



123V Browns



Small plates

Edamame Beans	Sy	£6
Edamame Hummus	Sy	£6
Smacked Cucumber Salad	Se	£7
Miso Soup	Sy	£6
Seasonal Bao Bun	G, Sy	£6

Crispy Tofu Skewers	Sy	£7
Seasonal Spring Roll	Sweet Chilli Dip SO2	£8
Vegetable Gyoza	G, Sy	£8
Inari Pocket	Sy, Se	£6

Crispy Rice (2 pieces) - £6

Green Dynamite

Spicy Tofu-Crab, Guacamole, Green Jalapeno, Sriracha Sy, M

Kyoto

Citrus Miso Aubergine, Pickled Enoki, Teryaki Sy, Se

Seoul

Gochujang coating, Guacamole, Kimchi, Coriander Sy

LUNCH BENTO BOX £14

Our best value experience. 4 pcs Selected Sushi, Seasonal Main Course, Salad, Pickles + Light Miso Soup Sy, M, N, Se

OMAKASE SUSHI £34

Can't decide? Let the chef prepare you a selection of 20 pieces of our best signature and seasonal sushi.

BOTTOMLESS SUSHI £36 per person

Pure indulgence. Choose Unlimited Sushi, Nigiri, California, Signature, Crispy Rice or Sushi Tacos. (2 hrs max, must be taken by entire table)

Nigiri (2 pcs) - £5

3D

3D printed Plant Flank, Kelp Caviar G, M, Sy

Zalmon

Pressed Tapioca VSalmon Sy

Toro

Pressed Red Tapioca VTuna Sy

Green Velvet

Velvet Pea, Pea/Wasabi Mayo Sy

Citrus Beet

Roasted Beetroot, Shallot, Ponzu, Orange Zest, Guacamole Se

California (3 pcs) - £8

Red Crunch

Tempura Plant Prawn, Red Pepper, Red Kelp Caviar, Avocado Sy

Summer Roll

Watermelon, Cream Cheese, Pickled Cucumber, Avocado Sy, Se

Ratatouille Roll

Sundried Tomatoes, Red pepper, Aubergine Sy

Signature (3 pcs) - £9

Crispy & Spicy VTuna Roll

Spicy VTuna, Avocado, Cucumber, Spring Onion, Zingy Miso Sy, M, SO2

Dragon Roll

Crispy Jackfruit Tempura, Carrot, Beetroot, Avocado, Mayo, Teriyaki Sauce Sy, M

Sushi Tacos Handroll - (3 pcs) £12

Sea Tacos

Seaweed & Sesame, VTuna & Coriander, Tofu-Crab & Kelp Caviar Sy, M, Se, SO2

Land Tacos

Pineapple & Crispy VBacon, Barbacoa Mushroom, & White Sesame, Smoked Tofu & Apple Se, Sy

Garden Bowls

Spicy Peanut Noodles £15

Asparagus, Green Beans, Bell pepper, Tofu N, G, Sy

Sweet Potato Abidjan £19

Roasted Sweet Potato, Coriander, Mango, Chutney, Black Rice, Coriander & Lime Broth

Fresh Chickpea 'NoTuna' Roll £15

Avocado, Baby Gem, Carrot, Beetroot, Mint & Yoghurt G, Sy

Dessert

123V Tres Leches £9.50

Soft Soy, Oat & Coconut Milk Sponge
Fresh Mango, Sorbet & Lime G, Sy

Chocolate Mousse £8

Crunchy nuts, Liquid Cacao, Choco Mousse, Crunchy Flake Sy, N

Matcha Soft Cake £8

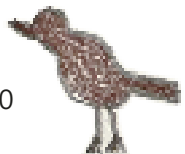
Wet & Soft Matcha Plant Cheese Cake, Speculos Crumble Sy, G, N

Citrus Madeleine £6

G, Sy

Strawberry Dango £8

Fresh Strawberries, Yuzu Strawberries Sy



123V Browns

A 15% Discretionary Service Charge will be added to your bill. We adhere to the Government Tipping Act and 100% of service charge is fairly redistributed amongst all 123V Browns employees. Please note that we cannot accept non-monetary tips. If you feel that someone went far and beyond expectation and you would like to reward them accordingly, please ask them for their service QR code. 123V Browns is proud to present all its menus free from all animal products.

Allergens: G: Gluten, SO2: Sulphur, N: Nuts, Se: Sesame, Sy: Soya, M: Mustard, C: Celery





123V Browns DRINKS



Sparkling Wine

	Glass(125ml)/Bottle
Prosecco Cantina Bernardi Spumante Bio	10/40
Vouvray Brut	
Domaine Breton 'La Dilettante'	15/76
Champagne Deville Carte Noire	18/90

White Wine

	Glass (125ml)/Bottle
Gaillac 2023 Château Clement-Termes	10/35
Marlborough Valley	
2022 Te Whare Ra 'Riesling M'	13/55
Salina 2023 Caravaglio	
'Occhio di Terra Malvasia' (orange wine)	15/75
Chablis 1er Cru	
2023 Domaine Tremblay 'Côte de Lechet'	16/80

Rosé

	Glass (125ml)/Bottle
Côtes de Provence	
2023, Capdevielle et Ginter 'Rosé Elegance'	10/40
Bandol Rosé 2023 Domaine La Suffrène	14/65

Red Wine

	Glass (125ml)/Bottle
Mendoza 2022, Bodega Cecchin 'Malbec'	10/38
Sancerre Rouge 2020, Domaine Henri	
Bourgeois 'Les Baronnes'	15/75

Beer

	33cl
Hoxton Hill Fin Lager 4.6%	6
Hoxton Hill Duel X Pale Ale 4.2%	6
Peroni Nastro Azzurro 5.1%	6
Lucky Saint 0.5%	6

Bottled Water

	33cl/75cl
Belu Still Water	2.5/4
Belu Sparkling Water	2.5/4



Cocktails

Bèrto Spritz	13
Bèrto, Prosecco, Soda	
Bramble	15
Gin, Crème de Mure, Lemon, Blackberries	
Espresso Martini	15
Vodka, Espresso, Coffee Liqueur	
Whiskey Sour	15
Bourbon, Lemon, Aquafaba, Sugar, Angostura	
Root & Rice	13
Sake, Ginger Syrup, Lime	
Mayfair Julep	15
Woodford Reserve, Cucumber & Mint Syrup, Lime	
Margarita/Spicy Margarita	15
Tequila, Cointreau, Agave Syrup, Lime	

Non-Alcoholic

Summer Berries	10
Strawberries, Blackberries, Lime, Mint, Soda	
Peach & Bergamot	10
Peach, Bergamot, Earl Grey	
Scent of the Woods	10
Apricot, Rooibos, Vanilla, Thyme, Pentire Adrift	
Watermelon Sour	10
Watermelon, Basil, Aquafaba, Seedlip Spice	
Raspberry Cooler	10
Raspberry, Elderflower, Lemon, Soda Water	
Bitter Orange	10
Seedlip Spice, Amarico Aperitivo, Lyle's Italian Spritz	

Soft Drinks

	33cl
Karma Cola / Sugar Free	4.5
Lemony Lemonade	4.5
Gingerella	4.5
Fresh Juice Orange/Apple	4.5

Tea & Coffee

Espresso/Cortado/Macchiato	3.5
Cappuccino/Latte/Flat White	4
(We are using oat milk for our coffees by default, please inquire with your waiter for availability of other plant milks)	
Jing Loose Leaf Tea	
Jade Sword Green/Assam Breakfast/	
Earl Grey/Rooibos	4
Chamomile/Fresh Mint Infusion	4

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