

JAH JAH

TOKYO POP-UP · 100% VEGAN

MAIN PLATES

ITAL STEW

Rastafari-inspired coconut vegetable stew served with rice and beans, Jamaican festival dumplings, sauce chien, plantain, cabbage and carrot pikliz, and jerk oyster mushrooms.

Allergens: Gluten, coconut, soy

JAH JAH MAFÉ

West African peanut stew served with basmati rice, seasonal roasted vegetables, fried soy protein, roasted peanuts, lemon-marinated onions and chilli.

Allergens: Peanuts, soy

JOLLOF PLATE

West African jollof rice cooked in a spiced tomato sauce, served with suya-spiced soy skewers, plantain, fresh salad, cucumber, tomato and red onion relish, and roasted pepper sauce.

Allergens: Soy, peanuts

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TOKYO POP-UP · DAILY SIDES

SIDES OF THE DAY

A selection of three sides is offered each day, guided by seasonal produce, availability and the chef's inspiration.

LENTIL AKARA & GREEN SAUCE

Spiced lentil fritters with a fresh coriander and lime green sauce.

VEGETABLE ACCRAS & SAUCE CHIEN

Crispy seasonal vegetable accras with fresh herbs and mild chilli, served with sauce chien.

Allergens: Gluten

JERK-MISO EGGPLANT

Roasted eggplant with jerk-miso sauce, spring onions and sesame seeds.

Allergens: Soy, sesame

TRINI DOUBLES

Two turmeric bara breads filled with curried chickpeas, tamarind chutney, cucumber and coriander.

Allergens: Gluten

SWEET & SPICY CAULIFLOWER

Crispy cauliflower with a sweet and spicy sauce, spring onions and sesame seeds.

Allergens: Gluten, soy, sesame

JAPANESE YAM CROQUETTES

Three crispy Japanese yam croquettes filled with jerk mushrooms and served with a spiced seasonal fruit ketchup. In November: persimmon, yuzu and chilli.

Allergens: Ask our team about today's gluten-free option

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TOKYO POP-UP · SWEET & FRESH

DESSERTS OF THE DAY

Banana Tatin is our signature dessert. One additional dessert rotates daily according to seasonal produce and availability. Please ask our team about today's selection.

BANANA TATIN

Caramelised banana tarte Tatin with miso caramel, Caribbean-style coconut sorbet and fresh lime zest.

Allergens: Gluten, soy, coconut

RAW KAKI CHEESECAKE

Raw cashew and coconut cheesecake with persimmon jelly, fresh persimmon tartare and yuzu zest.

Allergens: Cashew nuts, coconut · Gluten-free

SWEET POTATO LAYER CAKE

Three-layer sweet potato cake filled with hibiscus compote and vanilla plant-based cream.

Allergens: Gluten; may contain soy

CHOCOLATE & SILKEN TOFU GANACHE

Silken tofu and chocolate ganache served with hibiscus- and orange-poached pear and caramelised peanuts.

Allergens: Soy, peanuts

COCONUT FLAN

Creamy coconut flan with a light caramel.

Allergens: Coconut

DRINKS

JUICE OF THE DAY

Fresh fruit juice made with the day's seasonal produce.

BAOBAB & PINEAPPLE JUICE

Baobab and pineapple juice, served chilled.

GINGER JUICE

Fresh ginger juice with lemon and cane sugar.

BISSAP & LEMONGRASS

Hibiscus and lemongrass infusion, lightly sweetened.

GINGER BEER

Sparkling and spicy ginger beer, served chilled.

Final allergen information may vary according to the Japanese products and suppliers used. Please speak with our team before ordering.