



# EIGHTYEIGHT

BAR & RESTAURANT

## À LA CARTE MENU

### APERITIFS

**PRINCESS MOMOKO** £15

Taplin & Mageean Gin, peach, yuzu, jasmine tea, soda

**AOZORA** £15

Haku Vodka, Bergamot, Parfait Amour, Blue Curaçao, lime, parma violet foam

### SNACKS

**EDAMAME** £5

Chilli garlic, smoked salt or soy & wasabi (DF, VE)

**SESAME CONES OF TUNA TARTARE** £8

Yuzu ponzu, wasabi (DF)

**VEGETABLE TEMPURA** £7

Spice tempura sauce (DF, VE)

### SMALL PLATES

**TATAKI OF DRY AGED YORKSHIRE**

**BEEF FILLET** £18.50

Truffle ponzu, charred spring onion, shiso leaves, summer truffle (DF)

**GRILLED SCALLOPS** £19.50

Plancha roasted scallops with crispy shredded pork belly, corn puree, sweet chilli (GF)

**CHILLI AND SESAME CRUSTED TOFU** £9.50

Pickled radish, flame charred padron peppers, teriyaki sauce (DF, GF, VE)

**DUCK PANCAKES FOR TWO** £24

Confit duck leg, cucumber, smoked hoisin, pancakes (DF)

**BBQ NORTH COAST MACKEREL** £13.50

Garden beets, yuzu hollandaise and soy (GF)

**TEA SMOKED CROWN PRINCE PUMPKIN DUMPLING** £10

Toasted seed oil, puree, crispy roasted seeds (DF, VE)

**PORK BELLY BAO** £10

Glazed local pork belly, hoi-sin, cucumber pickles

**ROYAL ASIAN CONSOMMÉ** £12.50

Poached chicken, shitake, Asian greens, summer truffle (DF, GF)

### LARGE PLATES

**IBERICO PORK PLUMA** £28

Garlic and sesame greens, spiced sweet potato, crackling (GF, DF)

**BBQ YORKSHIRE DUCK BREAST** £32

5 spice duck spring roll, pak choi, preserved cherries, spiced sauce

**ROBATA GRILLED LAMB CUTLETS** £32.50

Smoked aubergine purée, yuzu pickled onion, sesame seeds (DF)

**GRILLED SEA BASS FILLET** £28

Sambal, Asian greens with elderflower dressing (GF, DF)

**TOFU CLAY-POT** £18

Tofu, shitake and aubergine in black bean sauce, crispy onion and chilli (VE, DF)

**CHARGRILLED ASPARAGUS** £19.50

Maitaki mushroom with soy, summer truffle, parmesan sauce (V, GF)

**KRONO GRILLED FILLET OF HALIBUT**

£28.50

White curry sauce, Asian style lentil dhal, pak choi (GF, DF)

Some of our large plates have recommended sides. Please ask your server for the recommendations.

### SIDES £5 each

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

### DIGESTIFS

£15 each

**KISSATEN** £15

Ciroc Red Berry, Chocolate, Espresso, Strawberry

**TOKYO BANANA** £15

Walnut Whiskey, Banana, Yuzu, Caramel, Cream

**MATCHA GATEAUX** £15

Haku Vodka, White Chocolate, Cream, Matcha, Mint

### 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** £8.95 (V)

Madagascan vanilla | Roasted strawberry  
Honeycomb & toasted marshmallow | Coffee

**SORBET SELECTION** £8.95

Cherry | Red berry & vanilla | Papaya lime | Raspberry

ALLERGENS & DIETARIES: GF-GLUTEN FREE | DF-DAIRY FREE | V-VEGETARIAN | VE-VEGAN. PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.