

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, mango, pineapple & vanilla puree, 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

Tenderstem broccoli white sesame GF 7.40

Yaki udon veg noodles onion teriyaki, mushrooms 6.10

RAW

Salmon tartare 2pcs 11.90

Served on gyoza skin crisps with ginger shallot 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

Chicken gyoza dipping sauce 5pcs 6.90

Wagyu bavette mushrooms, aubergine miso GF 14.80

Calamari fry black pepper mayo 9.90

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

IZAKAYA UNLIMITED >> £24

*available Monday & Tuesday, 5pm – 8:30pm
all inclusive food for 90 mins*

Start with soup and a snack, then choose one small plate with side per person.

Reorder and replenish as a group, round by round.

See reverse for menu selection.

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

Hispi cabbage VG 11.80

Hispi cabbage (200g), whipped chilli tofu

Truffle miso short rib 21.50

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

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

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*available Monday & Tuesday, 5pm – 8:30pm
not in conjunction with any other offer
all inclusive food for 90 mins*

SNACKS TO START

Miso soup & Lotus root crisps

UNLIMITED SMALL PLATES

re-order and replenish with one plate and side per person

Miso aubergine VG

Tofu veg gyoza dipping sauce VG 5pcs

Yaki udon veg noodles VG

Chicken gyoza dipping sauce 5pcs

Sweet potato shoyu garlic VG GF

Karaage fried chicken sriracha mayo GF

SIDES

Nori fries seaweed sprinkle VG GF

Sushi rice VG GF



SAKE BOMBS >> £6

*shot of sake on chopsticks, over beer or pink cider...
ichi ni san!*

Whether you're a seasoned sake enthusiast or a newbie to this delightful tradition, our Sake Bombs are the perfect way to start your night.

So, summon your inner sake samurai and make this your new drinking ritual!

NEW HIGHBALL BRUNCH >> £30

*available every Saturday, 12pm – 4:30pm
food service 2 hours & bottomless cocktails 1.5 hours*

Brunch begins with a complimentary drink on arrival.

Our menu includes snacks and sushi rolls to start, followed by a trio of small plates including our new miso scrambled eggs and avocado & wasabi french toast.

Diners can choose to order their highball cocktails individually or upgrade and go bottomless for an additional £25 per person.

To take advantage of the bottomless cocktail offer, all individuals within groups must opt in together.