

PRE-THEATRE MENU

SUN-THU: 2 COURSES £19.95 / THREE COURSES £24.95

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 (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:

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

Noodles

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 (V, VG)

Fried tofu in mild panang curry sauce

VEG DUCK CURRY 🌶️🌶️ (V, VG)

Vegan duck in green Thai curry sauce

VEG YAKISOBA (V, VG)

Japanese stir-fried vegetable noodles

VEG PAD THAI (V, VG, GF*, N)

Tofu with rice noodles in Pad Thai sauce

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 (N) - contains nuts
A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

TEPPANYAKI PRE-THEATRE MENU

SUN-THU: 2 COURSES £19.95 / THREE COURSES £24.95

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 (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

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, VG)

Fried tofu in mild panang curry sauce

VEG DUCK CURRY 🌶️🌶️ (V, VG)

Vegan duck in green Thai curry sauce

VEG YAKISOBA (V, VG)

Japanese stir-fried vegetable noodles

VEG PAD THAI (V, VG, GF*, N)

Tofu with rice noodles in Pad Thai sauce

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 (N) - contains nuts

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