



To my Esteemed Patron,

A magnificent pearl amidst the grit of Gotham City, a testament to my flair for the theatrical and my appreciation for the exquisite. This coveted harbor location offers me something no other place in Gotham could - access to the freshest, most exotic ingredients from the sea. It's about creating a culinary masterpiece, a symphony of flavours that represent the rich tapestry of Asian cultures and their stories. This menu, it's not just food. It's a narrative, a journey through the East, right here in our city.

I aim to present Gotham a slice of the world, a taste of diversity, cloaked in the elegance that my patrons deserve. The Iceberg Lounge isn't merely an establishment; it's a stage for storytelling, where every morsel spins a tale. Within its delights are dishes inspired by some of the city's most infamous characters. They are all marked with my symbol ☂.

And about my... unsavoury reputation, well, even a "Gentleman of Crime" can appreciate fine art, can't he?

Yours,  
Oswald

# YOUKOSO

<b>Nitro Ice Drops</b>	5.5
<b>Edamame</b> (pb) Maldon sea salt	5
<b>Spicy edamame</b> (pb) chilli, garlic	5.5
<b>Truffle edamame</b> (pb) truffle, teriyaki	9.5
<b>Miso soup</b> (pb) fresh tofu, spring onion, wakame, miso broth	5
<b>Spicy miso soup</b> (pb) fresh tofu, spring onion, wakame, miso broth, chilli, garlic	5
<b>Shishito peppers</b> (pb) grilled peppers, soy, shichimi, Maldon sea salt	7.5



## SALADS

<b>Spinach</b> (pb) sweet soy sesame, tahini miso	8
<b>Seaweed</b> (v) tosaka, wakame, lollo rosso, lollo biondi, spicy sesame vinaigrette	8
<b>Sashimi</b> hamachi, salmon, eel, obsiblu prawn, seabass, ikura, green apple, cucumber, cress, wasabi vinaigrette	18
<b>Lobster</b> avocado, cucumber, heritage tomatoes, sweet chilli soy	24
<b>Prawn chirashi</b> obsiblu prawn, ikura, fresh wasabi, shiso, pickles	21

(pb) Plant-based | (v) Vegetarian |  Gotham City inspired

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order, however we cannot fully guarantee that the food in these premises will be free from allergens. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

\*Add caviar as extra\* 4.5 (1gr)  
\*Add fresh truffle as extra\* MP (1g)

# SMALL PLATES

<b>Tuna crispy rice</b> spicy sesame aioli	18
<b>Avocado crispy rice</b> (pb) wasabi aioli	18
<b>Karaage</b> crispy chicken, sesame aioli, mixed pickles	14
<b>Truffle tuna tartare*</b> akami tuna, truffle soy, crispy gyoza skin	21
<b>Salmon tataki</b> aji amarillo, yuzu tiger milk, tomato salsa	16
<b>Wagyu tataki*</b> truffle ponzu, truffle salsa, crispy garlic, yuzu kosho	21
<b>Yellowtail tataki*</b> truffle soy, truffle salsa, nasturtium cress	21
<b>Scallop ceviche</b> yuzu garlic, rainbow radish, purple shiso	26
<b>Sea bass ceviche</b> jalapeño miso dressing, cucumber, masago, micro coriander	16
<b>Wagyu tartare taco*</b> wagyu tartare, avocado, tamari soy, yuzu kosho, gyoza crispy skin	7.5 pp
<b>Tuna taco*</b> akami tuna, yuzu garlic, avocado, masago, gyoza crispy shell	7.5 pp
<b>Nasu miso</b> (pb) grilled aubergine, caramelised sweet miso, toasted sesame	12
<b>Crispy tofu</b> (pb) seasonal mixed mushrooms, dashi broth, daikon	12

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# HOT SHUKO


## KUSHIYAKI 2 skewers

<b>Tako</b> grilled octopus, sweet soy glaze	16
<b>Beef</b> grilled fillet, teriyaki glaze	12
<b>Chicken</b> grilled chicken, teriyaki glaze	9
<b>Mixed seasonal vegetables</b> (pb) asparagus, king oyster mushroom, baby onions, sweet soy glaze	7.5

## TEMPURA

<b>Mushroom</b> (v) shimeji, enoki, king oyster mushrooms, ponzu, sesame seeds	12
<b>Calamari</b> wasabi aioli	15
<b>Prawn</b> Tiger Prawn, ponzu, sesame, shichimi	18

## GYOZAS 4 pcs

<b>Duck</b> sweet soy glaze	12
<b>Prawn</b> sweet soy glaze	12
<b>Mixed seasonal vegetables</b> (pb) sweet soy glaze	9
<b>'Why So Serious!' Gyoza Roulette</b> 6 pcs  mixed gyozas, sweet soy glaze, chilli oil	12

*"I loathe The Joker's chaotic madness, yet I'm inexplicably drawn to his unpredictable nature, like this roulette of flavour. A blend of repulsion and envy defines my conflicted feelings towards him."*

## BAO per piece

<b>Beef</b> Short rib, asian slaw, wasabi aioli	9
<b>Karaage</b> Crispy chicken, asian slaw, spicy sesame aioli	9
<b>Lobster*</b> Asian slaw, yuzu aioli, ikura	12

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\*Add fresh truffle as extra\* MP (1g)

# SASHIMI

3 slices

<b>Akami</b> 12	<b>Sea bass</b> 12
<b>Chu-toro</b> 18	<b>Oyster</b> pp 6.5
<b>O-Toro</b> 24	<b>Hamachi</b> 16
<b>Salmon</b> 12	<b>Scallop</b> 18
<b>Unagi</b> 14	<b>The Iceberg Lounge</b>
<b>Sea bream</b> 12	<b>sashimi plater</b> 110
	4pax 20 slices



# CAVIAR MENU

blinis or spiced yuzu crostini

## • BUMPS •

\*Add caviar as extra\* £4.5 (1gr) | \*Add fresh truffle as extra\* EMP (1g)

<b>Per gram</b>	<b>Per 30g tin</b>
Oscietra 4.5	Oscietra 90
Kaluga Hybrid 4.5	Schrenckii 90
Ikura 3	Kaluga 160
Trout roe 2.5	Beluga 280

# LARGE PLATES

<b>Miso black cod</b> roasted cauliflower, tahini miso, pickles	42
<b>Red mullet</b> kombu, sake, spring onion, toasted sesame oil	28
<b>Whole grilled lobster</b> heritage courgetti, wasabi butter sauce	90

<b>A5 Wagyu steak</b> black salt, kizami wasabi, wafu chimichurri, burnt lime	150g 95 / 250g 160
<b>MS9 Wagyu Tomahawk</b> seasonal vegetables, wafu chimichurri, black salt	340

<b>Poussin Teriyaki</b> robata grilled baby chicken, kimchi, gochujang, teriyaki glazed	28
<b>Soba okayu*</b> (v) buckwheat rice, dashi broth, spring onion, peas, broad beans, fresh wasabi	28



# SIDES

<b>Steamed rice</b> (pb) steamed rice, sesame	5
<b>Truffle fried rice*</b> (pb) truffle salsa, truffle soy	14
<b>Grilled baby gem</b> (v) kimchi butter, bubu arare	7
<b>Grilled asparagus</b> (pb) tahini miso	9
<b>Tenderstem broccoli</b> (pb) moromi miso	7

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\*Add fresh truffle as extra\* MP (1g)