

WEEKDAY SET MENU

TUESDAY TO FRIDAY | 12PM - 7PM
2 COURSES £29 PER PERSON

VEUVE CLICQUOT
12.5 glass / 75 bottle

PINOT GRIGIO DOLOMITI FRANZ HAAS
9.5 glass / 49 bottle

WHISPERING ANGEL ROSÉ
9.5 glass / 49 bottle

YŌKOSO

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

HAJIMARI

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

MEIN KŌSU

Choice of one

All mains come accompanied with steamed rice

BEEF TENDERLOIN 100GR CLAP way sunomono N

BLACK COD MISO sweet citrus miso sauce, hajikami shoga A

SALMON TERIYAKI CLAP WAY sunomono A

TENDER CHICKEN sunomono N

MARINATED LAMB RACK 2 pcs kimchi CLAP way

GRILLED TOFU V, VG

DEZÄTO

A dessert for £5

VANILLA-PEANUT MILLEFEUILLE N
crispy filo, vanilla cream, homemade peanut praline

MATCHA CHEESECAKE
crumb base, baked matcha cheesecake, raspberry seeds, yoghurt ice cream

ASSORTED MOCHI ICE CREAM 1 pcs

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.