Seafood Platter For 2 £120

Lobster, Grilled king Prawns, Grilled Baby Squid, Butterfly Prawns Tempura, Grilled Octopus, chilli & Garlic king Prawns, Mussels, Scallops,Breaded crab claws, King Prawns Crevettes. Please pre-order this platter

Oysters [A] each Butterfly Prawns Tempura [A] Served with a black squid ink aioli	£3.50 £8.50
Prawn Lollipop	£12.00
Skewered grilled prawns served with	
Jomo's signature peanut & coriander sauce	
King prawns Crevettes [A,N]	£9.00
Whole king prawns served cold with	
Jomo's signature peanut & coriander sauce	
Chilli & Garlic King Prawns	£12.00
Grilled King Prawns	£12.00
Finished with garlic & parsley infused olive oil	
Breaded Crab Claws	£8.50
Served with sweet chilli sauce	
Soft Crab Breast	£12.00
Taste from the sea served with sukiyaki sauce	spicy
Burrata With Seaweed Salad [V,N]	£10.00
Fresh burrata sprinkled with crushed pistachio	
served on a bed of seaweed	
Grilled Tofu [VE,N]	£6.50

Served on bed of seaweed salad topped with sesame seeds, drizzled with a tarragon infused oil

DISH OF THE DAY

Ask a member of staff for details

Mixed seafood platter for two £59.00 Served with grill king prawns and tempura crab claws and Squid And Iollipop

Breaded Panko Shrimp [A] £12.00 Served with saffron aioli sauce

Octopus Salad £15.00

Adamas Exclusive Italian Caviar

Served with blinis & crème fraiche

10g......£23.00 30g......£45.00

£9.50 Mussels [A] Freshly prepared mussels, served in a silky white wine & cream sauce, infused with caviar £12.00 Scallops [A] Pan seared scallops served in a silky white wine & cream sauce, infused with caviar £9.50 Grilled Baby Squid Octopus Skewers [A] £9.00 Served with black squid ink aioli £12.50 Grilled Octopus & kimchi Tender grilled octopus, served on a bed of smashed buttery garlicky baby potatoes, dusted with paprika & finished with tarragon infused oil Grilled Octopus & Kimchi [N] £12.50 Our tender grilled octopus, served with

& baba ganoush & kimchi,

sprinkled with black & white sesame seeds





Tasting Menu for 2 £85.99

Selection of 6 tapas dishes 2 sides & 2desserts

Beetroot hummus[VE.GF.DF]	£6.50
Bowel of Olives VEGEDE	£4.50
Vegetable Spring Rolls V	£7.50
Served with sukiyaki sauce. Spicy	
Smoked Aubergine Borani	£6.50
Padròn Peppers [VEGEDF]	£6.50
Basil & Tomato Bruschetta V	£9.00
Sprinkled with parmesan cheese	
Burrata[V]	£9.50
Fresh burrata served with heritage	
tomatoes rizzled with basil infused oil	
Wasabi Mix [VN]	£3.50
Sourdough Bread [V]	£4.50
Served with seaweed butter	

Vegetarian Vegtebel & Tofu Gyoza [VN] £7.95
Japanese dumpling with a mixed vegetable filling
served with jomo's signature peanut & coriander sauce
Chicken Gyoza [N] £8.25
Japanese dumpling with a seasoned chicken filling
served with jomo's signature peanut & coriander sauce
Prawn Gyoza [A] £8.65
Japanese dumpling with a prawn filling served

with matcha aioli

Sides

Skinny Fries	£4.00
barberry saffron Rice	£4.00
Mixed Leaf Salad	£5.00
Grilled Asparagus	£5.00
Korean Seaweed Salad	£5.00

Desserts All served with fresh fruit	t
Matcha Lime Cheesecake	£8.95
Lemon Syrup Ice Cream	£6.95
Golso Mango	£6.50

Food allergies and intolerances some of our food contains nuts and allergens,
Please speak to a member of staff for more information
[A] Allergen [N] Vegetarian [VE] Vegan [GF] Gluten-Free [DF] Dairy-Free

Meat Platter

£26

Selection of cured meats servedwith mixed olives, grape, bread and manchego cheese

