



T O K Y O B R U N C H

Enjoy three courses from the selection below,
along with 90 minutes of free-flowing cocktails for £70 per person
Every Saturday | 1pm - 4pm

S T A R T E R S

Enjoy one round of starters for the table and choose your Bao and Yakitori option per person

CHICKEN KARAAGE

Gochujang Apple
Kaffir Lime Mayonnaise

CRISPY SQUID

Salt & Togarashi A 7 Japanese
Spice Blend | Tonkatsu Ketchup

CRISPY TOFU ^(V) ^(Ve)

Fermented Chilli Glaze
Lime Mayonnaise

DIM SUM SELECTION

Served with Ponzu Dressing

Wagyu & Pork

Pork & Kimchi

Mushroom & Leeks ^(V) ^(Ve)

BAO BUNS

Hoisin Sauce | Pickles | Crispy Shallots

Choose between:

Wagyu Beef

Tofu ^(V)

YAKITORI

Served with Yuzu | Koshu Mayonnaise

Choose between:

Pork Belly

Celeriac ^(V)

M A I N S

Choose one per person

KIMCHI FRIED RICE ^(V)

Sushi Rice | Fried Egg
Furikake

JAPANESE PANCAKE

Okonomiyaki | Yuzu Kewpie
Mayonnaise Chilli | Hoisin Sauce
Shallots | Spring Onion

GRASS-FED FILLET STEAK 150G

Miso-glazed King Oyster Mushrooms
Yuzu Kosho

D E S S E R T S

Choose one per person

MATCHA TIRAMISU ^(V)

Coffee | Matcha Cake | Japanese
Whiskey | Cream

WHITE CHOCOLATE PARFAIT

Rhubarb | Miso Fudge
Grapefruit Gel

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk. All prices include VAT and a discretionary 13.5% service charge will be added to your bill.



ALLERGEN INFORMATION

Scan the QR code to
view allergen details



TOKYO BRUNCH BEVERAGES

Enjoy 90 minutes of free-flowing cocktails or Prosecco for £70 per person

COCKTAILS

JAPANESE GARDEN

Tanqueray Gin | St. Germain Elderflower
Liqueur | Lychee | Matcha | Lemon

PLUM HIGHBALL

Bulleit Bourbon | Akashi -Tai Shiraume
Umeshu Plum Sake | Plum Tincture
Double Dutch Soda Water

YUZU MERINGUE

Finlandia Vodka | Fortunella Golden
Orange | Lemon | Gomme | Yuzu

JAPANESE SLIPPER

Midori | Cointreau | Lemon

APEROL SPRITZ

Aperol | Prosecco
Double Dutch Soda Water

PORN STAR MARTINI

Finlandia Vodka | Passoa | Passion
Fruit | Pineapple | Vanilla | Prosecco

ORIENTAL NEGRONI

Tanqueray Gin | Mancino Sakura
Vermouth | Campari

ESPRESSO MARTINI

Finlandia Vodka | Kahlua | Vanilla
Cold Brew Coffee

NON - ALCOHOLIC COCKTAILS

DESIGNATED DRIVER

CleanCo G Rhubarb | Apple | Cranberry
Lime | Jasmine

LYCHEE & ELDERFLOWER FIZZ

CleanCo G | Lychee | Elderflower | Lemon

YUZU MARGARITA

CleanCo T | Yuzu | Agave Nectar

COLD BREW TONIC

CleanCo R | Cold Brew Coffee
Double Dutch Tonic Water

BUBBLES

PROSECCO

VEUVE CLICQUOT

Yellow Label | Champagne | France | NV
£70 per person bolt-on

One drink per person at any one time. Our brunch and beverage offering is only available for a maximum of 90 minutes from the reservation/seating time. M promotes responsible drinking and will refuse service if you or your guests appear intoxicated. Management will not tolerate poor behaviour towards staff or other guests and you will be asked to leave if your party does not respect these rules.



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