

SMOKING LOBSTER COWES

OUR MENU

All of our dishes (excluding the mains) are designed to share like tapas. Some of our dishes are lighter than others so please ask your waiter for advice.

We advise 3-6 small dishes per person, including sides, or a starter and a main.

OMAKASE - Chef's Selection of Dishes Minimum of 2 People - Whole Table Only - Check Availability

PREMIUM OMAKASE £75pp With off the Menu Wine Pairing £125pp

Japanese Milk Bread - Bluefin Tuna Tataki - Torched Salmon Nigiri - Teriyaki Eel Katsu Maki - Lo Bak Go - Miso Black Cod - Lobster Brioche - Red Gurnard - Seared Rib-Eye + Sides - Caramelised Milk Tart

OMAKASE £49pp AVAILABLE MONDAY - THURSDAY

Edamame - Local Bass Ceviche - Teriyaki Eel Katsu Maki - Cod Cheek Bao Bun - Lo Bak Go - Charsiu Pork + Sides - Caramelised Milk Tart

SNACKS

Japanese Milk Bread, Lobster Szechuan or Miso Butter £8

Edamame, Soy, Sesame, Togarashi £5

Tempura Salt Aged Cod Cheek Bao Sliders, Seaweed Mayo £9

VEGETARIAN

Tempura Tenderstem, Wasabi Mayonnaise £8

Lo Bak Go, Tempura Quail Egg, Kimchi £10

Katsu Pumpkin, Thai Yellow Curry £12

Shiitake Mushroom Gyozas, Mushroom Dashi £10

FISH

Tempura King Prawns, Sweet Chilli £12

Red Gurnard, Thai Red Sauce, Crispy Rice £14

Lobster Brioche Sesame Toast,
Roasted Lobster Bearnaise, Fennel £14

Yuzu Miso Black Cod, Pickled Rice, IOW Crab £19

MEAT

Seared New Zealand Rib-Eye, Thyme Ponzu Beurre Noisette £14

Rosemary Charsiu Iberico Pluma Pork £14

Slow Roasted IOW Partridge, Shittake, Corn,
Partridge Spring Roll £12

SUSHI & SASHIMI

Nigiri Selection: Bluefin Tuna, Chilli Ponzu & Loch Duart Salmon, Wasabi Teriyaki, Tobiko £14

Red Pepper & Avocado Nigiri £9

Teriyaki Smoked Eel, Pickled Shimeji,
Shiso Cress & Miso Katsu Maki £12

Local Bass Ceviche, Aji Amarillo, Pomelo,
Fennel & Marigold £12

Bluefin Tuna Tataki, Honey & Soy Emulsion, Bonito Ponzu £13

MAINS

Katsu Pumpkin, Thai Yellow Curry, Jasmine Rice £21

Robata Grilled New Zealand Rib-Eye, Chimichurri,
Asian Slaw, Salad, Fries or New Potatoes £36

Miso Grilled or Tempura Lobster, Asian Slaw, Salad,
Fries or New Potatoes **SEE BOARD**

Tempura Monkfish, Yuzu Tartar, Asian Slaw, Salad,
Fries or New Potatoes £27

Pan Fried Fish of the Day, Kaffir Lime Salsa, Asian Slaw,
Salad, Fries or New Potatoes **SEE BOARD**

**Add to any Dish - Tempura or Szechuan Grilled Prawns £12
or Tempura or Miso Grilled Lobster MP**

SIDES

Tenderstem Broccoli, Goma Dressing £8

Isle of Wight Tomato, Mandarin & Yuzu Salad £7

Asian Yuzu Slaw £5 Furikake Fries £4

Peanut Noodles £6 Steamed Jasmine Rice £4

SEAFOOD PLATTER FOR TWO £115 (SIGNATURE DISH)

Pan Fried Black Bean Sea Bass, Seared Scallops, Tempura King Prawns, Nigiri Selection, Local Crab & Wasabi, Tuna & Yuzu Ceviche, Grilled Half Lobster, Furikake Fries, Asian Yuzu Slaw

PLEASE INFORM A STAFF MEMBER IF YOU HAVE ANY ALLERGIES
A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO ALL BILLS