

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 Japanese gin distilled with cherry blossom, yuzu peel & green tea 7.80

Okinawa daiquiri spiced rum, liqueur d'ananas, mango, pineapple & vanilla puree, lime 11.80

Hibiscus mar-tea-ni Lyre's dry london spirit, hibiscus cordial lemon juice NON-ALCOHOLIC 7.00

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

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

Pak choi white sesame GF 6.80

Yaki udon veg noodles onion teriyaki, mushrooms 6.10

RAW

Sashimi plate 9pcs GF 15.90

Tuna, salmon, sea bass, chilli ponzu

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

Tuna, salmon or sea bass sashimi 3pcs GF 7.40

MEAT & SEAFOOD

Karaage fried chicken sriracha mayo GF 8.90

Sake steamed mussels garlic, ginger, chilli 11.50

Kakuni pork belly GF 12.90

Japanese bbq chicken thighs celeriac slaw 9.90

Chicken gyoza dipping sauce 5pcs 6.90

Tsukune chicken meatballs, teriyaki glaze 2pcs 9.50

Ebi toast prawn, sweet chilli 3pcs 9.80

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

VG Vegan GF Gluten free V Vegetarian N Nuts

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

Wagyu bavette GF 14.80

Chilean wagyu (100g), chestnut mushrooms, aubergine miso

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

Sea bass 11.80

Sea bass, shiso, umeboshi, cucumber

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

kisami wasabi, spring onion, fried potato, mustard cress, unagi sauce

DESSERT

Yuzu posset raspberry and house crumble v 6.50

Sticky toffee pudding caramel miso sauce v 6.00

Vanilla baked cheesecake raspberry & ginger sauce v 6.50

Mochi GF 2.50 per mochi | 7.00 for a trio selection

Chocolate ganache v | Madagascan vanilla v | Passionfruit & mango VG N

Ice Cream v GF 2.50 per scoop | Seasonal Sorbet VG GF 2.50 per scoop