

COCKTAILS

20 per person

For 2 hours of free-flowing cocktails. Sample a selection of serves, curated by our team of mixologists.

UMAMI MARY

Vodka, tomato juice, Umami spice mix

KIWI SPRITZ

Vodka, prosecco, elderflower, kiwi syrup

MANGO GINGER BELLINI

Candied pink ginger, mango, prosecco

SAKE

	100ML	300ML
BESSEN SEITOKU FUTSUSHU fresh, crisp, vibrant citrus aroma	7	21
TOBIROKU DEWAZAKURA NIGORI sparkling, zesty fresh, exotic and peach aromas		36
SHIRO MASUMI GINJO delicate, elegant, creamy and tropical fruits notes	10	29
OKA DEWAZAKURA GINJO light, hint of pear, melon and dry finish		33
GENJI HOYO JUNMAI brisk and flavourful, cedar and citrus highlights	8	24
TOKUBETSU TAMAGAWA JUNMAI rich, nutty, toasty with a wild berry zing	9	27
UMESHU KAMOIZUMI PLUM SAKE deliciously sweet, well balanced, hints of stone fruits	11	33
UME NO YADO YUZU SAKE yuzu infused, floral, fruity aroma	9	27

Kaia



CALORIE CONTENT

Scan the QR code to find the calorie content of each dish.

BRUNCH MENU

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

BRUNCH

45 per person

TO SHARE

unlimited dishes for the table

EDAMAME BEANS

sea salt (v)

KIMCHI SALAD

korean chilli (v)

PICKLED VEG SELECTION

carrots, cucumber, radish (v)

SALMON AVOCADO ROLL

lime mayo

BABY GEM SALAD

citrus sesame (v)

CRISPY SHRIMP ROLL

yamagobo

HOSOMAKI

avocado,
cucumber (v)

PORK GYOZA

truffle ponzu

DYNAMITE SHRIMP

yuzu chilli mayo

FRIED CHICKEN BAO

sriracha

OKONOMIYAKI

aonori, bonito

MAIN COURSE

please choose one per person

VEGETABLES TEMPURA SELECTION (v)

GRILLED VEGETABLES SELECTION (v)

HAWAIIAN CHICKEN

sriracha mayo

GRILLED PORK BELLY

sichuan sauce

TERIYAKI SALMON

sesame seeds

DESSERT

DESSERT PLATTER TO SHARE

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. There is a discretionary 14.5% service charge added to your bill all of which is distributed among staff. All above prices are inclusive of VAT.

PREMIUM BRUNCH

65 per person

TO SHARE

unlimited dishes for the table

EDAMAME BEANS

sea salt (v)

KIMCHI SALAD

korean chilli (v)

PICKLED VEG SELECTION

carrots, cucumber, radish (v)

SALMON AVOCADO ROLL

lime mayo

BABY GEM SALAD

citrus sesame (v)

CRISPY SHRIMP ROLL

yamagobo

HOSOMAKI

avocado,
cucumber (v)

PORK GYOZA

truffle ponzu

DYNAMITE SHRIMP

yuzu chilli mayo

FRIED CHICKEN BAO

sriracha

OKONOMIYAKI

aonori, bonito

THREE SEASONAL SASHIMI

tuna, salmon, seabass

TWO TYPES OF NIGIRI

tuna, salmon

MAIN COURSE

please choose one per person

VEGETABLES TEMPURA SELECTION (v)

GRILLED VEGETABLES SELECTION (v)

HAWAIIAN CHICKEN

sriracha mayo

GRILLED PORK BELLY

sichuan sauce

BLACK COD

tarragon miso

LAMB CUTLETS

sichuan honey soy

TERIYAKI SALMON

sesame seeds

DESSERT

DESSERT PLATTER TO SHARE