADE CHEESECAKE

Mango cheesecake served with vanilla ice cream

(GF) - gluten free (GF*) - gluten free upon request (N) - contains nuts A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

TEPPANYAKI LUNCH SET MENU

TUE-FRI: MAINS £9.95 / 2 COURSES £14.95 / THREE COURSES £19.95

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

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

VEGETARIAN/VEGAN

EDAMAME SALTED (GF) Soya beans seasoned with Malden salt VEGETABLE GYOZA Carrot, cabbage, tofu in dumpling with sauce

PUMPKIN KOROKKE

Sweet pumpkin in tonkatsu vegetable sauce
SWEET POTATO TEMPURA

Fresh sweet potato in a tempura batter

MIXED VEGETABLE TEMPURA

Seasonal vegetables in a light tempura batter



ALL GRILLED ON A HOT IRON PLATE WITH SEASONED VEGETABLES AND STEAMED RICE (GF*)

CHICKEN BREAST RIB-EYE STEAK SEABASS TILAPIA

LAMB SALMON DUCK SQUID

Sauce options:

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

VEGETARIAN/VEGAN

ALL SERVED FROM THE KITCHEN

PANKO TOFU CURRY

Fried tofu in mild panang curry sauce

VEG DUCK CURRY

Vegan duck in green Thai curry sauce

VEG YAKISOBA (GF*)

Japanese stir-fried vegetable noodles

VEG PAD THAI (GF*, N)

Vegetables with rice noodles in Pad Thai sauce



DESSERTS

HOMEMADE CHEESECAKE

Mango cheesecake served with vanilla ice cream

(GF) - gluten free (GF*) - gluten free upon request (N) - contains nuts A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL