








LUNCH

		€
YAKITORI	CHICKEN & PEANUT Peanut, Chipotle, Truffle	7
	SEA BASS Tare, Buttermilk Dashi	12
	BABY TURNIP  Soy Nori, Smoked Egg Mayonnaise	6.5
BAO	CLARE ISLAND ORGANIC SMOKED SALMON Fried Egg Mayonnaise, Spring Onion, Sesame Praline	18
	MUSHROOM  Hen of the Woods, Pickled Shimeji, Puffed Wild Rice, Whey Sauce	18
	LAMB CONFIT Spring Onion, Crispy Shallot	18
BOWLS & SOUP	MISO, LEEK & POTATO SOUP  Leek Chiffonade, Wakame	7
	CHICKEN & EGG RICE Slow Poached Egg, Crispy Chicken Skin, Petits Pois	9
	ROASTED MUSHROOM SALAD  Wasabi Dressing, Pickled Mushroom, Lotus Root Chips, Mizuna	15
	POACHED EGG SALAD  Sumo Miso Udon, Wild Rice, Radish	12

LUNCH

		€
SET SELECTION Choose one from each section	YAKITORI BOWLS & SOUP TEMPURA BAO	35
CHEF'S SPECIALS	SMOKED SLOW ROAST DUCK BREAST Cherry & Ginger Glaze, Black Garlic Dip	29.5
	SIRLOIN STEAK Black Pepper Crème Brûlée, Chimichurri Sauce	35
TEMPURA	CORN FRITTERS  Coriander Jalapeño Dip	8
	RICE CHIPS  Dragon Sauce	6.5
CRUDO	YELLOWTAIL Tataki, Jalapeño	18
	NIGIRI DAILY CHOICE Chef's Selection of Three Pieces	18

