



BREAKFAST Menu

LONDON'S ONLY 800°C GRILL JAPAN A5 WAGYU & SEAFOOD
KITCHEN

TOAST ON TOAST

- | | |
|--|---|
| • Iberico pork on toast £16.5 | • A5 Wagyu on toast £18.5 |
| *Iberico pork roast with honey and rose; Scrambled egg; Smoky Streaky Bacon; Toast | *Japanese A5 Wagyu Sliced beef pan fried; Scrambled egg with truffle sauce; Sliced Avocado; White onion; Toast; |
| *Mixed leaves with balsamic | *Mixed leaves with balsamic |
| • Mackerel & Prawn cake with toast £18.5 | • Grilled Aubergine Shakshuka £14.5 |
| *Deep Fried Mackerel Marinated in Cold Sauce; Prawn Cake; Korean Style Boiled Eggs; Toast on side; | *Grilled Aubergine with Japanese Sauce; Shakshuka (baked eggs with red sauce and cheese); Toast on side; |
| *Ugly tomato salad with balsamic | *Mixed leaves with balsamic |
| | *Vegan |

Includes Tea or Any Coffee of your choice, Premium tea /coffee +2.50

BRUNCH MENU

A5 WAGYU*£16.5/Each

*Charcoal-Kissed
Wagyu Skewer, Hash
Brown, Mixed salad

*Wagyu sliced beef
Bun, Truffle sauce,
avocado, fig; Mixed salad

*Wagyu Hikiniku to
Kome, Burger mince on
rice with runny egg;
Avocado salad

SEA FOOD*£16.5/Each

*Prawn orzo with
ugly tomato salad

*Lobster Roll with
Mixed salad

*Seared Scallops with
Yuzu Butter, Avocado
salad

EGGS* £12.5/Each

*Shakshuka with Prawn
and Bulgak
noodles(*vegan can
with aubergine); Mixed
salad

*Grilled Iberico on toast
with scrambled eggs,
Smoky Streaky
Bacon; Mixed salad

*Prawn cake, Avocado
, Poached Runny egg on
toast, Greek yogurt chilli
sauce, Mixed salad



Menu

BRUNCH TODAY

LONDON'S ONLY 800°C GRILL JAPAN A5 WAGYU &
SEAFOOD KITCHEN

BOTTOMLESS BRUNCH

BOTTOMLESS SIGNATURE COCKTAILS—90 MINUTES UNLIMITED
3 /4 COURSES, THOUGHTFULLY CRAFTED

Set A * £38.8

(Choose from 3 classic cocktails
and enjoy unlimited refills for 90
minutes.)

*Shakshuka with Prawn/Aubergine

*Wagyu Hikiniku to Kome(burger
mince on rice with runny egg)

*Crem anglaise, caramel, sweet
potato

Set B * £58.6

(Choose from all cocktails —
unlimited for 90 minutes)

*Charcoal-Kissed Wagyu Skewer

*Ganjang Razor clam ceviche Or
Kimchi oyster

*Wagyu sliced beef bun with truffle
sauce; avocado; fig

*French Toast

OUR COCKTAILS

| | | | |
|------------------|-------|----------------|--|
| Classic | £14 : | Aperol Spritz | (Aperol, Soda water, Champagne) |
| | | Negroni | (Roku Gin, Martini Red Vermouth, Campari) |
| | | Bloody Mary | (Absolut Vodka, Basil Syrap, Tomato Juice, Mix of Spices, Lemon, Chilli) |
| House selections | £16 : | Hush&Stormy | (Bambi Rum, Lime, Ginger Beer) |
| | | Tea Time | (Tequila 1800 Blanco, Amaretto Disaronno, Sherry Tio Pepe, Green Tea) |
| | | Chamomile Fizz | (Bourbon Whiskey Wild Turkey 101, Chamomile Infusion, Lemon, Ginger Ale) |
| | | Sicilian Lady | (Roku Gin, Cointreau, Grapefruit Soda, Peach Tea, Prickley Pear Jam) |
| | | | |

Menu

DINNER AT LUSH AND HUSH

LONDON'S ONLY 800°C GRILL WAGYU & SEAFOOD KITCHEN

A5 WAGYU & SEAFOOD SMALL PLATES. £ 9.8/EACH

- Charcoal-kissed Wagyu Skewer
- Wagyu slice bun
- Wagyu Katsu Sando
- First-kiss Wagyu Nigiri
- Wagyu Tagliata di Manzo — thin steak
- Ganjang Razor clam ceviche
- Grilled Oyster/Scallop/ Razor clam
- Kimchi Raw Oysters
- Pan Fried Wild Tiger Prawn
- Seared Scallop with Yuzu butter