Duck Bao Buns	£7.50
Roasted duck, hoisin sauce spring onion co	
& Chinese cabbage in deliciously light bac	buns buns
served with sweet chilli sauce	
Duck Spring Rolls	£8.50
Served with sweet chilli sauce	
Grilled Chicken Skewers [N]	£8.95
Lightly marinated & grilled served with	
Jomo's signature peanut & coriander saud	e
Korean Style Fried Chicken	£10.00
Served with sweet and spicy sauce	
Lamb Fillet Skewers	£12.99
Served with chimichurri sauce	
Beef Ribs	£10.50
Tender slow cooked marinated ribs finished on the grill	ed



SAKE

75ml £7.50) Bottle£57	.00

Soft	Drinl	(S
------	-------	------------

Sott Vrinks	
Coconut water	£5.00
Rose lemonade	£4.50
Still or Sparkling water	£4.45
Coke or Diet Coke	£4.35
Orange Juice	£4.00
Cranberry Juice	£4.00
Apple Juice	£3.50
Lychee Juice	£3.50
Fever-Tree Tonic	£2.70
Slimline Fever-Tree Tonic	£2.70
Fever-Tree Lemonade	£2.70
Fever-Tree Soda Water	£2.40
Mixers	£2.00

Coffee

Georgian Cof	fee	£2.50
Georgian Cin	namon coffee	£2.50

COCKTAILS

£9.95

Espresso Martini Kir Royale Pornstar Martini Peach Bellini Matcha Pina Colada

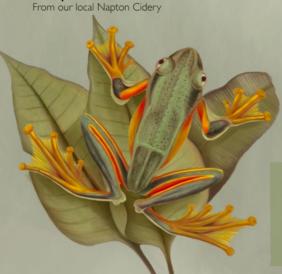
Aperol Spritz

Served With 20cl Prosecco £10.50

Mocktail

Lychee, Cranberry and Orange Juice £5.95

Beer	330ml
Asahi	£3.95
Kirin Ichiban	£4.95
Estrella Galicia 1906	£4.50
Empress IPA	£4.50
Recipe No 6 Cider	£5.50



White Wine

Muscadet				
175 ml £7.00	250ml	£9.00	Bottle	£26
Pique-oil				
175 ml £7.00	250ml	£9.00	Bottle	£26
Vinho Verde				
175ml £8.00	250ml	£10.00	Bottle	£29
Sauvignon Blan	nc		Bottle	£36
Feudi di San G	regorio		Bottle	£46
Sancerre, château de Sancerre			Bottle	£65
Assyrtiko Thala	assitis,sai	ntorini	Bottle	£65

Red Wine

Ars In Vitro	0				
175ml £7.0	00	250ml	£9.00	Bottle	£26
Garnacha (Cari	gnan M	ourvèdre	e	
175ml £9	50	250ml	£13.00	Bottle	£36
Pinot Noir				Bottle	£45
Nebbiolo d	d'Alb	a,vigna	Santa	Bottle	£65
Mercurey I	_es r	nurgers	s	Bottle	£80

Rosè

Olivier	Coste	Rosè			
175ml	£8.50	250ml	£11.50	Bottle	£31

Champagne & Sparkling Wine

£5.00

£3.50

Bernard Remy Champagne	Bottle	£42
Veuve Clicquot	Bottle	£72
Bollinger Champagne	Bottle	£74
Amata Prosecco 175ml £8.50	Bottle	£28
Extra Dry	66	

Glenmorangie

Jameson

Spirits	25ml
Silver Patron Tequila	£4.50
Belvedere Vodka	£6.00
Remy Martin Brandy	£4.50
Kraken Rum	£4.50
Bacardi Rum	£4.00
Limoncello	£4.00
Baileys Irish Cream	£4.00
Sambuca	£4.00
Whisky	
Toki Japanese Whisky	£5.00
Macallan	£6.00

	Gin	25ml £7.50	50ml £10
--	-----	------------	----------

Drum Shanbo-Gunpowder Gin Roku Gin Tanqueray No 10 Gin Bombay Sapphire Gin