



— ORDERING GUIDE —



NO SERVICE CHARGE

PLEASE TIP

IF YOU'VE BEEN WELL LOOKED AFTER

Prices are subject to prevailing government taxes.

COMPACT KITCHEN = DISHES RUN OUT

A good excuse to try something new!

BIRDFEED

S / L

edamame: *shichimi smoked sea salt* **7 / 13**

chilled cucumber: *crushed chili peanuts, nori, goma* **8 / 15**

smokey eggplant: *mint, shiso, lotus chips* **9 / 16**

herb salad: *cabbage, pickled shallots, smoked soy vinaigrette* **7 / 13**

tuna crudo: *miso, pickled apple, sprouts* **16 / 29**

cold grilled squid salad: *wasabi tempura seaweed, shiso ponzu* **14 / 26**

marinated hamachi: *ume somen noodles, shiso, ponzu* **16 / 29**

chicken liver mousse: *cereal crust, yuzu kosho marmalade, toast* **16 / 29**

tsukune sliders: *pickled kyuri, tare aioli* **10 / 18**

smoked pork buns: *pickled daikon & ginger, umeboshi hoisin* **11 / 19**

roasted bone marrow: *furikake seasoning, crispy garlic, toast* **18 / 33**

MISO SOUP

miso black cod: *smoked dashi, seaweed* **10 per person**

hokkaido buttered corn: *oxtail, miso, chili* **8 per person**

VEGETABLES

grilled shishito: *neon pigeon 'crack salt'* **9 / 16**

crispy brussels sprouts: *mirin glazed bacon, karashi* **12 / 22**

yuzu kosho cauliflower: *spring onion* **10 / 18**

butter braised mushrooms: *soy and sesame* **10 / 18**

charred carrots & parsnips: *pickled ginger vinaigrette* **12 / 22**

SEAFOOD

slow cooked octopus: *cauliflower purée, shichimi* **18 / 34**

pan roasted grouper: *sweet potato purée, sesame soy, wakame* **15 / 28**

steamed snapper: *umeboshi ginger broth, tomato* **14 / 26**

MEAT & POULTRY

grilled duck breast: *"katsu curry" pumpkin puree, japanese red pickles* **18 / 33**

smoked baby back ribs: *sake barbecue sauce* **18 / 33**

chargrilled meatloaf: *chili glaze, honey tamari shallots* **17 / 32**

RICE

miso roasted pumpkin: *sugar snap peas, crispy garlic, egg yolk* **15 / 28**

house smoked bacon: *crispy pork skin, spring onion, egg yolk* **16 / 30**

LARGE FORMAT DINING (2 day advance order, serves 4-6 people)

barbecued pork shoulder:

black pepper teriyaki glaze, ginger scallion sauce, bibb lettuce wraps, steamed buns, spring onion salad, onigiri rice cake, kimchi and pickles **220**

COCKTAILS

ichigo-en: *jasmine tea infused sake, campari, prosecco, peychaud's bitters* 14

throw a kyuri-ken: *aylesbury duck vodka, lemon juice, yuzu, cucumber* 14

harajuku girl: *ford's gin, shiso leaf, fee brothers plum bitters* 16

kyoho fizz: *campo de encanto pisco, june fleur de vigne, grape calpis, soda* 17

amagumo: *plantation original dark and 3 star white rum, ume honey vinegar, ginger beer, angostura bitters* 18

the green hornet: *cimarron blanco tequila, wasabi infused honey, mathilde poire liqueur* 18

gojira's wrath: *plantation original dark rum, maccha syrup, tempus fugit crème de menthe, soda, egg white* 19

sakura black: *suntory whisky, cherry blossom infused vermouth, luxardo maraschino, fee brothers bitters* 22

NEON PIGEON SAKE

junmai daiginjo: +2 (180ml) 28

BEER

orion draft (240ml) 9

hitachino nest white ale (330ml) 13

yo-ho tokyo black porter (350ml) 13

kinshachi nagoya red miso lager (330ml) 14

minoh osaru ipa (330ml) 16

koshihikari echigo (500ml) 18

LIQUEURS

yuzushu (720ml) 14 / 120

chili umeshu (720ml) 14 / 120

kodakara yoghurt (720ml) 14 / 120

JAPANESE WHISKIES

suntory kakubin 14

nikka from the barrel 17

hibiki 12 year 20

yoichi 10 year 20

yamazaki 12 year 25

hibiki 17 year 30

yamazaki distillers reserve 35

hakushu distillers reserve 35

hakushu 18 year 45

DIGESTIVES

campari 14

fernet branca 14

amaro montenegro 14

pierre ferrand original 1840 congac 20

COLD / HOT

acquapanna still water (500ml) 8

san pellegrino sparkling water (500ml) 8

coke / coke light 5

ginger beer 6

green tea / black coffee / espresso 5

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WHISKY HIGHBALLS

suntory whisky: *yuzu, plum or shiso, soda* 17

WINE

sparkling:

prosecco, andreola extra dry verv 17 / 85

white:

soave classico, balestri valda 2013 15 / 75

gruner vertliner, stift goettweig 2013 17 / 85

red:

la vendimia rioja, bodegas palacios remondo 2011 17 / 85

sancerre rouge, domaine vacheron 2011 19 / 95

SAKE

sparkling:

hitotoki sparkling sake: -5.5 (180ml) 28

honjozo – alcohol added sake:

azumarikishi hidden umakuchi: -6 (720ml) 85

wakatake onikoroshi tokuhon genshu: +9 (720ml) 105

junmai – pure rice sake:

shochikubai junmai nigori: -3 (240ml) 37

tanigawadake junmai chokarakuchi: +8 (300ml) 45

ichinokura tokubetsu junmai karokuchi: +3 (300ml) 50

tsukasabotan hana junmai: +5 (720ml) 95

echigo tsurukame junmai: +3 (720ml) 120

sawanotsuru sonomama umami 10.5: -10 (300ml) 40

ginjo – 40% polished rice sake:

shirataki jozen mizuno junmai ginjo: +5 (300ml) 60

hakushika red label junmai ginjo: +1 (720ml) 120

urakasumi junmai ginjo: +2 (720ml) 150

daiginjo – 50% polished rice sake:

mizubasho daiginjo genshu tobingakoi: +5 (180ml) 40

taiheizan tenjou junmai daiginjo: +1 (180ml) 50

dassai junmai daiginjo 50: +3 (720ml) 150