

LUNCH MENU & KOMBÖS

KONTÖ

DONBURI

Japanese inspired rice bowls

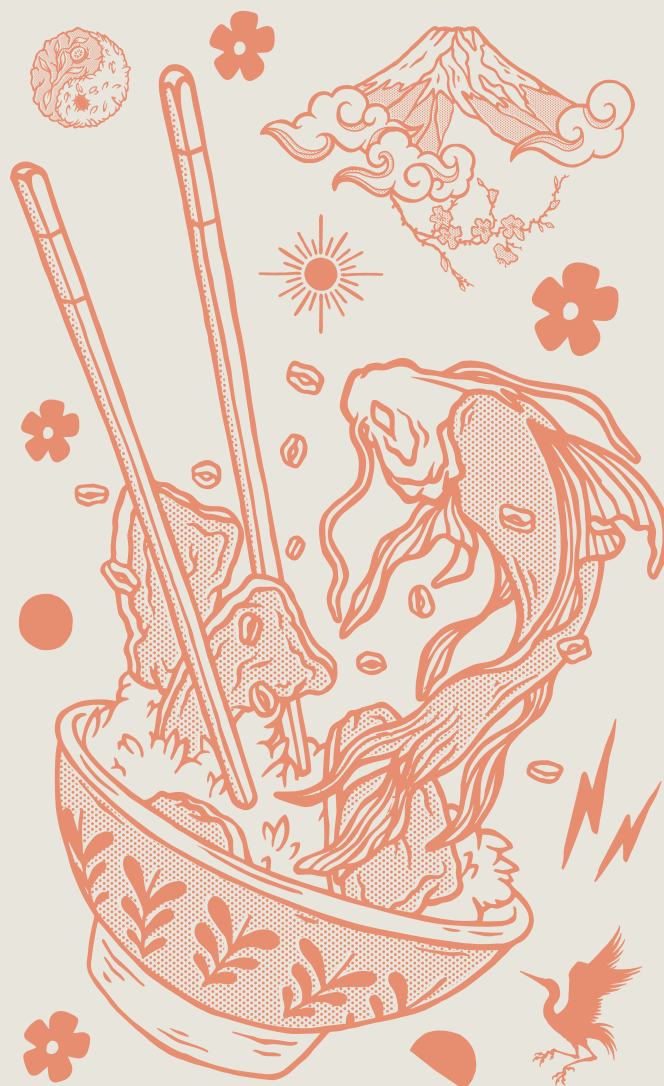
Kinoko Gohan - Seasonal grilled mushrooms, black bean sauce, Szechuan vinaigrette and a soy cured st ewe egg yolk on sticky rice. £12 (VE) can be made (VG)

Gyudon - Grilled rump cap steak, smoked beef fat, dashi and caramelised shallot dressing with pickled shallot, crispy onions and a soy cured st ewe egg yolk on sticky rice. £16 (+£4*)

Sake don - Yuzu ponzu marinated loch duart salmon, wasabi ranch, salmon roe furikake and a soy cured st ewe egg yolk on sticky rice. £14

Kamo don - Crispy shredded aromatic duck leg, yuzu pickled cucumber, Szechuan vinaigrette and a soy cured st ewe egg yolk on sticky rice. £12

Chicken katsu curry don - Fried chicken pieces, sticky rice, lightly pickled slaw and katsu curry sauce. £12



KOMBÖS

KOMBÖ 1
Any bao, fried chicken or cauliflower and any side £14.50

KOMBÖ 2
Any donburi with a BAO £18.50

Add a soft drink £2.50

BAO

Crispy duck hoisin, yuzu pickled cucumber £7

Mushroom hoisin, yuzu pickled cucumber £6 (V)(VG)

Fried chicken bao, ranch dressing, chilli crunch £7
- add Exmoor caviar £10

Flame grilled aged beef patty, American cheese, bacon jam & burger sauce £8

SIDES

Fried, fermented salt & pepper potatoes £4 (V)(VG)

Salt & pepper fries £4 (V)(VG)

Iceberg wedge salad – ranch dressing, pickled red onions, fried onions & herbs £5 (V)(VG)

Steamed greens – roasted sesame dressing & herbs £4.5 (V)(VG)

Seasonal house kimchi £4.5

Thai slaw – lightly pickled cabbage, carrot & mango with Thai sweet chilli dressing £4.5 (V)(VG)

Grilled sweetcorn with togarashi & smoked butter £4 (V)

Truffle & parmesan hash browns with shiitake mushroom ketchup £7 (+£3*)

Crispy duck hoisin hash browns, yuzu pickled cucumbers £7 (+£3*)

Sticky Japanese rice & furikake £4.5 (V)(VG)