

BUSINESS LUNCH MENU

£35 PER PERSON

PROSECCO COL DE' SALICI
10 glass / 60 bottle

BILLECART-SALMON BRUT
14 glass / 84 bottle

WHISPERING ANGEL ROSÉ
10 glass / 60 bottle

YŌKOSO

MISO SOUP
wakame, tofu, spring onions GF, V, VG

STARTERS

Choice of two

CRISPY RICE | SALMON | AVOCADO GF, VG, V
SASHIMI CLAP WAY | HAMACHI
CLAP SALAD dried miso, truffle GF, V
SHRIMP TEMPURA ROLL spicy mayo, sesame seeds SF
SALMON AVOCADO ROLL chilli mayo, sesame seeds
CRISPY SHIITAKE SALAD goma dressing V, VG
SQUID KARA AGE aji panka aioli

MAINS

Choice of one

Accompanied with steamed rice

BABY BACK PORK RIBS N
homemade hoisin, toasted almonds, lime
BLACK COD MISO A
sweet citrus miso sauce, hajikami shoga
SALMON TERIYAKI CLAP WAY A
sonomono
PISTACHIO CRUSTED BABY CHICKEN N
yuzu daikon
MARINATED LAMB RACK
2 pcs kimchi CLAP way
QUINOA RISOTTO V
yuzu truffle dressing
STONE BOWL VEGETABLES V, VG



DESSERT

VANILLA-PEANUT MILLEFEUILLE crispy filo, vanilla cream, homemade peanut praline N 16
CLAP CHOCOLATE FONDANT hot chocolate fondant, sesames soil, goma ice cream N 14
MATCHA CHEESECAKE crumb base, baked matcha cheesecake, raspberry seeds, yoghurt sorbet 16

☞ - signature | A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your final bill.

Beverages served by the glass are 125ml measurement