PAN-ASIAN CUISINE

BRUNCH

SATURDAY & SUNDAY 12:00-16:00

GINGER & SHISO MARGARITA 14
YUZU SPRITZ 14
BLOODY MARY 14
YUZU & GINGER NO-JITO (0%) 10

SMALLER DISHES

SPICY CHILLI-GARLIC EDAMAME (**VG**) **5**
YUZU SESAME EDAMAME, SMOKED SALT **VG 5**
ROCK SHRIMP STYLE TEMPURA WITH SALT & PEPPER, KIMCHI MAYO **14**
KOREAN CRISPY FRIED CHICKEN, SESAME, LIME **9.5**
PRAWN KATSU HIRATA , WASABI MAYO, SAKURAZUKE **7.5**
BUTTERMILK CHICKEN KATSU HIRATA, SPICY MAYO KIMCHI **7**
JACKFRUIT HIRATA, GOMA DARE, ZUMA SALAD **6**
VEGETARIAN SPRING ROLL, SRIRACHA PONZU **12**

BOTTOMLESS MIMOSA & PROSECCO+ 27.5

+ THE 'BOTTOMLESS MIMOSA & PROSECCO' OFFER IS TIME-LIMITED TO 90 MINUTES, COMMENCING FROM THE TIME OF THE BOOKING, AND ONLY AVAILABLE WHEN ORDERING FOOD. LAST SITTING BEGINS AT 3PM. TO A MAXIMUM OF UP TO 2 BOTTLES OF PROSECCO PER PERSON.

LARGER DISHES

UBA FULL ENGLISH 16.5
FIVE SPICE SAUSAGE, BACON, 2 FRIED EGGS, MARINATED MUSHROOMS, CRISPY POTATO, UMAMI BEANS, TOMATO, SOURDOUGH
(SULPHITES, SOY, SESAME, EGG, CELERY, MILK, GLUTEN)

UBA VEGGIE ENGLISH (V) 15
AVOCADO, 2 FRIED EGGS, MARINATED MUSHROOMS, CRISPY POTATO, UMAMI BEANS, TOMATO, SOURDOUGH
(SULPHITES, SOY, SESAME, EGG, CELERY, MILK, GLUTEN)

EGG TORNADO (V) 9
CHIVE, FERMENTED CHILLI, SOURDOUGH
(EGG, SULPHITE, GLUTEN, MILK)

UBA FRENCH TOAST (V) 14.5
JAPANESE MILK BREAD, SEASONAL FRUIT, WARM MAPLE CUSTARD, MISO CRUMB
(GLUTEN, MILK, EGG, SULPHITES)

AVO TOAST (VG) 11
PICKLED SHALLOT, EVERYTHING BAGEL SPICE, CHIVE, CRISPY CHILLI OIL
(GLUTEN, SULPHITES, SESAME, SOY)

PANCAKE SANDWICH 13.5
FIVE SPICE SAUSAGE, STEAMED EGG, ENGLISH CHEDDAR, SPRING ONION, MAPLE, SOY
(EGG, GLUTEN, MILK, SOYA, SESAME)

UBA BURGER 26
BEEF BURGER, SHORT RIB, CHEESE FOAM, PICKLE, UMAMI SAUCE, HOMEMADE BRIOCHE, FRIES
(GLUTEN, SULPHITES, SESAME, MILK)

UBA WOK
CHOOSE YOUR BASE 10
EGG NOODLES, SEASONAL VEG, CHOW MEIN SAUCE (V)
OR
RICE, SEASONAL MIXED VEG, HOUSE PICKLE (VE)

ADD YOUR TOPPING
CHICKEN +5
PRAWN +6
BEEF +6
ONSEN EGG +3

OUR PHILOSOPHY. An East London kitchen with a Pan-Asian accent.

We cook with the seasons, waste little, and treat every ingredient with care. Fermenting, pickling and preserving are part of our rhythm, a way to build depth, honour produce, and nurture wellbeing through flavour. We bake and make in-house wherever possible, because it's better for you, our guests, and for the planet.

Free from convention and guided by curiosity, our food is made with purpose, simplicity, and heart.

IMPORTANT STUFF: Let your server know if you have any dietary requirements or allergies when ordering food. All our food is cooked in our kitchen that uses ingredients to which some people may be allergic.

A discretionary 12.5% service charge is added to table service bills.