



# Magic Night Asian Tapas & Sushi sample menu

guests choose 4 dishes each from the menu below

**Menu subject to change**

## **Asian Tapas:**

### **Yuzu & XO Beef Fillet Tataki – (+£3)**

Beef fillet with yuzu, cucumber, radish, shiso, & XO sauce.

### **Beef Korroke**

Smoky Barbacoa Beef & potato, with crunchy matcha salt coating and tangy kushikatsu sauce.

### **Teriyaki Burnt Ends**

Charred beef ends tossed in sticky teriyaki, sprinkled with toasted white sesame.

### **Korean BBQ Chicken Ribs**

Tender chicken ribs glazed in Korean BBQ sauce.

### **Prawn Gyoza**

Juicy prawn dumplings handmade in-house, with a zesty mala sauce.

### **Japanese Fried Chicken Karaage**

Juicy, golden bites served with mayo. Add spicy mango habanero or smoky BBQ sauce from our Sides section for extra zing.

### **Char Siu Pork**

Tender, sticky pork in a sweet & savoury char siu glaze.

### **Chicken Bao Bun**

Crispy chicken katsu bao, baby gem, cucumber, and a drizzle of spicy mayo.

### **Aribiki Sausage Spring Roll**

Crispy spring rolls handmade in-house. Arabiki sausage, carrot, cabbage, & spring onion, Korean chive mayo.

### **Chicken & Water Chestnut Gyoza**

Juicy chicken & water chestnut dumplings, handmade in-house, with a tangy gyoza sauce.

### **Ebi Fry**

Crispy prawns with sweet chilli dip.

### **Sichuan Chicken**

Tender chicken fillet in a bold chilli sauce with green & red peppers, ginger, onion, and Sichuan peppercorns.

### **Katsu Tofu (ve)**

Crispy Japanese katsu tofu with spicy dipping sauce.

### **Sweet & Sour Chicken**

Chicken fillet with pineapple, green peppers, onion, spring onion, and sweet & sour sauce, topped with toasted sesame.

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### **Breaded Oyster**

Crispy breaded oysters with green & red chillies, spring onion, and a drizzle of chive mayo.

### **Sweet Potato Bao Bun (v)**

Sweet potato slices in tempura batter, with miso sauce and crunchy cucumber in a bao bun.

### **Veg Tempura (v)**

Mixed vegetables in a light crispy tempura served with a dipping sauce.

### **Flamed Edamame (ve)**

Charred edamame tossed with sea salt and a hint of fire-roasted flavour.

### **Bang Bang Cauliflower (ve) – (+£2)**

Cauliflower florets tossed in a sweet and spicy sauce.

### **Tamarind Mushrooms (ve)**

Five-mushroom medley tossed with tamarind, honey, chilli, edamame beans & spring onion.

## **Sushi:**

### **Salmon Nigiri**

Scottish salmon over sushi rice with shiso, chives, furikake, and a touch of tamari.

### **Sesame Ponzu Salmon Tataki**

Fresh salmon with cucumber, mooli, coriander, and tangy ponzu dressing.

### **Crispy Salmon Skin Roll**

Tear drop shaped hosomaki with crispy salmon skin & lettuce drizzled in teriyaki.

### **Tiger Roll – (+£4)**

Seared Scottish salmon with avocado, rolled around prawn tempura and topped with mayo & sriracha.  
Roarsome!

### **Rainbow Roll – (+£4)**

A colourful roll with tuna, salmon, crab, mango, avocado, cucumber, and a drizzle of spicy mayo.

### **Tuna Nigiri**

Fresh tuna over sushi rice with shiso, chives, furikake.

### **Snow Crab Roll**

Crab claw, avocado, and cucumber, rolled with sriracha and vegan mayo

### **Sweet Potato Roll (ve)**

Sweet potato, carrot, and cucumber with vegan mayo, sriracha, and crispy fried shallots.

### **Vegan Salmon Nigiri (ve)**

Plant-based salmon over sushi rice.

### **Red Dragon Roll (ve)**

Red peppers, crunchy cucumber and smooth avocado. The vegan sibling to our Dragon Roll.

### **Chicken Katsu Roll – (+£2)**

Tender tempura chicken breast & fresh avocado rolled with creamy soy aioli.

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**Beef Tataki Roll – (+£2.50)**

Seared rare fillet steak wrapped round asparagus, chives, & pickle, drizzled with teriyaki.

**Prawn Nigiri**

Fresh prawn over sushi rice with sriracha & mayo.

**Butterfly Roll**

Prawn tempura, unagi, and chives in a hosomaki roll drizzled with eel sauce.

**Hamachi Nigiri**

Yellowtail with over sushi rice with shiso, chives & furikake.

**Sides:**

**Spicy Aubergine (ve)**

Wok-fried aubergine in a hot & spicy sauce, finished with spring onion.

**Jasmine Rice (ve)**

Fragrant steamed rice.

**Mango & Papaya Salad (ve)**

refreshing mango, papaya & red onion salad

**Spicy Cucumber Salad (ve)**

Smashed chunks of cucumber tossed in a spicy dressing.

**Steak-Cut Fries (ve)**

Steak-cut fries with sea salt, red chilli, spring onion, and vegan mayo

**Spicy Corn (v)**

Chargrilled corn on the cob with butter, lime, and a kick of sriracha.

**Kimchi Rice**

Fried rice tossed with kimchi, carrot, onion, & edamame, with a chilli & teriyaki sauce.

**Miso Soup (ve)**

Classic miso broth with tofu and fresh spring onion.

**Thai Prawn Cracker**

A bowl full of crispy Thai prawn crackers, with a sweet chilli dipping sauce.

**Desserts:**

**Chocolate Fondant (v) – (+£3)**

Fondant with a molten melting chocolate middle, served with coconut ice cream.  
It's hard to believe this is gluten-free

**Vegan Chocolate & Passion Fruit Layered Cake (ve) – (+£4)**

Rich plant-based chocolate layers with tangy passion fruit and a raspberry coulis

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