



Sho Foo Doh

6 - 10pm, Tuesday - Saturday

(from Tuesday 15 May)

(Un)classic snacks

Renkon Chips - lotus roots crisps w/ aonori seaweed salt - £3.5 (v)

Ran-O Zuke - once frozen egg yolk marinated in dashi and soy - £4

Kyurizuke - pickled cucumber with soy, vinegar and sesame oil - £4 (v)

Sho Foo Doh Salad - Mizuna, salted kelp, garlic & greens - £5 (v)

Cauliflower Age - sesame panko crusted deep fried cauliflower w/ yuzu kosho aioli - £5 (v)

Iwashi Tempura - sardine tempura with squid ink batter and ajvar dip - £6

Angry Wings - chicken wings with scotch bonnet, aonori, honey & ponzu sauce - £6

Japanese Tacos - tuna, avocado, wasabi mayo & micro herbs on crispy gyoza skin - £7

Natsumaki - slow cooked pork belly, pickled daikon, shiso & cucumber wrapped in rice paper - £8

Hiroshima style Okonomiyaki

“There are a few different okonomiyaki styles in different regions in Japan. The most popular and well-known one worldwide is the Osaka-style, which is a more doughy pancake where all the ingredients are mixed into the batter. Hiroshima-style on the other hand is more layered, starting with a thin crepe, loads of vitamin K boosting cabbages, beanshoots, pork belly, egg noodles and an omelette, with sauce and scallions on top. Basically Hiroshima-style is more substantial, yet lighter, and infinitely better than Osaka-style. I’m absolutely not biased.” **Fumio Tanga 2017**

Pork, kimchi & cheddar £13

Squid, prawns & shiso £14

Tomato, basil & mozzarella £12 (v)*

Mochi, kimchi & emmental £12 (v)*

Marinated tofu (garlic, sake & miso) & burnt scallions £12 (v)*

*vegan version can be made with rice instead of noodles, no mayo and no omelette

Dessert

Sake-kasu & lime panna cotta £4

Watermelon, shichimi chilli flakes, lime, salt and sugar £3.5

