



All Day Breakfast

House Granola (v*) Seasonal Fruit Compote	5/7	Grilled Sourdough 2 slices served with butter or olive oil or house marmelade (+£1)	4
Eggs on Toast 2 eggs any style on sourdough or Shokupan	8	Shakshuka (v) Smoked spiced tomato sauce, 2 eggs, za'atar, coriander, sourdough	15
Avocado & Furikake Toast (v*) with cherry tomatoes	13	Truffle Mushroom Toast (vg) with whipped vegan cream cheese	13
Poached Eggs Dish with avocado, smoked salmon, beetroot and watercress on Shokupan	15	Mission Cali Fry Up 3 eggs any style, sausage, smoked salmon, Heinz baked beans, sourdough 853kcal 55g protein	15
Asa Gohan (Japanese Breakfast) Sushi rice with mushroom broth, two scrambled eggs, rasher of streaky bacon, garnish	13	Shokupan French Toast (v) Berry compote, creme fraiche	13

After 12pm

Stone Bass Donburi Eel sauce, wild black rice, green beans, furikake	17	Kimchi Rice Fried egg, crispy onions	13
Chicken Smash Burger 2 patties, Asian slaw, American cheese	14	Tuna Sando Japanese mayo, egg, lettuce, crispy wontons, pickles	14
Chicken Udon 18 hour Chicken broth, udon, miso poached chicken, soy cured egg, sesame	16	Poke Bowl Sushi rice, edamame, avocado, pickles, cured sea trout or fried tempeh (vg)	15
Mushroom Soba (v*) Mushroom miso broth, mixed Japanese mushrooms, soy cured egg, tofu, sesame	14		

Sides

Corn ribs (v) Miso chilli butter, parmesan, parsley and dashi crumbs	8
Tenderstem broccoli Served with crisp chilli sauce	7
Fries (vg) Rosemary salt and black pepper	5

Add-ons

Bacon	4
Sausage	4
Smoked Salmon	4
Avocado	4
Heinz Baked Beans	3
Egg	3

Something Sweet

Matcha Tiramisu (v) Matcha infused cream	8
Pistachio & Olive Oil Cake (v) Creme fraiche, berry compote, olive oil	9

Please let us know of any food allergies. An optional 12.5% service will be added to your bill
(v) Vegetarian, (v*) Vegan available, (vg) Vegan

Our meat is organically fed/free range, and is sourced from the Rare Breed Meat Company
Our fish is sustainably sourced and is from the Wimbledon Smoke House & Woods Fish