



# EIGHTYEIGHT

BAR & RESTAURANT

## À LA CARTE MENU

### SNACKS

**EDAMAME** £5  
Chilli garlic, smoked salt  
or soy & wasabi (VE)

**NORI TAPOICA CRACKERS** £5  
Avocado guacamole (VE, GF)

**GOMA SPINACH** £5  
(VE, GF)

### SMALL PLATES

**HOT SEARED DUCK LIVER** £18.50  
Sesame crust, mushroom, blood  
orange marmalade

**KOREAN FRIED CAULIFLOWER** £8  
Chive aioli, chives (VE)

**DUCK PANCAKES FOR TWO** £24  
Confit duck leg, cucumber, spring onion  
smoked hoisin, pancakes (DF)

**GRILLED SCALLOPS** £19.50  
Thai red curry sauce, mint edamame  
puree, apple, lime leaf oil, coral tuille

**YELLOW TAIL HAMACHI** £13.50  
Compressed cucumber, yuzu ponzu,  
wakame oil, nori crackers, caviar (DF)

**NASU DENGAKU STEAK** £12  
Robata aubergine glazed with miso,  
spring onions and crispy shallots (VE)

**PORK BELLY BAO** £10  
Salt plum, crackling, pickled cucumber

**CRISPY COD KATSU BAO** £12  
Yuzu mayo, mizuna

### LARGE PLATES

**SEA BASS STEAMED IN BANANA LEAF** £28  
Sambal, elderflower vinaigrette dressed  
herb salad (GF, DF)

**MASTER STOCK SLOW BRAISED  
PORK BELLY** £26  
Wonton, Tokyo turnip, curried greens, chilli oil (DF)

**FLAME GRILLED WHOLE QUAIL** £29  
Smoky aubergine purée, spiced sausage,  
pickled cucumber (GF)

**HERB-FED CHICKEN & CHESTNUT  
BALLOTINE** £28  
White curry sauce, seasonal vegetable,  
lime leaf oil, pickled chilli (GF)

**88 ROBATA 16oz PORTERHOUSE STEAK  
TO SHARE** £80  
88 Asian spiced butter, beets, tender stem,  
lotus root (GF)

**ROBATA VEGETABLE GARDEN** £19.50  
Tofu cream, crispy quinoa, truffle (VE, GF)

**MISO GLAZED SEA TROUT** £28  
Sesame charred asparagus, shrimps,  
fennel (GF)

**ASIAN GREENS & RICE CAKE  
STIR FRY** £21  
Silken tofu, mushroom, smoked garlic,  
hoisin sauce (VE)

### SIDES £5 each

ASIAN SLAW, VEGAN NAM JIM DRESSING, CRISP NOODLES (VE, GF)  
XO FRIED RICE (GF, DF) | TENDERSTEM BROCCOLI, BLACK GARLIC SAUCE (VE)  
KOMBU ROASTED NEW POTATOES, KIMCHI (V, GF) | LOTUS ROOT SALAD (VE)

### DESSERTS

**COCONUT & MANGO 'STICKY RICE'** £11  
Chilled coconut rice pudding, mango confit (GF)

**THE JAPANESE GARDEN** £12.50  
Black sesame, yuzu, raspberry

**GRILLED PINEAPPLE & COCONUT** £10  
Charcoal grilled pineapple, coconut  
espuma, (VE, GF)

**CHOCOLATE & SOBACHA CAKE** £12  
Dark chocolate sponge, whipped sobacha  
cream, roasted hazelnuts, caramelised  
buckwheat

**ICE CREAM SELECTION** £9.50 (V, GF)  
Vanilla | Pistachio | Popcorn

**SORBET SELECTION** £9.50 (VE, GF)  
Apple sake sorbet | Coconut  
Mango & passionfruit

