

APOTHECARY 東

Japanese inspired contemporary cooking

We suggest a selection of three dishes per person or four including dessert
Our food is served tapas style as prepared by the kitchen

SIGNATURE DRINKS

Cocktail of the month 10.00 please ask your server for details

Roku G&T 25ml 7.50 Japanese gin distilled with cherry blossom, yuzu peel & green tea

Okinawa daiquiri 11.90 spiced rum, liqueur d'ananas, house puree (mango, pineapple & vanilla), lime

Hibiscus mar-tea-ni NON-ALCOHOLIC 7.50 Lyre's dry london spirit, hibiscus cordial lemon juice

Matcha no-jito NON-ALCOHOLIC 6.00 matcha tea, fresh mint, lime juice, Franklin & Sons soda

SNACKS All VG

House pickles GF 2.90

Miso soup GF 3.90

Chilli cucumber salad GF 4.50

Lotus root crisps 4.40

Salted edamame GF 4.20

VEG & VEGAN All VG

Sweet potato shoyu garlic GF 6.90

Black sesame cauliflower GF 7.90

Tofu veg gyoza dipping sauce 5pcs 6.90

Miso aubergine 7.50

Yakisoba veg noodles 6.10

Tenderstem broccoli white sesame GF 7.40

Miso glazed tofu shitake XO sauce GF 7.50

RAW

Salmon tataki 12.90

Seared, sliced and served with ponzu dressing

Yellowtail tiradito GF 14.50

Yellowtail, yuzu soy, truffle oil, jalapeno, coriander cress

Seared tuna GF 12.90

Tuna, garlic chips, yuzu ponzu

MEAT & SEAFOOD

Karaage fried chicken sriracha mayo GF 8.90

Kakuni pork belly GF 12.90

Japanese bbq chicken thighs celeriac slaw 9.90

Calamari fry black pepper mayo 9.90

Chicken gyoza dipping sauce 5pcs 6.90

Grilled prawn skewers yakiniku glaze 2pcs 11.50

SIDES

Sushi rice VG GF 3.70

Furikake rice house seasoning 4.70

Nori fries seaweed sprinkle VG GF 4.80

Kimchi rice VG 7.90 *with egg yolk* v 8.50

ROBATA & STIR FRY

Shikoku salmon 17.90

Barley miso marinated salmon (150g), apple & onion wafu

Umami cauliflower VG GF 11.90

Grilled cauliflower (320g), truffle, miso, house pickles

Pork shogayaki GF 16.90

Stir-fried sliced pork belly (150g), fresh ginger, sweet soy, cabbage

Truffle miso short rib 21.50

Lake District beef (150g), truffle, miso, vegetable kimchi, chilli oil

Wagyu bavette GF 27.50

Chilean (160g), king oyster mushrooms, aubergine miso dip

SUSHI ROLLS

All 8pcs

Avocado cucumber VG GF 6.90

Cucumber, avo, mange tout, chives

Green chilli tuna 11.80

Tuna, avo, cucumber, green chilli, spicy mayo

Smoked yasai VG 9.90

Smoked daikon, pickled beetroot, avo, yuzu kosho mayo

Salmon avocado 11.50

Salmon, avo, mayo, furikake

Chirashi 9.70

Chef selection of fish, avo, spicy mayo, chives, teriyaki

Roasted pepper dragon VG GF 11.80

Roasted pepper, yuzu jalapeno salsa, vg mayo, avo, cucumber

Spicy tuna dragon 16.80

Tuna, prawn, spicy mayo, avo, sesame

Salmon den miso 15.80

Salmon, mixed veg, avo, teriyaki, chives, sesame

Snow crab 12.80

Avo, cucumber, mayo, tobiko, sesame, topped with snow crab

House special rolls

Soft shell crab tempura 6pcs 12.80

Soft shell crab, avo, orange tobiko, shiso leaf, coriander lime miso

A4 Wagyu beef 4pcs 14.90

Chopped Japanese A4 wagyu, kisami wasabi, spring onion, fried potato, mustard cress, unagi sauce

VG Vegan GF Gluten free V Vegetarian