

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
CARMELISED 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
CARMELISED 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

YUZU SOFT SERVE ICECREAM
WHITE CHOCOLATE SAUCE

WHITE CHOCOLATE CHEESECAKE
RASPBERRY CREMEUX, FRESH FRUITS

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

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.