

VINTRY

KITCHEN

IZAKAYA PLATES

Padron peppers, miso & sesame (G,S,Se)	£4.50
Cucumber salad, wakame & ponzu (G,S,Se)	£4.50
Cod & sweetcorn korroke, sweet chilli sauce (F,G,E,D)	£5.50
Broccoli salad, garlic chips, sesame dressing (S,Se)	£5.50
Mushroom miso soup (S,G,Se)	£5.50
Squid karaage, green chilli & lime (Mo,G,Se)	£6.00
Kimchi & blue cheese fries (G,D,Se,S)	£6.50
Sweet miso glazed aubergine (G,S)	£6.50
Beef rib teriyaki arancini (G,D,E,S,Se)	£6.50
Wasabi Caesar salad, chili & garlic croutons (F,G,E,Mu)	£7.00
Salmon sashimi tostada, tobiko (F,G,E,Mu,Se)	£8.50
Sweet & spicy fried chicken wings, peanuts & pickled daikon (G,P,S,Se)	£8.50
Soba noodles "carbonara", miso, soy egg yolk (G,E,S,D)	£8.50
Octopus "okonomi-yaki", siracha mayonnaise (Mo,G,E,Mu,S,Se)	£9.50
35 day aged sirloin (200gr) tonkatsu (G,E,S,Se,Mu)	£18.50

STEAMED BUNS

Tempura shitake & tomato miso (G,S,E,Se)	£5.50
Pork meatball tonkatsu (G,S,E,Se)	£6.00
Tempura white fish, wasabi tartare sauce (F,G,SD,Se)	£6.00

SANDOS

Tempura mushroom, yuzu kosho coleslaw (G,E,D)	£7.00
Tempura shrimp, iceberg, smoked chilli mayonnaise (C,G,E,Mu)	£8.50
Wagyu katsu (120g) & Tonkatsu sauce, mustard & white cabbage (G,E,S,Se,Mu)	£30.00

PUDDING

Lychee and sake koi fish (Se)	£4.00
Vietnamese espresso mousse (G,D,E,S)	£5.00
Matcha green tea Opera cake, berry sorbet (G,D,E,N,S)	£6.50
Sesame oil parfait, seaweed crumble (G,D,E,N,S,Se)	£6.50
Yuzu crème brûlée (E,D)	£6.50

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information

A discretionary 12.5% service charge will be added to your bill

All proceeds from the service charge go to our team. Prices are inclusive of VAT