



Everything on the menu is for sharing. Please fill in the boxes to order.
Specials are in red

餃子 Dumplings

雞肉燒賣	Chicken & Prawn Siu Mai Steamed in Dim Sum style (4 pc)	£7.50 []
蝦餃	Prawn Har Gau Dumplings Steamed in Dim Sum style (4 pc)	£7.50 []
海鮮韭菜餃子	Crab, Prawn & Chive Fried Dumplings w/ green seafood sauce (3 pc)	£7.50 []
煙燻菠蘿	Smokey Jackfruit Dumplings w/ mala sauce (4 pc) (ve)	£7.50 []
蜜餃子	Crispy Fried Prawn Wonton w/ Sweet chilli sauce (5 pc)	£6.90 []
豬肉鍋貼	Pearl Meatballs Spiced pork rolled in sticky rice w/ peanut sauce & Thai basil (3 pc) (gf)	£6.90 []

涼菜 Cold Plates

領班黃瓜	Smacked Cucumber Salad w/ ginger, coriander & chilli oil (ve) (gf)	£6.80 []
味菜滑	Marinated Silken Tofu salad w/ pickled cabbage, coriander, chilli & pine nuts (ve,gf)	£6.80 []

熱菜 Hot Plates

西蘭花	Tenderstem Broccoli w/ black garlic, pickled walnut & chilli glaze, fried garlic (ve) (gf)	£8.90 []
蘿蔔糕	Fried Turnip Cake (Lo Bak Go) w/ sweet tamari dipping sauce (ve)	£8.90 []
豆豉蒸茄子	Steamed Aubergine w/ Fermented soy bean and Toban-dijan chilli Served with Jasmine rice (ve)	£12.80 []
羊肉刀削麵	Braised Cumin Lamb Warm Knife-cut Noodles w/ Fresh Coriander	£15.00 []
日本味噌雞腩	Miso Glazed Chicken Thigh w/ pickled carrot & lemon Served with jasmine rice (gf)	£12.80 []
蒸鱸魚	Steamed Stone Bass w/ black beans, chilli, ginger & scallion Served with jasmine rice (gf)	£17.90 []
燒豬肉	Crispy Roasted Pork Belly w/ plum sauce (gf)	£14.90 []
白飯	Steamed Jasmine Rice (ve) (gf)	£2.50 []

甜食 Sweets

朱古力糖子	Chocolate Dumplings w/ Salted Caramel & Black tea Ice Cream (v) (3pc)	£8.50 []
椰子布甸	Coconut Pudding w/ Cherries, Bourbon & Chocolate Crumb (Ve)	£8.00 []
馬拉糕	Steamed Malay cake/Ma Lai Gao w/ yuzu curd	£8.00 []

(ve) Vegan (v) Vegetarian (gf) Gluten free

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Special drinks of the week

Hitichino Saison Du Pont 5% (330ml Bottle)	£6.90
Snowy Not-So Negroni: Gin, Dry Vermouth, Aromatic Sake, Cocchi Americano	£11.50

Aperitif

Cava Brut Masla Salat	£7.50
Schweppes spritz, with your choice of: Yuzushu, Ginger Sake or Umeshu	£8.50
Aperol or Campari	£11.50

Cocktails

Madame Butterfly: Vodka, Konishi Gold Sake, Kwai Feh Lychee, Chilli Syrup	£11.50
Wasabi Sour : Vodka, Wasabi Paste, Lemon Juice, Sugar Syrup	£12.00
Tommy Goes to Taiwan: Chilli Tequila, Triple Sec, Lime Juice, Agave	£11.00
Snowy Not-So Negroni: Gin, Dry Vermouth, Aromatic Sake, Cocchi Americano	£11.50
Sake Old Fashioned: Sutori Toki Whiskey, Genroku Redux Aged Sake, Angostora Bitters	£12.00
Frangelico Twist: Hazleut liqueur, Suntori Wiskey, Yuzushu, Konishi Gold	£12.00
Spiced Winter Colada: Orange Juice, Cinamon Infused rum, Coco-Lopez	£11.50
Dirty Chilli Martini: Pickled Chilli Brine, Gin, Konishi Gold Sake	£12.00

Mocktails

Sober Wasabi Sour: Wasabi, Lemon Juice, Schweppes Ginger Beer	£6.00
Coconut Spritz: Coconut Syrup, Lime Juice, Schweppes Soda Water	£5.00
Shirley Temple: Ginger Beer, Raspberry Syrup, Lime Juice	£5.00
Elderflower & Ginger Spritz: Schweppes Ginger Beer, Lime, Elderflower Cordial	£5.00
Asahi 0% Michelada: Spice mix, Salsa Valentia, Chinkiang vinegar	£8.00

Sake

Tengu Sake Tasting Flight 3x50ml Servings of Sake w/ tasting notes & food pairings	£13.50
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	90ml	250ml	Bottle
Special Sake: Evolution (720ml) : Lively/Zesty	£8.50	£24.00	£63.00
Black Pine (900ml) : Caramel/Umami (try me warm!)	£7.90	£22.50	£74.50
Konishi Gold (720ml) : Light/Fruity	£7.00	£19.00	£49.00
Misty Mountain (720ml) : Sweet/Peppery	£8.50	£24.00	£63.00
Autumn Leaves (720ml) : Dry/Warming	£7.50	£20.50	£54.00
Gentle Breeze (720ml) : Melon/Light	£8.50	£24.00	£63.00
Yuzushu, Plum Sake Umeshu or Ginger Sake (720ml)	£7.90	£22.50	£59.00



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Asahi 0% Michelada: Spice mix, Salsa Valentia, Chinkiang vinegar	£8.00

Sake

Tengu Sake Tasting Flight 3x50ml Servings of Sake w/ tasting notes & food pairings	£13.50
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Special Sake: Evolution (720ml) : Lively/Zesty	£8.50	£24.00	£63.00
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Wines			
Sparkling	125ml	500ml	Bottle
Cava Brut, Masia Salat, NV <i>Spain, Penedes - Organic</i>	£7.50		£43.50
Pet-Nat Brut Nature, Famille Fabre, 2023 <i>France, Languedoc - Organic</i>			£58.00
White			
Catarratto, Contrade Bellusa, 2023 <i>Italy, Sicily - Organic</i>	£6.75	£26.50	£38.00
Albarino, Pazos de Mirasoles, 2023 <i>Spain, La Mancha - Biodynamic</i>	£7.00	£27.50	£41.00
Estate Sauvignon Blanc, Wairau River Wines, 2023 <i>New Zealand, Marlborough</i>			£49.00
Orange			
Muscat Blanc 'Mesas', Angus Paul, 2024 <i>South Africa, Stellenbosch - Organic farming</i>	£9.00	£35.00	£52.00
Rose			
Pinot Grigio Ancestrale Rose, Lunaria Orsogna, 2024 <i>Italy, Abruzzo - Biodynamic</i>	£8.00	£31.00	£45.00
Red			
Tempranillo, Bodegas Pinuaga, 2023 <i>Spain, La Mancha - Organic</i>	£6.75	£26.50	£38.00
Beaujolais Gamay, Jean-Baptiste Duperray, 2023 <i>France, Beaujolais</i>	£8.00	£31.50	£46.00
Primitivo 'Maioliche', Tenuta Viglione, 2021 <i>Italy, Puglia - Organic</i>			£56.00

Draught Beer (330ml)			
Asahi Premium Draught Lager 5.2%			£5.00
Bottled Beer (330ml)			
Blache Bruxelles White Beer 4.5%			£6.50
Hitachino Japanese Classic Ale 7%			£6.90
Hitichino Saison Du Pont 5%			£6.90
Hitichino Yuzu Ginger Non Ale 0.3%			£5.50
Asahi Dry Lager 0%			£5.00
Magners Irish Apple Cider 4.5%			£5.00

Whisky & Bourbon	25ml	50ml	
Four Roses Bourbon	£5.50	£10.00	
Suntory Toki	£6.00	£11.00	
Maker's Mark	£7.00	£13.00	
Nikka From the Barrell	£8.50	£16.00	
Suntori The Hakushu	£9.50	£18.00	
Gin			
Beefeater	£4.50	£8.00	
Hayman's	£6.00	£11.00	
135 East Hyogo Specialist Japanese Gin	£6.00	£11.00	

Soft Drinks			
Trip Elderflower & Mint CBD Infused (250ml)			£6.80
Iced Tea (Lemon, Lychee or Peach)			£5.50
Homemade Lemonade (Lemon or Raspberry)			£5.00
Coca Cola			£4.00
Diet Coke			£3.00

Schweppes Bottles			
Soda Water			£3.00
Tonic or Slimline Tonic			£3.00
Lemonade			£3.00
Ginger Ale or Ginger beer			£3.00
Pink Soda			£3.00
Tropical Soda			£3.00
Grapefruit Soda			£3.00

Teas & Coffee			
Jasmine Pearls			£4.00
Oolong			£4.00
Dragon Well			£4.00
White Peony			£4.00
Lemongrass & Ginger			£4.00
Pink Rosebud			£4.00
Espresso			£2.20

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