



ムーン



MOONCAT

キヤット

LUNCH

巾着肉山

2 COURSES £12

3 COURSES £15

EVERY DAY | 12PM - 4PM

1. SMALL PLATES

(choose one)

GYOZA EBI | YASAI (v)

3 pcs Japanese dumplings with a choice of filling, and a flavourful gyoza sauce.

FRIED WINGS (gfo)

Crunchy chicken wings marinated in a blend of ginger, garlic, lime, and jalapeño. With a homemade Japanese sauce.

PANKO FRIED TENDERS

Chicken tenders marinated in ginger and garlic, coated in a blend of panko breadcrumbs and coconut.

FRIED IKA (gfo)

Crispy fried squid in a light batter, paired with a creamy Japanese mayo.

2 COURSES £12

3 COURSES £15

2. MAINS

(choose one)

YAKISOBA (GF alternative available)

CHICKEN | TOFU (v)

Soba noodles stir-fred with bell pepper, onion, pak choi, and beansprout in Teriyaki sauce. Garnished with sesame seeds, spring onions, and fried shallots.

KATSU CURRY

CHICKEN | YASAI (ve)

Chicken breast or pumpkin & sweet potato korokke in panko breadcrumbs, with katsu curry sauce. Garnished with ginger and pickled mooli. Served with Japanese rice and salad.

J-POP BURGER

CHICKEN | TOFU (v) (veo)

Packed in a soft brioche bun with fresh salad, Japanese mayo, takuan (pickled radish) in a choice of Japanese-inspired flavour:

Teriyaki | Tonkatsu | Tokyo |
Japanese Curry Sauce

3. DESSERTS

(choose one)

MOCHI

MANGO | CHOCOLATE | STRAWBERRY CHEESECAKE

Japanese sweet rice cake balls with ice cream filling

VANILLA CHEESECAKE (gf)

Served with vanilla ice cream

BROWNIE (gf)

With vanilla ice cream

EXTRAS

PRAWN CRACKERS (gf) £3

SALTED EDAMAME (ve) (gf) £4

JAPANESE RICE (ve) (gf) £3

FRIES (ve) (gf) £4

If you have any food **allergies**, please speak to a member of staff.

(v) vegetarian, **(ve)** vegan,

(veo) vegan option available,

(gf) gluten-free,

(gfo) gluten-free option available