

BEJU

• SMALL BITES •

DYNAMITE SHRIMPS <i>Crispy tempura battered shrimp, spicy Sriracha aioli, spring onions.</i>	9	EDAMAME (V) (VG) <i>Himalayan pink salt and garlic finished with sesame oil and sesame seeds.</i>	6
STICKY BEEF SHORT RIBS <i>Crispy shallots, soy, chilli.</i>	13	SPICY SALMON CRISPY RICE <i>Smoked salmon tartare, Black crispy rice, 24k gold.</i>	10
BABY SQUID <i>Chillies, spring onion, lime garlic aioli.</i>	9	LOBSTER AND PRAWN FIRE TOAST <i>Black and white sesame and sweet chilli sauce.</i>	10
WAGYU SPRING ROLLS <i>Black wagyu, spring onion, ginger, garlic, shallots, chilli.</i>	12	TUNA SASHIMI <i>Sesame crusted, pickled daikon and sake-mirin.</i>	13
PRAWN DUMPLING <i>Chive and sweet-chilli soy.</i>	7	CHICKEN KARAAGE <i>Sake marinated, green onion and togarashi aioli.</i>	8
WAGYU DUMPLING <i>Green onion and sweet-chilli soy.</i>	9	MUSHROOM DUMPLING (V) (VE) <i>Truffle and sweet-chilli soy.</i>	6

• ENHANCE YOUR EXPERIENCE •

BUTTERFLY TIGER PRAWN <i>Black tiger prawn with lime, chilli and garlic.</i>	15	CALIFORNIA ROLL <i>Salmon, wasabi cream cheese, watermelon and crispy shallots.</i>	14
SCALLOPS <i>Butternut squash purée, chorizo, caviar.</i>	16	BURRATA SALAD <i>Asparagus, apple, pancetta, pickled walnuts and capers.</i>	9
PACIFIC ROLL <i>Spicy rock shrimp, mango, avocado, toasted coconut and Japanese chili mayo.</i>	15	CRISPY KALE SALAD (V) (VG) <i>Rocket arugula, petite carrots, beetroot, peanuts, Thai lime vinaigrette.</i>	7
CHICKEN KUSHIYAKI <i>Spring onions and yakitori glaze.</i>	10	BLACK WAGYU BURGER <i>8oz black wagyu, caramelised onion, truffle mayo, emmental cheese.</i>	21

All prices are in GBP and include VAT at the current rate. A discretionary 10% service charge will be added to your bill.

Our dishes may contain nuts or nut traces. Allergen information is available on request; please let your server know if you have any allergies or dietary requirements.

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• LARGE PLATES •

YELLOWFIN TUNA STEAK 23
Pickled mango, radish, ginger, lava sorrel, teriyaki glaze.

PAN FRIED SEA BASS 26
Green tahini sauce, pickled cucumber salsa.

CRISPY MISO CHICKEN 18
Chicken supreme, sesame squash, green onion, chilli, coriander.

UDON NOODLES WITH BLACK PEPPER TOFU (V) (VG) 14
Firm tofu, Spring onion, Carrots, Celery, Baby spinach, Garlic, Ginger, Sesame seeds.

CRISPY PORK BELLY 17
Miso aioli, carrot puree, coriander oil, wasabi crisp, nam tok.

SZECHUAN LAMB CHOPS 27
French trimmed, bok choy, coriander and chilli sauce.

32oz TOMAHAWK 63
Caviar and saffron herb butter.

7oz FILLET STEAK 32
Green peppercorn sauce, enoki mushroom.

JAPANESE BLACK WAGYU SIRLOIN 8oz 68
Wagyu beef with garlic, ginger, chilli and spring onion.

• SIDES •

SHANGHAI NOODLES 10
Prawn, chicken, pork.

TOKYO FRIED RICE (V) 6
Togarashi, edamame, green onion.

GRILLED ASPARAGUS 7
Chilli, garlic, caviar.

SPECIAL FRIED SWEET POTATO (V) (VG) 8
Black vinegar glaze, spring onion, ichimi pepper.

KETO RICE (V) (VG) 4
Seasoned cauliflower with green onion.

SEASONED MIX FRIES (V) (VG) 5

STEAMED RICE (V) (VG) 4

SHISO-MISO SLAW (V) (VG) 4

• DESSERTS •

Chef C Panna Cotta 10
Mango, Passion fruit, mini meringues, raspberry dust, macaroons, White chocolate, Gin infused foam.

GOLD CHAMPAGNE SORBET (V) (VG) 9
Pink Champagne, passionfruit bubbles and lemon verbena.

CHOCOLATE INDULGENCE (V) 8
Chocolate mousse, cookie crumble, crème fraîche, chocolate stone and crystallized mint.

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