

ANAKUMA

snacks

homemade kimchi £4 vgn gf
chilli de guajillo & smoked salt edamame beans £5 vgn gf
corn chips & wasabi guacamole £6 vgn
grilled padron peppers - tajin - garlic mayo £6.50 vgn gf
chicharrones - wasabi - lime & coriander £7

small plates

halisco corn ribs - paprika butter - tajin £8 vgn
grilled tenderstem - ancho satay sauce - peanut crumb £9 vgn gf
prawn & chicken balls - chilli - sesame sauce £9
korean chicken - black pepper mayo - baby gem £10.50 gf
crispy sea bass - corn, pepper & tamarind salsa - chipotle mayo £12 gfo
beef tartare - egg yolk - chilli de arbol - tostada £12 gfo
tuna tataki - yuzu ponzu - wasabi crema £12 gf
mini salmon wonton poke bites - mango salsa - avocado crema £12 gfo

tacos x 2

crispy oyster mushroom karage - confit garlic mayo - slaw £10.50 vgn gfo
modelo battered cod - wasabi guacamole - chipotle mayo £10.50
chashu pork shoulder - karashi mustard - casear kohlrabi £11.50 gfo
shredded duck - hoisin - smashed cucumber £11.50
king prawns - szechuan soy - kimchi tarutaru £12.50

the dishes arrive as and when they are prepared
please ask a member of staff for today's specials & desserts
whilst a number of our dishes are labelled Gluten Free,
please note this is referring to the ingredients used in the dishes.
please note we are a small kitchen and therefore traces of gluten will be found.
a £1 discretionary charity donation to Prept foundation will be added to everyone's bill.
please speak to your server for more information.

follow us on instagram @anakumabrighton @haliscobrighton @barhalisco