

<b>KABAYAKI EEL</b> glazed with classic tare sauce Sweet and toasted sesame seeds	4.50 Sweet	<b>WAGYU TATAKI</b> with chimichurr	6 Bitter
<b>NATIVE PRAWN</b> gently heated with a sweet lobster butter	4.50 Sweet	<b>SCALLOP</b> with crushed roasted garlic and black garlic purée	6.00 Bitter
<b>TUNA AKAMI/NON FATTY TUNA</b> marinated in soya sauce with a touch of wasabi	5.00 Salt	<b>ŌTORO/FATTY TUNA</b> spring onion and parmesan	<sup>MP</sup> (UPON AVAILABILITY) Umami
<b>SEA BASS</b> torched with black smoked bacon and truffle	4.50 Salt	<b>SIRLOIN OF WAGYU</b> with black olive oil	6.00 Umami
		<b>SEA BREAM</b> with lime	4.50 Sour

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter. Please ask a member of staff if you need additional information on food allergens.

Our beef is sourced in the Republic of Ireland, Northern Ireland and Scotland.