



**YOU HAVE GREAT TASTE, FOODIE**  
TAG US IN YOUR PICS @UBALONDON

## SMALL DISHES

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SPICY CHILI GARLIC EDAMAME, SESAME SMOKED SALT **5 VG, V**  
YUZU SESAME EDAMAME, SMOKED SALT **5 VG, V**  
ROCK SHRIMP STYLE TEMPURA WITH SALT & PEPPER, YUZU MAYO **14**  
KOREAN CRISPY FRIED CHICKEN, SESAME, LIME **9.5**  
CHICKEN YAKITORI, BABY LEEK, CORIANDER & GINGER MISO **8.5**  
PALE AUBERGINE MISO, WAFU DRESSING, HERB SALAD **8.5**  
SEASONAL MIXED LEAF SALAD, GOMA DARE SAUCE, CRISPY RICE NOODLES **8.5 VG, V**

## TACOS

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SALMON CEVICHE AJI PANCA, AVOCADO, MASAGO **11**  
TUNA CEVICHE CHIPOTLE CREAM, AVOCADO, JICAMA, NIGELLA SEEDS **13**  
HAMACHI CEVICHE JALAPEÑO CREAM, RADISH, MICRO CORIANDER **13.5**  
BEEF TACOS AJI PANCA, AVOCADO, CRISPY ONION **12**  
ARTICHOKE TACOS AJI PANCA, AVOCADO, CRISPY ONION **9.5**

## RAW SECTION

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SALMON TATAKI STYLE, SRIRACHA PONZU, MICRO HERB SALAD **13**  
TUNA TATAKI STYLE, SRIRACHA PONZU, MICRO HERB SALAD **15**  
BEEF TATAKI STYLE, SRIRACHA PONZU, MICRO HERB SALAD **14**  
YELLOWTAIL KINGFISH SASHIMI, SHIO KOMBU, SMOKED CHERRY WOOD PONZU **16**

## SUSHI

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SEARED SALMON BELLY MAKI, ASPARAGUS, CHIPOTLE MAYO **14.5**  
CRISPY CHILLI TUNA MAKI, AVOCADO, YAMAGOBO **15**  
ASPARAGUS MAKI, TOMATO MISO, AVOCADO, SHISO **12 VG**  
CALIFORNIA ROYAL MAKI, CORNISH CRAB, LOBSTER MISO **16.5**

## ROBATA TEPPANYAKI LARGE DISHES

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CHARRED GRILLED CAULIFLOWER STEAK, TOFU & JALAPEÑO DRESSING, CRISPY SHALLOTS **14 VG, V**  
SPICY MUSHROOM MAPO, PAK CHOI, EDAMAME **16**  
SALMON BELLY TERIYAKI, ZUMA HERBS SALAD, PONZU OIL **23**  
BABY CHICKEN BARLEY, GINGER MISO, CRISPY RICE NOODLES, CORIANDER, CUCUMBER **29**  
YAKINIKU GLAZED BEEF RIBEYE, WATERCRESS, WASABI FURIKAKE **28**  
YUZU SHISO MARINATED LAMB RUMP, PEAR TOMATO MISO, KIMCHI **25**  
IMPERIAL MISO BLACK COD, CHILLI-LIME YUZU MISO **32**

## DIM SUM

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VEGETARIAN SPRING ROLL, SRIRACHA PONZU **12**  
PRAWN HAR GOW, AO NORI **12.5**  
PRAWN AND CHICKEN SUI MAI, CHILLI JAM **10.5**  
SPICY AUBERGINE, WATER CHESTNUTS **12**  
CHICKEN XIAO LONG BAO, VINEGAR SOY **11**  
DUCK BAO, HIBISCUS **15**  
BEEF GYOZA, PONZU, ONION MISO, CHARCOAL VEIL **15**

## HIRATA BUNS

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BRAISED BEEF, MUSTARD MAYO, CUCUMBER **7.5**  
SALMON KATSU, YUZU MAYO, SAKURAZUKE **7.5**  
BUTTERMILK CHICKEN KATSU, SPICY MAYO KIMCHI **7**  
JACKFRUIT, GOMA DARE, ZUMA SALAD **6**

## SIDES

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ROBATA TENDERSTEM BROCCOLI, SATSUMA MISO, CRISPY SHALLOTS **8**  
SILKEN TRUFFLE MASHED POTATO **7**  
CHUKA WAKAME SALAD, GOMA DRESSING, BUBUARARE **5.5**  
JAPANESE STEAMED RICE, MIXED SESAME SEEDS **5.5**

## DESSERT

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RASPBERRY TIRAMISU **9.75 V**  
PASSION FRUIT AND LYCHEE CRÈME BRÛLÉE, PASSION FRUIT SORBET **8.5 V**  
VANILLA CHEESECAKE, MANGO CHILLI SALSA, SAKURA FLOSS **9.5**  
CHOCOLATE LAYER CAKE, MISO ICE CREAM **10.5**  
OMAKASE ICE CREAM AND SORBET **8.5 VG, V**  
OMAKASE MOCHI SELECTION **9.25 V**

**£65 BOTTOMLESS COCKTAILS**

**4 DISHES | £19**

**WEEKEND  
BRUNCH**

**SAT&SUN | 12PM-3PM**

**EXPRESS  
LUNCH**

**MON-FRI | 12PM-3PM**

| VG - vegan | V - vegetarian|

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE TOTAL BILL. PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES