



LONDON'S ONLY 800°C GRILL KITCHEN
INTERNATIONAL BRASSERIE · OYSTERS & SMALL PLATES · A5 WAGYU & LOBSTER · COFFEES

THE DAYTIME MENU



TO START

Olives Marinated with Whisky £3.8
Spanish olives with a hint of whisky

Roasted Mixed Nuts £3.8
Warm roasted nuts with sea salt

Pan con Tomate £3.8
Toasted bread with tomato & olive oil – Spanish style

Bread & Spreads £4.8
Fresh bread with daily spreads

Chilled Avocado with Caramel Soy Dressing £6.5
Avocado served cold with a light sweet-soy glaze

Warm Seasonal Fruits & Vegetables with Roasted Nuts £6.5
Lightly seared seasonal fruits & vegetables with roasted nuts



OYSTERS – SHUCKED TO ORDER

Classic Raw £4.2 each
lemon & shallot vinaigrette £24 half dozen / £46 dozen

Kimchi Oyster £4.8 each
spiced kimchi topping £28 half dozen

Designed Mix (Half Dozen) £25.5
4 Classic + 2 Kimchi



WAGYU BITES

Seared Wagyu Nigiri – “First Kiss” £6.8

Lightly seared A5 wagyu on sushi rice

Wagyu & Chorizo £3.8 each
Croquettes with Truffle Paste

*Crispy croquettes of wagyu, potato & chorizo on truffle paste
3 pcs £9.5*

Mini Wagyu Katsu £9.8

Sando
Crispy wagyu cutlet sandwich with truffle sauce – small plate

Charcoal-Kissed Wagyu Skewer £8.6

Seared wagyu skewer with veggies



FROM THE SEA

Crispy Prawn Cake on Seaweed Base £6.5

Golden-fried prawn cake on seaweed, with yuzu mayo

Mackerel Escabeche with Gazpacho £8.6

Spanish-style marinated mackerel, with a chilled shot of gazpacho

Seared Scallops with Yuzu Butter £8.6

With caramelised sweet potato purée with citrus dressing

Razor Clam Duo: £8.6

Ceviche & Temaki

Razor clam ceviche with citrus & herbs, plus a sushi hand roll



LUSH&HUSH

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CLASSIC

Miso Soup £6.5

Classic miso with tofu & wakame

Wagyu Fat Chips £4.8

Crispy potato chips fried in wagyu beef fat

Spinach with Crab

Butter £4.8

Warm spinach tossed in crab-butter sauce

BRASSERIE PLATES

Iberico Pork Bun £12.8

Glazed Iberico pork, pickles, soft bao

Wagyu Truffle Bun £14.8

Seared wagyu slivers with truffle & fruit

Lobster Brioche Roll £16.8

Toasted brioche slice with lobster, prawn & truffle mayo

Wagyu Tagliata £19.8

Thin-sliced steak with olive oil & herbs

Wagyu & Chorizo £11.8

Meatballs

Spiced tomato sauce

Skillet-Seared Jumbo Wild Tiger Prawn £9.8

Prawn

Skillet-seared with garlic butter

Grilled Shellfish of the Day

with xo sauce and chorizo

- Oyster £5.8 each
- Scallop R size £5.6/King size £8.6 each
- Razor Clam R size £5.8/King size £8.8 each

EGGS & SKILLETS

Seared Wagyu Carpaccio with Truffle Scramble £14.8

seared slices of premium Wagyu, layered over scrambled eggs with white onion.

King Prawn & Chive Omelette £13.8

Fluffy chive omelette wrapped around prawns, topped with a seared prawn.

Japanese Fluffy Omelette £12.8

With kimchi wagyu mince fried rice

Wagyu Meatball Shakshuka £13.8

Wagyu mince meatball with Poached eggs, cheese & skillet, sourdough

Prawn Shakshuka £13.8

Poached eggs & prawns, with salad

Grilled Aubergine Shakshuka £11.8

Poached eggs & aubergine, with sourdough

Wagyu Mince Rice Bowl £14.8

Grilled wagyu mince on rice, soft egg yolk

Avocado on toast £11.8

Grilled wagyu mince on rice, soft egg yolk



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BOWLS & PASTA

-Brasserie Portion

Prawn Orzo £16.8

Seared prawns, with rich flavor Orzo

Seafood Paella Skillet £16.8

Mini skillet with prawns & calamari

Mediterranean Aubergine Paella £14.6

Saffron rice with aubergine & peppers

Wagyu Ragu Pasta £13.6

Wagyu mince with tomato's sauce and chilli peppers.

Chargrilled Stuffed Squid £14.5

Whole squid filled with orzo, mushrooms, prawns finished with sun-dried tomato & chilli

Chilled Iberico Ham Spaghetti £13.6

Cold pasta with Iberico ham & pine nut sauce

Shiitake Mushroom, Tofu & Vegetables with Mini Rice Bowl £13.6



FEAST PLATES

Stuffed Poussin (Baby Chicken) £17.6

Orzo, ham, mushrooms & herbs

Wagyu Steak — 800°C Grill £41

Japanese A5 Wagyu

Seafood Paella —Regular £21.5

Prawns, shellfish & calamari

Cajun Seafood Bucket £27

Prawns, scallop & squid in Cajun spice, served in a bucket

Please note:

Most of our dishes are served as small plates, designed for sharing or enjoying individually;

Some dishes need up to 35mins to cook;

Please let our staff know if you have any allergies.