

# LUNCH SET MENU

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

FERRARI BLANC DE BLANCS  
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.