

## WEEKDAY SET MENU

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

VEUVE CLICQUOT  
12.5 glass / 75 bottle

WHISPERING ANGEL ROSÉ  
9.5 glass / 49 bottle

FRANZ HAAS PINOT GRIGIO  
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

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.