

# APOTHECARY 東

*Japanese inspired contemporary cooking*

## LUNCH

*served Tue to Fri from 12pm until 3.30pm*

## SNACKS & SMALL PLATES

House pickles VG GF 2.90

Tofu veg gyoza dipping sauce VG 3pcs 4.20

Sweet potato shoyu garlic VG GF 6.90

Miso aubergine VG 7.50

Lotus root crisps sriracha VG 4.40

Miso soup VG GF 3.90

Chicken gyoza dipping sauce 3pcs 4.20

Karaage fried chicken sriracha mayo GF 8.90

Edamame pods salted VG GF 4.20

Calamari fry black pepper mayo 9.90

## LUNCH BOWLS *dine in or take out*

Cauliflower donburi VG GF 10.00 black sesame dressing, cauliflower florets, sushi rice, ginger, chilli garlic

Pumpkin curry VG GF 10.00 robata grilled pumpkin, Japanese karē, sushi rice, sakurazuke pickles

Chicken katsu curry 10.00 panko chicken thigh, Japanese karē, sushi rice, sakurazuke pickles

Spicy chicken katsu curry 11.00 panko chicken thigh, Japanese karē, house chilli, sushi rice, sakurazuke pickles

Salmon poke 11.95 diced sushi salmon, sushi rice, edamame, red radish, miso mayo, gari pickled ginger

Chirashi poke 12.50 tuna, yellowtail, salmon, sushi rice, edamame, red radish, miso mayo, gari pickled ginger

Chicken & pumpkin curry set 14.25 panko chicken, grilled pumpkin, Japanese karē, sushi rice, pickles

## SUSHI ROLLS & RAW

*Maki Rolls 8pcs*

Avocado cucumber VG GF 6.90 cucumber, avo, mange tout, chives

Chirashi 9.70 chef selection of fish, avo, spicy mayo, chives, teriyaki

Salmon avocado 11.50 salmon, avo, mayo, furikake

Green chilli tuna 11.80 tuna, avo, cucumber, green chilli, sesame

Salmon den miso 15.80 salmon, mixed veg, avo, teriyaki, chives, sesame

Red pepper dragon VG GF 11.80 roasted pepper, jalapeno salsa, vg mayo, avo, cucumber

Spicy tuna dragon 16.80 tuna, prawn, spicy mayo, avo, sesame

Snow crab 12.80 avo, cucumber, mayo, tobiko & topped with dressed snow crab

*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

## SIDES & SAUCES

Sushi rice VG GF 3.70 | with furikake seasoning 4.70

Nori fries seaweed sprinkle VG GF 4.80

Karē fries with Japanese curry sauce VG GF 5.80

Chilli cucumber salad VG GF 4.50

House mayo gochujang & lime v | sriracha v GF | black pepper v 1.50

VG Vegan GF Gluten free V Vegetarian

## 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 & other promos.

WINTER LUNCH BOWLS ARE NOT INCLUDED IN ANY ADDITIONAL PROMOTIONS OR DISCOUNTS

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL  
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS

## IZAKAYA UNLIMITED >> £24

*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.