



Our ethically sourced ingredients are selected for quality from around the world and prepared using a range of cooking techniques inspired by the elements of Ice, Smoke, Wood and Coal. We have developed a deserved reputation for our world class beef collection, which is exemplar of our overall approach to serving food. The aging of our beef includes the use of our Himalayan Salt Chamber

S M A L L

MISO & FURIKAKE SOURDOUGH BREAD

Whipped Beef Butter
5.00

SIGNATURE
DISHES

WAGYU SCOTCH EGG
Fullblood Highland Wagyu Mince
Smoked Tomato Ketchup
12.00

YELLOW FIN TUNA TATAKI
Seaweed | Spring Onion | Ginger | Chilli
Aged Soy | Yuzu Sake Ponzu
16.00

SMOKED WAGYU TARTARE
Textures of Apple | Horseradish | Foie Gras
16.50

MISO MUSHROOM
King Oyster Mushroom | Miso
Fermented Chili Glaze | Mushroom Ketchup
Lemon | Panko Crumb
11.00

M FRIED CHICKEN
Gochujang Apple | Kaffir Lime Mayonnaise
Soy Powder
12.50

JAPANESE
DISHES

WAGYU SANDO
Panko Crumbed
Full Blood Wagyu Rib Cap
Yuzu Koshu Mayonnaise
Furikake | Lettuce
18.50

YAKATORI SKEWERS
Brushed with tare and served with yuzu koshu hollandaise. Choose from each of the below:
RIBEYE BEEF | 9.00
PORK BELLY | 8.00
MONKFISH | 10.00

**KATSOBUSHI
DUCK LEG BAOS**
Katsobushi Crispy Duck Leg
Hoisin Sauce | Pickled Cucumber
Fermented Daikon
20.50

S H A R I N G

BEEF
BOARDS

WAGYU TASTING PLATE
g++ Blackmore Skirt 150G
10+/A5 Kobe 100G
Beeswax Blackmore Sirloin 100G
250.00

**INTERNATIONAL BEEF
BOARD 1KILO**
USDA Fillet
Argentine Ribeye & Rump
British Sirloin
140.00

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential crosscontamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. All prices include VAT and a discretionary 12.5% service charge will be added to your bill

L A R G E

SIGNATURE DISHERS

MISO MUSHROOM 18.00
King Oyster Mushroom | Miso | Fermented Chili Glaze | Mushroom Ketchup | Lemon | Panko Crumb

BLACK GNOCCHI 16.00
Artichoke | Spinach | Pear | Parmesan

FIRE COOKED CHICKEN 20.00
Grilled Corn | Hasselback Potato | Seaweed Miso Butter | Corn Puree | Chicken Jus

JAPANESE DISHERS

BLACK COD 38.00
Baked in Banana Leaf | Miso Caramel | Seaweed Salad | Yuzu Miso Dressing

IBERICO PORK 28.00
Kimchi | Yuzu | Nashi Pear | Wasabi Leaves

S U S T A I N A B L E S T E A K S

As part of our roadmap to becoming net zero, the beef offering in our venue is 100% carbon neutral. Whilst we work to reduce our carbon footprint at source, we have partnered with the 'Not For Sale' charity to support carbon offsetting reforestation projects in the Amazon, taking local people out of danger of modern-day slavery

RUMP 20.50 / 29.00
Las Pampas, Argentina | 250G / 350G

FILLET 52.00 / 75.00
Cedar Rivers Farm, Colorado | USDA PRIME | 200G / 300G

SIRLOIN 34.00
Ashdale Farm, Somerset England | 300G

RIBEYE 40.50
Las Pampas, Argentina | 400G

ON THE BONE 75.00 / 58.00
Ribeye 35 Day Dry Aged | Ashdale Farm, Somerset England | 800G
Sirloin 65 Day Dry Aged | Ashdale Farm, Somerset England | 500G

STEAK ROULETTE 68.00
Spin the 'wheel of steak fortune' and let the beef gods decide your dinner. From Argentine Rump to Blackmore Wagyu – you can only win!

WAGYU 115.00 / 45.00 / 45.00
Beeswax Blackmore Grade 9++ Sirloin | 150G
Blackmore Wagyu Grade 9++ Inside Skirt | 200G
Highland Wagyu | Full Blooded | Rib Cap | 300G

KOBE GRADE 10+/A5 150.00
Fillet | The Highest Grade of Kobe Available in London | 100G

S I D E S

M CHIPS 5.50
Triple Cooked

15 HOUR WAGYU PARMESAN CHIPS 8.00
A Thousand Layer Fat Chips | Finished With Parmesan Table Side
Add Truffle | 15.00

"CRATE TO PLATE" SALAD 5.50
Yoghurt Dressing | Pickled Shallots | Cured Egg Yolk

ASPARAGUS 9.50
Grilled | Early Harvest Olive Oil | Wild Garlic Emulsion

WOOD COOKED BROCCOLI 5.50
Tenderstem Broccoli | Fermented Chilli Brittle | Burnt Aubergine

HERITAGE TOMATO SALAD 7.00
Tomato Vinaigrette

S A U C E S

CHIMICHURRI 3.00
BLACK GARLIC AIOLI 3.00
FIRECRACKER SAUCE 3.00
BEEF DRIPPING JUS 3.00
MAYTAG BLUE CHEESE 3.00

IMPACT DISHERS

TOP WITH A TREE 2.00
Top any steak with a 'tree' and we will plant another sapling as part of our reforestation project

INVISIBLE CHIPS 3.50
All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time (donation-not actual chips)