

Dinner Menu

Pre Starters/

Traditional Chinese Green Tea

Starters/ Tapas

Malaysian spiced sweet corn and lentil fritters £5.25

/served with mango, lime leaf and holy basil chutney

Wild mushroom and sweet potato ribbon tempura £5.25

/served with Mama San sweet chilli dipping sauce

Chicken and spring onion Yakitori £5.75

/traditional Japanese skewered chicken, served with Yoshi's authentic Yakitori dipping sauce

Salt and pepper squid salad £5.75

/deep-fried baby squid dusted in Szechwan pepper flour, seasonal leaves, pickled vegetables and noc jam dressing

Asian broth consume £5.75

/with rice noodles, sliced spring onions and poached pork and Chinese cabbage lions head meatballs

Pan fried Scottish mackerel fillets £5.75

/locally sourced Scottish mackerel wrapped in traditional spring roll pastry with a peach and ginger jelly

Trio of dim sums £6.00

/Tiger Prawn and chive gyoza, wild mushroom and cabbage dumpling, char sui pork sui mai

Confit of duck leg paratha stack £6.00

/marinated in Chinese five spices with a hoi sin dressing, pickled plums and Asian herb salad

Tamarind and sesame cured beef £6.50

/with chilled soba noodles, lambs leaf lettuce Salad and a birds eye chilli, cucumber and soy dressing

Brown shell crab and Pollock fishcakes £6.50

/with Miso aioli and daikon herb salad

Sides/

Egg fried rice £3.00

Ginger and sesame noodles £3.00

Wok fried Asian greens £3.00

Chilled noodle salad with bird's eye chilli, cucumber and soy dressing £3.00

Vietnamese salad with toasted peanuts and pickled vegetables £3.00

Edamame bean wok fried with chilli salt and spring onions £3.00

Sushi/

Sushi selection £6.50

/(Ask server for today's selection)

Aromatic Asian Curry and Wok Dishes/

All of our curry and wok dishes are made with your choice of protein.

Choose your protein:

Chilli Roasted Tofu £7.50

Asian Roasted Chicken £9.50

Braised Pork Belly £9.50

Indonesian Tiger Prawn £9.95

Choose your dish

Pad Thai

/a dish of stir-fried rice noodles, fish sauce and tamarind, garnished with crushed peanuts, coriander and lime

Nasi Goreng

/Indonesian street food classic with spiced fried rice, free-range egg, roasted chilli sauce, pickled vegetables and fried shallots

Teriyaki Stir Fry

/traditional Japanese sauce made from sake, Mirin and soy sauce, served with soba noodles

Malaysian Curry

/Indian influenced coconut, coriander and fennel sauce with new potatoes and cherry tomatoes, served with jasmine rice

Thai Green Curry

/coconut milk, fresh green chillies and cumin, fresh basil, green peppercorns and aubergine, served with jasmine rice

Thai Yellow Curry

/turmeric, birds' eye chilli and coconut sauce with fresh coriander, lemongrass and galangal, served with jasmine rice

Vietnamese Hot Pot Pho

/cinnamon, star anise and ginger broth with rice noodles and a selection of condiments to create your own unique flavour

Red Chilli and Holy Basil

/an exotic combination of house made red curry paste and chilli dressing, flavoured with holy basil and aromatic chilli, pak choi with egg noodles

