

LUNCH SET MENU

MONDAY TO FRIDAY | 12PM-3PM | £35 PER PERSON

NYETIMBER CLASSIC CUVEE
8 glass / 45 bottle

VEUVE CLICQUOT BRUT
13 glass / 75 bottle

WHISPERING ANGEL ROSÉ
8 glass / 45 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 | MAKI chilli mayo, sesame seeds
CRISPY SHIITAKE SALAD goma dressing V, VG
SQUID KARA AGE aji panka aioli

MAINS

Choice of one

All mains come accompanied with steamed rice

BEEF TENDERLOIN 90GR N
CLAP way sunomono

BLACK COD MISO A
sweet citrus miso sauce, hajikami shoga

SALMON TERIYAKI CLAP WAY A
sunomono

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 21.5 (for two)

CLAP CHOCOLATE FONDANT hot chocolate fondant, sesames soil, goma ice cream N 15

MATCHA CHEESECAKE crumb base, baked matcha cheesecake, raspberry seeds, yoghurt sorbet 17

☞ - 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.