

All drinks 2 for 1

COCKTAILS

The Pisco Sour (1 ½ oz) \$19.00
Sapaq Italia pisco, lime, egg white, bitters

Kakigori (1 ¼ oz) \$19.00
Ketel One vodka, aperitif, lychee, yuzu, raspberry

Sawayaka (2 ¼ oz) \$20.00
Tanqueray London Dry gin, yuzu sake, yuzu, lemon, shiso

BEER

Asahi Super Dry (16oz) \$15.00
Japanese lager, draught

SPIRIT AND MIXER (1 oz)

Ketel One vodka \$11.00

Tanqueray London Dry gin \$10.00

Cazadores Blanco tequila \$10.00

Havana Club 3 Year Old rum \$10.00

Maker's Mark bourbon \$12.00

Crown Royal whisky \$12.00

WINE (5 oz)

Prosecco, Fiol \$14.50
Aromas of pear, citrus and green apple with notes of white flowers and banana.

Pinot Grigio, Fontamara \$14.00
Light, clean and crisp with green apple flavours and almond in the finish.

Leaning Post, Rosé \$14.00
Vibrant strawberry, watermelon, raspberry and orange-peel with lovely notes of honeysuckle and orange-blossom.

Tempranillo, Más Buscados \$17.00
Brambly fruit characters, augmented with smoky, spicy secondary note

* \$5.00

Edamame **VG GF**
BBQ soy beans, sea salt

Spicy Edamame **VG GF**
Rocoto chilli dressing

Shishito Peppers **VG GF**
Asian sweet peppers, den miso

* \$9.00

Salmon Tostada **GF**
Cauliflower crema, queso fresco, red chilli, mango

Vegan Crispy Sushi (three pieces) **VG GF**
Picante miso vegetables, takuan, micro shiso

Chotto Ceviche **GF**
Branzino sashimi, leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

Lychee Ceviche **VG GF**
Leche de tigre, chive oil, sweet potato, Peruvian corn, cilantro

Tiger Roll
Flamed eel, avocado, seasoned corn tempura

Sake Nigiri **GF**
Shiso, ikura

Maguro Nigiri **GF**
Tuna, karashi su miso, red jalapeño herb salsa

* \$14.00

Warm Beef Fillet Tataki **GF**
Seared beef, smoked aji panca, passion fruit salsa

Yellowtail "Nikkei Sashimi" **GF**
Yellowtail, cherry tomatoes, jalapeño, cilantro, yuzu truffle soy

Nikkei Gyoza (four pieces)
Pork & shrimp dumplings, yuzu sweet potato purée, red pepper ponzu

Pollo Den Miso **GF**
Miso marinated chicken, carrot, daikon, yellow chilli yoghurt

Pollo Picante **GF**
Chicken, red and yellow anticucho, yuzu, chives

Corn Ribs **v**
Peruvian corn, queso fresco, huancaína, cilantro

V vegetarian / **VG** vegan / **GF** gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

**HID
OFF**

**MONDAY-FRIDAY
3 - 5pm**