SMOKING LOBSTER

All of our dishes (excluding the mains) are designed to share like tapas. Some of our dishes are lighter than others so please ask your waiter for advice. We advise 3–6 small dishes per person, including sides, or a starter and a main. Dishes will arrive 'as it comes' unless specified. Please inform your waiter if you would prefer course by course.

OMAKASE

CHEF'S SELECTION OF DISHES · 85 PER PERSON (SAMPLE MENU)

Whole table only · Check availability during busy times · Dishes will arrive 'as it comes'

Edamame · Lo Bak Go · Szechuan Lobster Katsu Maki · Chilli Crab Noodles & Pan Seared Scallop · Steamed Local Bass & Sake Mussel Nage, · IOW Partridge & Japanese Milk Bread · Sika Deer Loin · Steamed Jasmine Rice · Chef's Selection Dessert · Ginjo Umeshu

SNACKS

EDAMAME 6
Goma

JAPANESE MILK BREAD 8
Miso Butter or Lobster Szechuan
Both Sauces +1.5

TEMPURA EBI PRAWNS 14
Sweet Chilli

BAO BUNS 10
Please see our board

SMALL PLATES

SMOKING LOBSTER SASHIMI PLATTER FOR TWO 35
Yellowfin Tuna, Green Mango & Kaffir Lime Salsa · Chalk Stream Trout, Wasabi Teriyaki
Hamachi, Yuzu, Truffle Ikura · Seared Scallop, Mandarin & Ginger

LO BAK GO 11
Steamed Chinese Turnip Cake, Smoked Bacon, Bonito, Soy

KATSU MAKI ROLL 9
Red Pepper, Green Mango Salsa

SZECHUAN LOBSTER KATSU MAKI 14
Mango & Kaffir Lime Salsa

STEAMED LOCAL BASS 16
Sake Mussel Nage, Celeriac, Trout Roe

LOCALLY PICKED CRAB & CHILLI NOODLES 17
Pan Seared Scallop

YUZU MISO BLACK COD 17
Ginger Nasu Dengaku Rice, Lotus Crisp

CHAR SIU PORK BELLY 14
Pan Fried Radicchio

IOW PARTRIDGE 16
Corn, Shiitake, Shaoxing, Japanese Milk Bread

SIKA DEER LOIN 17
Braised Red Cabbage, Szechuan Peppercorn Sauce

Our Sika Deer is sourced from Hampshire & our IOW Partridge from the Rowborough Estate, a family-run countryside estate where thoughtful farming, traditional shooting & a deep respect for the land come together.

SIDES

PEANUT NOODLES 5

FURIKAKE FRIES 4
Wasabi Mayo

STEAMED JASMINE RICE 4

ASIAN YUZU SLAW 5

THAI SALAD 9
Nam Jim, Crispy Shallot, Shredded Salad

ISLE OF WIGHT TOMATO SALAD 9
Thai Basil, Yuzu, Mandarin

MAINS

PAN FRIED FISH OF THE DAY MP
Yuzu Slaw, Goma Salad, Kaffir Lime Salsa, Fries or New Potatoes

TEMPURA FRIED FISH OF THE DAY MP
Yuzu Slaw, Goma Salad, Kaffir Lime Salsa, Fries or New Potatoes

ROBATA SEARED WHOLE SEABASS 35
Black Bean Sauce, Yuzu Salad, Steamed Jasmine Rice

MISO GRILLED LOBSTER MP
Yuzu Slaw, Goma Salad, Fries or New Potatoes

SURF 'N' TURF BURGER 48
Wagyu Beef Burger, Tempura Lobster, Chilli Mayo, Furikake Fries, Asian Slaw

ROBATA GRILLED 10oz RIB-EYE 46
Yuzu Slaw, Goma Salad, Chimichurri, Fries or New Potatoes
+ Tempura Prawns £8 or Lobster MP

THAI GREEN RISOTTO 22
King Oyster Mushroom
+ Tempura Prawns £8 or Lobster MP

BBQ GLAZED TOFU NOODLES 21
Stir-Fried Vegetables, Peanut Noodles
+ Tempura Prawns £8 or Lobster MP

SEAFOOD PLATTER FOR TWO 128 (SIGNATURE DISH)
Grilled Whole Seabass, Miso Grilled Half Lobster, Seared Scallops, Tempura Ebi Prawns, Tobiko & Mango Katsu Maki, Locally Picked Crab & Wasabi, Tuna & Yuzu Ceviche, Furikake Fries, Asian Yuzu Slaw
ADD AN EXTRA HALF LOBSTER MP

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES
A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO ALL BILLS

COCKTAILS

LYCHEE & CUCUMBER MARTINI 12
GIN · LYCHEE · CUCUMBER · APPLE
Shaken and strained into a coupe.

UMESHU PLUM NEGRONI 14
CAMPARI · UMESHU PLUM SAKE · GIN
Shaken and strained on ice.

SAKURA SAKETINI 12
HAKU VODKA · TOKUBETSU SAKE
Stirred and strained into a coupe.

MANDARIN & MARASCHINO MARGARITA 14
TEQUILA · LIME · MARASCHINO LIQUEUR · COINTREAU · CHERRY
Shaken and strained over ice.

YUZU & RASPBERRY CLOVER CLUB 13
RASPBERRY GIN · YUZUSHU · RASPBERRY · LEMON
Shaken and strained into a coupe.

THAI BASIL SOUR 12
MERMAID ZEST · CELERY · THAI BASIL · LEMON
Shaken and strained into a coupe.

