

# SUNDAY DIVE



## BOTTOMLESS BRUNCH

### APPETISERS

SWEETCORN RIBS  
YUZU KOSHO SEASONING

GUACAMOLE WITH CRUNCHY TORTILLAS **VE**  
LIME, CORIANDER & TOMATO SALSA

GRILLED SAKE EDAMAME BEANS **VE**  
MALDON SEA SALT

### RAW

SEABASS CEVICHE  
AJI AMARILLO LECHE DE TIGRE, SWEET POTATO, CHOCLO CORN

SEABREAM CEVICHE  
TRUFFLE LECHE DE TIGRE, PUFFED BLACK RICE

FENNEL AND GOLDEN BEETROOT CEVICHE **VE**  
YUZU LECHE DE TIGRE, QUINOA, AVOCADO

TUNA TATAKI  
JALAPEÑO SAUCE, SHISO SALSA

### SMALL DISHES

ROCK SHRIMP TEMPURA  
SPICY MAYO, LIME, CRUNCHY CORN

CRISPY FRIED SQUID  
JALAPEÑO DRESSING

CRUNCHY TUNA CONES  
WASABI TOBIKO, AVOCADO, TRUFFLE PONZU

GUACAMOLE CRUNCHY CONES  
CARAMELISED ONION, JALAPEÑO, CORIANDER

SNOW CRAB CRUNCHY CONES  
KIZAMI WASABI SALSA, BROWN CRAB AIOLI

SWEETCORN GYOZA **VE**  
FETA CHEESE, CHIVES

DUCK AND FOIE GRAS GYOZA  
SPICY PEANUT PONZU, SMOKED ROCOTO CHILLI OIL

### SUSHI ROLLS

CALIFORNIA MAKI ROLL  
SNOW CRAB, AVOCADO, ORANGE TOBIKO

SPICY TUNA MAKI ROLL  
AJI PANCA, AVOCADO, CUCUMBER

DRAGON MAKI ROLL  
TEMPURA PRAWN, UNAGI, AVOCADO

SALMON AVOCADO MAKI ROLL  
SWEET SOY, LIME ZEST

VEGAN MAKI ROLL **VE**  
ASPARAGUS, GOMA PONZU, JAPANESE PICKLES

### NIGIRI

SALMON AKAMI  
YELLOWTAIL CHUTORO

### RICE NOODLES

TRUFFLE RICE HOT POT  
WILD MUSHROOMS, BLACK TRUFFLE

CHILEAN SEABASS HOT POT  
CHILLI, CORIANDER

UDON NOODLES  
MIXED SEAFOOD, VEGETABLES

UDON NOODLES **VE**  
MIXED VEGETABLES

### SPECIALITY

GRILLED BLACK COD  
CARAMELISED MISO, PICKLED MYOGA

SALMON TERIYAKI  
PICKLED DAIKON, LEMON

GRILLED OCTOPUS  
AJI PANCA, YELLOW ANTICUCHO, SMOKED PURPLE POTATO

GRILLED POUSSIN  
PINK PEPPERCORN, LIME, AJI AMARILLO

SEARED TUNA STEAK  
SWEET UMAMI SAUCE

FABLE MUSHROOM SKEWERS **VE**  
TERIYAKI SAUCE

USDA GRAIN-FED RIBEYE STEAK  
SALSA VERDE, NIKKEI CHIMICHURRI AND GOMA PONZU

### SIDES

NASU DENGAKU **VE**  
GRILLED AUBERGINE, MISO, POMEGRANATE, BURRELLA

SWEETCORN SALAD  
LIME, PARMESAN CHEESE, RADISH

GRILLED PRAWN SALAD  
EVOO, AGED BALSAMIC, MIXED GREENS

QUINOA SALAD **VE**  
HONEY, GINGER, BUCKWHEAT, MIXED GREENS

GRILLED TENDERSTEM BROCCOLLI AND STEAMED RICE WILL BE SERVED FOR THE TABLE.

### DESSERTS

MATCHA SOFT SERVE CONES  
WHITE CHOCOLATE SAUCE

MOCHI (CHOOSE A FLAVOUR)  
CHOCOLATE, MATCHA, MANGO, YUZU,  
VANILLA, COCONUT, RASPBERRY

WHITE CHOCOLATE CHEESECAKE  
RASPBERRY CREMEUX, FRESH FRUITS

FRUIT PLATE  
A SELECTION OF SEASONAL FRESH FRUITS

TEQUILA CHOCOLATE TRUFFLE BOMBS  
DON JULIO 70

PIRAÑA  
LONDON

**VE** : VEGAN **V** : VEGETARIAN  : HALAL

Food Allergies and Intolerances: Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements.

All Prices include VAT. A discretionary Service Charge of 10% and an Entertainment Charge of 5% will be added to your Bill.  
£3 pp cover charge.