



~ TASTING MENU ~

£105 PER PERSON

Minimum 2 people, designed to share amongst the table

\*Available for pre-order only.

**Chef's sashimi selection**

Spicy tuna maki roll with avocado

Roast king scallops with XO sauce

Japanese wagyu A5 beef tataki  
with shitake & truffle ponzu

**Black cod in citrus miso**

Roast pork belly with gochujang ketchup

Chicken yakitori with sesame

Tiger prawn 'katsu' donduri

Sharing dessert plate (V)

~ BRUNCH MENU ~

£55 PER PERSON

Minimum 2 people, designed to share amongst the table with a Bellini cocktail on arrival.

Upgrade to a Champagne brunch for £75pp

\*Available for pre-order only.

**FOR THE TABLE**

Sashimi, nigiri & maki roll selection

**SELECT ONE DISH**

Teriyaki salmon with cucumber chilli pickle

Roast pork belly with gochujang ketchup

Chicken yakitori with sesame & teriyaki sauce

Wafu crispy duck bao with cucumber & spring onion

Tiger prawn 'katsu' donburi

Grain fed sirloin with wasabi & ponzu sauce

Served with Japanese rice bowl, soy cured egg yolk & furikake (V)

Sharing dessert plate for the table (V)



# RADIO

ME LONDON | ROOFTOP BAR

## "ABOVE THE NOISE, WE MAKE OUR OWN"

Welcome to RADIO – where the skyline meets the city lights.  
Where taste, sound & sights come alive to excite your senses.

Immerse yourself in the rich history of broadcasting. This very location is the site of the first ever BBC broadcast in November 1922 from what was then Marconi House – named after the Father of radio. The name RADIO keeps this history alive.

Elevating the ME London Rooftop experience, our bar offers sophisticated & unique cocktail creation, eye-catching mixology utilizing sous vide technology with inspirational & imaginative small plate indulgences. Enjoy our Asian inspired food 'art' against a backdrop of the most stunning views in London as the music transports you above the mediocre.

Let the vibe carry you to new heights, away from the bustle of the city to a unique and extraordinary place.



# RADIO

ME LONDON | ROOFTOP BAR

Follow us on Instagram @radiorooftoplondon



~ ALL DAY MENU ~

~ SNACKS ~

- Steamed edamame with smoked sea salt 6.5 <sup>VE</sup>
- Blistered padron peppers with shichimi sea salt 8 <sup>VE</sup>
- Yuzu Kosho green olives 7.5 <sup>VE</sup>
- Lotus root crisps with sea salt 6.5 <sup>VE</sup>
- Stir fry edamame with sambal oelek & lime 7.5 <sup>VE</sup>
- Yaki gyoza, pork dumplings with dipping sauce 14

~ SUSHI, SEARED & RAW ~

- Tartare of salmon with avocado & caviar 24
- Maldon oysters with pickled onions, lime & red yuzu hot sauce 21
- Japanese wagyu A5 beef tataki with shitake & truffle ponzu 30
- Sashimi selection, salmon, yellowtail, akami, chutoro, sea bass 40
- Nigiri selection, salmon, yellowtail, akami, chutoro, sea bass 29



~ MAKI ROLLS ~

- Spicy tuna with avocado 25
- Vegetarian with asparagus 15 <sup>VE</sup>
- Salmon with ikura 18
- California roll with hand picked crab 22

~ TEMPURA & FRIED ~

- Tiger prawn tempura with a sweet chilli sauce 18
- Asparagus tempura with yuzu shichimi hollandaise 15 <sup>VE</sup>
- Crispy duck harumaki spring rolls 18
- Chilli squid with shiso & lime 17

~ MEAT & POULTRY ~

- Japanese wagyu A5 sirloin with wasabi & ponzu sauce 70
- Chicken yakitori with sesame & teriyaki sauce 22
- Roast pork belly with gochujang ketchup 20
- Wafu crispy duck bao with cucumber & spring onion 20

~ FISH & SHELLFISH ~

- Roast king scallops with XO sauce 29
- Teriyaki salmon with cucumber chilli pickle 25
- Tiger prawn 'katsu' donburi 19
- Black cod in citrus miso 42

~ RICE, SALAD & VEGETABLES ~

- Japanese rice bowl, soy cured egg yolk & furikake 9 <sup>VE</sup>
- Grilled asparagus with teriyaki 12 <sup>VE</sup>
- Aubergine with ginger miso 11 <sup>VE</sup>
- Spinach, pink grapefruit & avocado salad with maple soy dressing 9 <sup>VE</sup>



~ DESSERTS ~

- Matchamisu 12 <sup>VE</sup>
- Caramelised drunken pineapple 12 <sup>VE</sup>
- Pavlova with white miso 10 <sup>VE</sup>
- Mochi | mango & passion fruit, coconut, salted caramel, pistachio 9 <sup>VE</sup>



~ LUNCH / PRE THEATRE MENU ~

£48 PER PERSON

Minimum 2 people, designed to share amongst the table, available 12noon - 5pm.

Spinach, pink grapefruit & avocado salad with maple soy dressing <sup>VE</sup>

Crispy duck harumaki spring rolls

Chef's nigiri selection

Salmon maki roll with ikura

Asparagus tempura with yuzu shichimi hollandaise <sup>VE</sup>

SELECT ONE DISH

Tiger prawn 'katsu' donburi

Roast pork belly with gochujang ketchup

Chicken yakitori with sesame & teriyaki sauce

Served with Japanese rice bowl, soy cured egg yolk & furikake <sup>VE</sup>

Choice of one of our a la carte desserts £5 supplement per person

~ SHARING PLATTERS ~

Minimum 2 people, designed to share amongst the table.  
\*Available for pre-order only.

Sushi, seared & raw 45pp  
Tartare | Oysters | Sashimi | Nigiri | Maki

Hot selection 45pp  
Tempura & fried | Skewers & grilled meats | Fresh seafood

Something sweet 15pp  
Chef's selection of our signature desserts served with seasonal & exotic fruits

~ CHEF SPECIALS ~

Ask your server for details



Please always inform your server of any allergies before placing your order as not all ingredients can be listed & we cannot guarantee the total absence of allergens in our dishes. **Scan to view** a copy of our allergens & calorific menus. A discretionary service charge will be added to your bill.