

# Lunch Menu

Here at Kusaki we want to take you on a trip from Tokyo to Bangkok showing the true excellence of local, seasonal vegetables in all their glory. We use flavours and techniques from these two vibrant capitals to showcase the flavour and textures of fruit and vegetables. To experience the most of we have to offer from our menu we recommend sharing each and every plate.

All of our menu is plant based and gluten free unless marked with a (G).

## NIBBLES

- CRACKERS (G)(GFO) £6  
Furikake crackers with a trio of seasonal dips
- TOFU £7  
Crispy tofu with sweet chilli, ginger and lime
- NUTS (N) £5  
A selection of roasted in house made nuts coated in wasabi

## SUSHI

- TEMARIZUSHI (6 PIECES) £8  
Miso rice balls on a kabocha squash puree topped with pickled daikon and roasted leek
- HOSOMAKI (6 PIECES) £8  
Nori rolled sushi filled with spiced chickpea tartare, soy, wasabi and pickled ginger
- INARI POCKETS (2 PIECES) (G) £10  
Tofu pockets filled with forbidden rice, sesame carrot puree and pickles

## BENTO BOX £15

- add soft drink £17.50  
add alcoholic drink £22.50

## FUTOMAKI SUSHI

Daily changing Futomaki sushi, with pickled ginger and wasabi

## KARAAGE OYSTER MUSHROOMS

Crispy fried Oyster Mushrooms with wasabi aioli

## YOUR CHOICE

A choice of Massaman curry (G) or Kiro curry sauce, with jasmine rice and pickled Daikon

We cannot guarantee the absence of any traces of nuts or other allergens  
Please advise a member of staff if you have any dietary requirements  
(N)/(NFO) - Nuts/Nut free option. (G)/(GFO) - Gluten/Gluten free option

Please be advised that an optional 10% service charge is automatically included in your total

## SMALL PLATES

SWEETCORN FRITTERS £10  
Coriander sweetcorn fritters with a green curry aioli and a sweet chili sauce

CRISPY TOFU £11  
Crispy tofu served with pickled seasonal vegetables and a dashi broth

TERIYAKI HERITAGE CARROTS £9  
Roasted teriyaki heritage carrots with black sesame and miso butter

KIMCHI TOFU GYOZA (4 PIECES) (G) £9  
Kimchi and tofu stuffed gyoza with beetroot puree and chiang mai sauce

RICE NOODLE PAD THAI (GFO)(NFO) £12  
Rice noodles with inari tofu, bamboo, carrots, green onion and peanuts

STIRFRIED AUBERGINE PAD CHA £9  
A pink peppercorn rich aromatic aubergine with chilli oil, bamboo and baby spinach

## SIDES

SEASONAL GREENS GOMA-AE £6  
Roasted seasonal greens with crushed sesame and mirin, sake and soy

CARROT AND DAIKON NAMASU £6  
A lightly pickled carrot and daikon salad

DRUNKEN RICE £7  
Fried rice with green onion, pickled chillies, kimchi and green curry aioli and mango mayo

ZARU SOBA NOODLES £6  
Served with a savoury Mentsuyu broth

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