



CONTEMPORARY IZAKAYA
AT THREE LITTLE WORDS

SAMPLE MENU

SNACKS

PADRON PEPPERS, <i>shiso elumsion (gf)</i>	6.5
BABY SQUID, <i>vinegar & shichimi salt (gf)</i>	7
AUBERGINES AGEBITASHI, <i>happo dashi, chilli oil, ginger (vegan/gf)</i>	5.5
GREEN PEA & EDAMAME GUAC, <i>sweet potato crackers (vegan/gf)</i>	7
BUTTERMILK CHICKEN, <i>holy gochujang, lime, pickled apple</i>	9
MONKFISH TEMPURA, <i>bonito, ponzu mayo</i>	12

COLD & SALAD

TUNA TARTARE, <i>avocado, ginger, ponzu, yellow pea crackers (gf)</i>	13.5
BURRATA, <i>truffle soy, sourdough</i>	12.5
CORNISH CRAB TOAST, <i>yuzu kosho mayo, dill</i>	13
MARKET SALAD, <i>sesame vinaigrette, crispy beans (vegan/gf)</i>	11

MEAT & FISH

ETANA CHICKEN BAO, <i>holy gochujang, pickled cucumber (2pcs)</i>	15
SEABASS, <i>black dashi vinegar, tomato relish (gf)</i>	21
SALMON MI CUIT, <i>orange miso, pickled fennel (gf)</i>	19
IBERICO PORK, <i>One-Eyed Rebel Rum & apple miso, charred baby gem (gf)</i>	24
WAGYU SIRLOIN, <i>mushroom ponzu, truffle salad (gf)</i>	31
LOBSTER, <i>bonito bisque, Holy Grain crostini</i>	27.5

RICE & VEGETABLES

KINOKO RISOTTO, <i>mixed mushroom, pickled ginger (gf)</i>	15
GRILLED ASPARAGUS, <i>yuzu hollandaise (gf)</i>	8

If you have a food allergy or intolerance, please speak to a member of staff or let your server know.