



SNACKS & BITES

something to smash whilst you make some important decisions...

HOT SMOKED BEEF NUGGET

'homage to JÔRO circa 2017'
Japanese 'golden curry' ketchup
£3.50 each

GORDAL OLIVES (v, vg)

EVOO | Fermented jalapeños
£4.5

BAKERS YARD FOCACCIA (v)

Whipped miso butter
£4.5

CHARCOAL-GRILLED SHISHITO PEPPERS (v, vg)

Smoked sea salt
£4

SASHIMI

thinly sliced raw meat, fish & vegetables with toppings & dressings

LOCH DUART SALMON SASHIMI 'MISO CURE' £8

Yuzu & ginger ponzu | wasabi ranch | furikake

WOOD FIRED CRAPAUDINE BEETROOT SASHIMI (v) £8

Beetroot ponzu | burrata | pumpkin seeds

SMALL PLATES

PORK BELLY £7

Thinly sliced braised pork belly | honey | soy & ginger dressing

SLOW COOKED DUROC PORK RIB £8 each

Thai fish sauce caramel glaze | sunflower seed satay

HOISON DUCK HASH BROWNS £7

Crispy duck | hoison | pickled cucumber

JAPANESE FRIED CHICKEN £7

Nori-garlic salt | lemon | kewpie

KOREAN FRIED CHICKEN £9

Classic Korean chilli sauce | green sauce

KOREAN FRIED CAULIFLOWER (v, vg) £7

Classic Korean chilli sauce | green sauce

TRUFFLE PARMESAN HASH BROWNS £7

Truffle & Parmesan | shiitake mushroom ketchup | chives

SIDES

TENDERSTEM BROCCOLI (v, vg) £4.5

Wild garlic | kuki sesame | yuzu

SICHUAN TIGER SMACKED CUCUMBERS (v, vg) £4

Tigers milk dressing | kuki sesame

STICKY JAPANESE RICE 4.5

Bubu arare | furikake

HOUSE KIMCHI £4.5

Seasonally changing kimchi

FRENCH FRIES £4

Salt & pepper seasoning

THAI SLAW (v, vg) £4.5

Pickled | mango | Thai sweet chilli dressing

LARGE PLATES

CHARCOAL-GRILLED HAMACHI COLLAR £14

House teriyaki | lime | coriander | gunpowder salt

FLAME GRILLED AGED BEEF RUMP CAP 22

Black bean sauce | madeira | soy pickled enoki

BREADED & FRIED KATSU PORK LOIN STEAK £17

Black garlic bulldog sauce | slaw

CHARCOAL-GRILLED MAITAKE MUSHROOM (v, vg) £14

House teriyaki | satay

BAO

THE DAVE CHANG BAO £8

Braised pork belly or crispy duck or mushroom | hoisin | cucumber | scallion

FRIED CHICKEN BAO £7.5

Ranch | crispy chilli

DESSERTS

STRAWBERRY | MATCHA | YUZU (v) £10

Matcha & white chocolate tofu | yuzu | strawberry jam | puffed brown rice

MISO COOKIE (v) £8

Warm dark chocolate miso cookie | miso caramel | ice cream

MANGO SORBET (v, vg) £6

Dried mango | yuzu

SET MENUS

MENU 1

£40 per person

BAKERS YARD FOCACCIA & GRILLED SHISHITO PEPPERS

JAPANESE FRIED CHICKEN

FLAME GRILLED AGED BEEF RUMP CAP

FRENCH FRIES & TENDERSTEM BROCCOLI

MISO COOKIE

MENU 2

£40 per person

BAKERS YARD FOCACCIA (v) & GRILLED SHISHITO PEPPERS (vg)

WOOD FIRED CRAPAUDINE BEETROOT SASHIMI (v)

SATAY MAITAKE MUSHROOM (vg)

FRENCH FRIES (vg) & TENDERSTEM BROCCOLI (vg)

MISO COOKIE (v)