HIBISCUS & YUZU ROYALE 18
CHAMPAGNE · HIBISCUS · YUZUSHU
Built in a flute and topped with Champagne.

SHISO PALOMA 12
MEZCAL · GRAPEFRUIT · SHISO · LIME
Shaken and strained over ice.

COCONUT ESPRESSO MARTINI 12
COCONUT RUM · ESPRESSO · DEMERARA

MISO SALT CARAMEL ESPRESSO MARTINI 12
MERMAID SALT VODKA · MISO CARAMEL · ESPRESSO

HAZELNUT PRALINE CARAJILLO 16
REPOSADO · LICOR 43 · ESPRESSO · AMARETTO · FRANGELICO

SOFT DRINKS

Mocktails Mojito / Elderflower Spritz / Lychee & Cucumber Breeze 7

Grapefruit Aegean Spritz Non-alcoholic Salcombe Gin, Honey, Mint, Fresh Grapefruit 8

Freshly Juiced Apple / Orange 6

Frobishers Bottled Juice Apple / Orange 4

Luscombe Sparkling Raspberry 5

Jarr Sparkling Kombucha Peach Yuzu / Ginger & Lemon 7

Coke / Diet Coke 200ml bottle 3.5

Ginger Ale / Ginger Beer / Lemonade 3.5

Acqua Panna Water 750ml 5

San Pellegrino Sparkling 750ml 5

BEER & CIDER

DRAUGHT

Asahi Lager 5.2% · 375ml 5.2
Authentic Japanese beer, dry & crisp with a quick, clean finish

BOTTLED

Curious IPA 4.4% · Zesty & Refreshing · 330ml 6

Curious Apple Cider 5.2% · Crisp & Fresh · 330ml 6

Noam Bavarian Lager 5.2% · 340ml 6.5

Asahi 0% 330ml 4.5

COGNAC & ARMAGNAC

Rémy Martin VSOP Smooth notes of vanilla, oak & apricot 6

Eau-de-Vie Poire Williams 6.5

Baron de Sigognac VSOP Warming notes of apple, peach & apricot 7

Rémy Martin 1738 Accord Royal Exceptionally rounded, with notes of spiced butterscotch & chocolate 12

Courvoisier XO Well aged, expertly blended, delectable Cognac 24

Rémy Martin XO Sublimely smooth, with notes of candied orange & gingerbread 30

Louis XIII Please ask your waiter for prices in book

SPIRITS

VODKA

Stolichnaya Red Wheat & Rye 5

Mermaid Vodka Grains & Sea Salt 5.5

Haku Japan 100% Milled Rice 6

Chase British Potatoes 7

Chase Rhubarb British Rhubarb & Potatoes 7

GIN

Roku Japan Sakura Flower, Sakura Leaf, Sencha Tea, Gyokuro Tea, Sansho Pepper, Yuzu Peel 6

Mermaid Pink IOW Rock Samphire, Strawberry 6.5

Mermaid Zest Citrus & Grapefruit – our favourite! 6.5

Mermaid Winter Cassis & Fig – limited edition 6.5

'The Islander' Jack Thompson Bergamot & Jasmine 6.5

Malfy Rosa Zesty Italian Pink Grapefruits 7

Salcombe Four Seas Smoky Citrus & Juniper 7

Salcombe Rosé Sainte Marie Lemon Peel, Provence Herbs 7

The Botanist 22 hand-foraged botanicals from the Island of Islay 7

Ki No Bi Yuzu, Hinoki Wood Chips, Gyokuro Tea, Sansho 8.5

Monkey 47 47 botanicals, ever so complex! 9.5

0% GIN

Salcombe Aegean Sky Zesty, Bitter Citrus & Olive 6

Pentire Adrift Savoury, Fragrant & Herbaceous 6

SCOTCH & BOURBON

Bruichladdich 'Classic Laddie' Single Malt 9

Lagavulin 16 Year Islay Single Malt 11

Woodford Reserve Bourbon 6

JAPANESE WHISKY

Suntory Toki 5
Blended whisky from Suntory's three distilleries: Yamazaki, Hakushu and Chita. A round and sweet blend with a refreshing citrus character & spicy finish.

Nikka From The Barrel 8
Bold blended whisky boasting aromas of pepper, spice and soft orange fruitiness.

Suntory Hibiki Japanese Harmony 14
Well balanced blended whisky, adored for its oak, honey, orange zest & floral notes.

Nikka The Grain 16
A rare bottling of unique grain batches with a rich mouthfeel, deep complexity and a spicy finish.

Suntory Yamazaki 12 Year 19
Single malt whisky, balanced superbly with its fruity sweetness.

Hakushu 12 Year Single Malt 24
Wonderful peated Japanese single malt from the forests of Mt Kaikomagatake, with a fresh & foresty flavour profile.

RUM

Mount Gay Silver Barbados 5.5

Mount Gay Eclipse Barbados 6

Mount Gay Bajan Spiced Barbados 6

Salcombe Spiced Salcombe, UK6.5

Diplomatico Reserva Venezuela7

IOW Distillery 'HMS Victory' Navy Strength 7

Mount Gay Navy Strength Barbados 8

Mount Gay Black Barrel Barbados 8

Mount Gay XO Barbados 10

Ron Zacapa 23 Solera Gran Reserva Guatemala 15

Ron Zacapa XO Centenario Guatemala 24

TEQUILA

El Rayo 100% Agave 5

Codigo 1530 Rosa 100% Agave 8

Clase Azul Reposado 100% Agave 20