- OTHER SELECTIONS FOR SMALL PLATES
- Iberico ham, pine nuts sauce, cold spaghetti

A5 WAGYU

- 800°C grilled Steak £41 (other cut available)
- Slow braised Short Rib Orzo £28.5
- Wagyu in Bordeaux £32.6
- Shabu shabu Slice beef in Soup £28.5

SEA FOOD

- Prawn orzo £18.8
- Seafood Paella £21.5
- Grilled Stuffed Squid £16.5
- Sea food plater £26.5/46.8
- Cajun Sea food £27/52
- Lobster linguine £28.5/ 54.5

CATCH OF THE DAY

- 800°C grilled John Dory / Sole £28.5
- Blossom Sea bass—deep fried with sweet sauce £36.8
- Slow cooked Skate/Mackerel £28.5

OTHERS FROM GRILL

- Grilled Stauffed Poussin £17.5
- Grilled Iberico pork with rose sauce £24.5

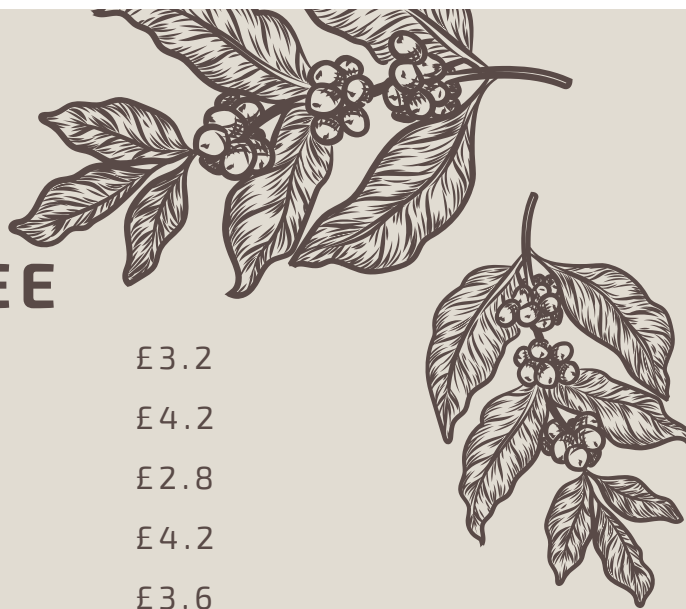
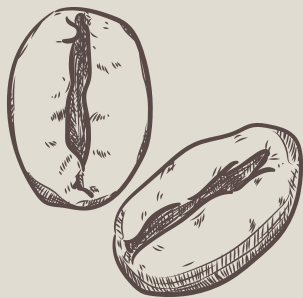
LITE BITES

- Wagyu Fat Chips £4.8
- Spinach with Crab Meat Butter. £6.8
- Pan Con Tomato £6.5
- Roasted MixNuts £3.5
- Bread with spreads £6.5
- Olives with whisky £4.8

VEGETABLE

- Avacado in cold soup *V *starter £6.5
- Mixed warm salad *V *starter £7.5
- Lamb Lettuce, cherry tomato, sesame sauce *V *starter £6.5
- Grilled eggplant with miso sauce *V *main £6.8/11.8
- Tofu with Miso, mushroom, Chinese leaf *V *main £12.5
- Shiitake mushroom with dense veg soup *V *main £12.5





COFFEE

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|-------------------|------|
| Americano | £3.2 |
| Cappuccino | £4.2 |
| Espresso | £2.8 |
| Coffee Latte | £4.2 |
| Flat white | £3.6 |
| Ice Dirty | £4.5 |
| Mocha | £4.5 |
| Double espresso | £3.2 |
| Cold Brew | £4.2 |
| Cold Brew Latte | £4.4 |
| Tonic Iced Coffee | £4.6 |
| V 60 with Geisha | £7.5 |

NON-COFFEE

| | |
|----------------------------------|------|
| Chai latte | £4.2 |
| Brown Sugar Pearl Tea | £5.9 |
| Matcha Latte | £4.2 |
| Iced Matcha Latte | £4.5 |
| Iced Strawberry Matcha Latte | £5.2 |
| <i>*Home made Strawberry Jam</i> | |

TEA

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|--------------------------------|------|
| English Breakfast | £3.2 |
| Earl Grey | £3.2 |
| Mountain Loose Leaf Green Tea | £5.5 |
| Honey Roast Loose Leaf Red Tea | £6.0 |

COOKIES

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|------------------------|------|
| Lemon Shortbread | £2.0 |
| Peanut Butter | £2.5 |
| Miso Choc Chip | £3.0 |
| Matcha White Choc Chip | £3.0 |

