SMOKING LOBSTER
VENTNOR

All of our dishes (excluding the Seafood Platter) are designed to share like tapas. Some of our dishes are lighter than others, so please ask your server for advice. We advise 3-6 small plates per person, including sides. Dishes will arrive 'as it comes' unless specified.

OMAKASE - CHEFS SELECTION

Whole Table Only · Check Availability · Dishes Will Arrive 'As It Comes'

A Selection of the Chefs Favourites, Including a Dessert & Umeshu Plum Sake

· £75 Per Person ·

SMALL PLATES

Pan Fried Fish of the Day £17
Kaffir Lime Salsa
or Black Bean Sauce

Miso Grilled Lobster
Half £41
Whole £76

Szechuan King Prawns £16
Japanese Milk Bread,
Lobster Szechuan

Seared Scallops £14
Spiced Langoustine Bisque

Yellowfin Tuna Tataki £17
Tomato Carpaccio,
Ponzu Tomato Consomme

Tempura Ebi Prawns £14
Sweet Chilli

Lo Bak Go £9
Chinese Turnip Cake,
Sweet Soy, Spring Onions

Tempura Chicken Bao £10
BBQ Glazed Chicken Steamed Buns

Mango Katsu Maki £9
Torched Red Pepper,
Smoked Soy

Tempura Monkfish Bites £14
Yuzu Tartar

Thai Green Risotto
Szechuan King Prawns £16
or Katsu Carrot £14

Seared Beef Fillet Tataki £15
Ponzu Buerre Noisette,
Truffle Emulsion, Pickled Daikon

Charsiu Pork Belly £14
Chestnut-Fed Galician Pork,
Kohlrabi & Apple Remoulade

SIDES

Goma Salad £4

White Kimchi & Ginger Fried Rice £8

Peanut Noodles £6

Yuzu Slaw £5

Sautéed New Potatoes £5
Herb Butter

Furikake Fries £5
Truffle Mayo

Tenderstem Broccoli £8
Goma

SEAFOOD PLATTER FOR TWO £125
· SIGNATURE DISH ·

Pan Fried Black Bean Seabass, Miso Grilled Half Lobster, Seared Scallops,
Tempura Ebi Prawns, Tobiko & Mango Katsu Maki, Freshly Picked Crab & Wasabi,
Tuna & Yuzu Ceviche, Furikake Fries, Yuzu Slaw

PLEASE INFORM A STAFF MEMBER IF YOU HAVE ANY ALERGIES

** A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO ALL BILLS**