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# NOVA

3 COURSE SET MENU

# 3 COURSE SET MENU £50pp

## FOR THE TABLE - TO SHARE ONE BETWEEN THREE

**CITRUS YUZU EDAMAME** (soya) or **SPICY FLAMED EDAMAME** (soya)

## STARTERS - CHOOSE ONE

### VEGETARIAN MAKI - SUSHI (gf)(vegan)

A vibrant roll filled with cucumber, avocado and asparagus. Topped with a stem of broccoli and beetroot glaze broccoli powder.

### DRAGON ROLL - SUSHI

Crispy tempura prawn and avocado, topped with smooth avocado slices that resemble dragon's scales. Finished with a lively blend of spicy mayo and savory eel sauce, complemented by bursts of black tobiko.

### CALIFORNIA MAKI - SUSHI

A classic roll featuring crisp cucumber, avocado, and tender snow crab, layered with a duo of spicy and sweet mayo sauces and tobiko.

### SPICY CHICKEN KARAGE

Crispy fried chicken tossed in a spicy sweet Korean glaze, garnished with kimchi sesame, fresh chilli, and chopped spring onions, finished with fried rice noodles.

### CHICKEN GYOZA (soya)

Steamed and pan-fried chicken gyoza, drizzled with a spicy ponzu dressing.

### BEEF GYOZA (soya)

Crispy deep-fried beef gyoza served with tomato ponzu, pepper dressing and Japanese cress.

### POPCORN SHRIMP

Deep-fried tiger prawns served with chives, lime wedge and Japanese spicy mayo.

### CRISPY BABY SQUID

Deep-fried squid seasoned with Japanese seven spices, served with lime, celery and a side of spicy mayo.

### VEG SPRING ROLL (vegan)

Delicious spring rolls filled with sautéed seasonal vegetables, served with sweet chilli sauce.

## ROBATA GRILL & WOK - CHOOSE ONE

### VEGETARIAN STIR-FRY NOODLES (vegan)

Rice noodles stir-fried with colourful peppers, carrots, spring onion, asparagus, broccoli and a chef's wok sauce.

### NOYA NOODLE

Stir-fried chicken and prawn rice noodles with peppers, carrots, spring onion, asparagus, and broccoli, all tossed in a chef's wok sauce.

### GRILLED ASAIN CHICKEN (s)

Marinated chicken thigh grilled to perfection, glazed with a sweet and tangy sauce, served with Japanese micro herbs and fresh lime.

### CHICKEN KATSU CURRY (soya)

Crispy Japanese chicken katsu served with house curry sauce, salad, pickled daikon, courgette and potato.

### BEEF BURGER

A grilled 250g beef patty topped with caramelized onions, cheddar cheese, tai mayo, green lettuce and sliced tomatoes. Served with premium fries.

### SALMON TERIYAKI

Fresh Norwegian salmon grilled and glazed with teriyaki sauce, served with avocado crème, Japanese herbs and fresh lime.

### BLACK COD (gf) +£10

Marinated for 72 hours in saikyo miso sauce, served on Japanese oba leaves, celery and torched lime.

### LAMB CUTLET (soya) +£10

Tender lamb cuts marinated in a spicy kimchi sauce, served with daikon, crispy onions and fried chilli.

### BEEF RIB NOODLE +£10

Slow cooked beef rib placed on top of rice noodles, peppers, carrots, spring onion, asparagus and broccoli, all tossed in a chef's wok sauce.

### USDA SIRLOIN +£10

Prime grade steak, grilled and served with a selection of black pepper sauce or shiitake mushroom sauce.

## SIDES - CHOOSE ONE

### GOHAN RICE

Steamed basmati rice, simple and satisfying.

### HERITAGE TOMATO SALAD +£5

A vibrant salad of heritage tomatoes mixed with cress, citrus ponzu, plum tomatoes and edible flowers.

### BROCCOLI

Grilled tender stem broccoli tossed with chilli and yogurt, sprinkled with crispy fried onions.

### TRUFFLE SWEET POTATO MASH +£5

Baked sweet potato mashed with parmesan cheese, chopped chives, and truffle dressing.

### HOUSE SALAD

Japanese mixed micro-herbs, mixed with shredded daikon and carrots. Finished with sliced cucumber & goma dressing. (sesame, gluten)

### TRUFFLE FRIES +£5

Premium fries topped with grated truffle parmesan.

### PREMIUM FRIES

Crispy premium fries, a perfect accompaniment.

### BURRATA SALAD +£5

Burrata cheese combined with crispy chilli sauce, avocado cream, edamame beans, cucumber, pea shoots and crispy onion.

## DESSERTS - CHOOSE ONE

UPGRADE TO 4 COURSES FOR ONLY +£10 MORE, AND INCLUDE THESE DESSERTS TO YOUR SET MENU

**STICKY TOFFEE PUDDING, CHOCOLATE BROWNIE or MATCHA YUZU CHEESECAKE**

ALL SERVED WITH ICE CREAM

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**NOYA**

PLEASE INFORM THE TEAM OF ANY DIETRY REQUIREMENTS OR INTOLERANCES, SOME DISHES MAY NOT BE ALTERED.



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