

V=vegan, VG=vegetarian, GF=gluten free

Please ask a member of staff about the ingredients in your meal before placing your order. Food prepared here may contain or have come in contact with all food allergens

Prices and contents may change without prior notice

SMALL DISHES

Green leaf salad ponzu dressing	V	GF	£3.00	Pork gyoza		£8.50
Seaweed salad	V	GF	£4.50	Mixed vegetable gyoza	V	£7.50
Hiyayakko with bonito flakes		GF	£3.00	Takoyaki (octopus balls)		£6.50
Edamame with sea salt and lemon	V	GF	£4.00	Yakitori (2 skewers)		£4.00
Miso soup	V	GF	£4.00	Sushi rice	V	GF £4.00
Steamed rice	V	GF	£3.00	Crunchy chicken drumsticks		£3.50

SASHIMI

Salmon - 3 pieces		GF	£6.00	Scallop - 3 pieces	GF	£6.00
Tuna - 3 pieces		GF	£6.00	Sweet prawn - 3 pieces	GF	£24.00
Assorted - 12 pieces		GF	£19.00			

NIGIRI

Salmon - 2 pieces		GF	£6.00	Sweet prawn - 2 pieces	GF	£16.00
Tuna - 2 pieces		GF	£6.00	Eel - 2 pieces		£6.00
Scallop - 2 pieces		GF	£6.00	Nigiri set - 10 pieces		£25.00

HAND ROLL

California			£6.50	Tuna, cucumber, and avocado	GF	£6.50
Salmon, cucumber, and avocado		GF	£6.50	Eel, cucumber, and avocado		£6.50
Vegan	V	GF	£6.50			

SUSHI ROLLS

Spicy tuna roll			£9.80	Crunchy prawn katsu roll		£10.00
Tuna, avocado, cucumber & spicy mayo				Prawn katsu, avocado, cucumber, spicy mayo & crunchy onion		
Spicy salmon roll			£9.80	California roll		£10.00
Salmon, avocado, cucumber & spicy mayo				Kanikama seafood sticks, cucumber, avocado, Japanese mayonnaise & tobikko		
Vegetable roll	V	GF	£9.00	Breakfast roll		£12.00
Avocado, cucumber & pickled daikon radish				Chicken katsu, avocado, scrambled egg & Japanese mayonnaise		
Salmon & avocado roll		GF	£9.80	Caterpillar roll		£12.80
Salmon, avocado				A Cucumber and eel roll served with sliced avocado placed on top of the roll. Eel sauce		
Tuna & avocado roll			£9.80	Soft shell crab maki		£12.80
Tuna, avocado				Soft shell crab, avocado, cucumber & tobikko		
Chicken katsu roll			£9.80	Rainbow maki		£12.80
Chicken katsu, avocado, Japanese mayonnaise				A cucumber roll served with colourful strips of sliced Salmon, Tuna, and Avocado on its top.		
Crunch salmon roll			£10.00	Crunch tuna roll		£10.00
Salmon, avocado, cucumber, spicy mayo & crunchy onion				Tuna, avocado, cucumber, spicy mayo & crunchy onion		
Tempura prawn futo maki			£11.80	Tempura salmon futo maki		£11.80
2 pieces tempura prawn, avocado, cucumber & tobikko				2 pieces tempura salmon, avocado, cucumber & tobikko		
Salmon Hosomaki		GF	£7.00	Avocado Hosomaki	V	GF £7.00
Tuna Hosomaki		GF	£7.00	Eel Hosomaki		£7.00
Cucumber Hosomaki	V	GF	£7.00			

SUSHI BOWLS

Salmon sushi bowl			£11.80	Tuna sushi bowl		£13.80
Mix sushi bowl			£12.80	Mega mixed sushi bowl		£25.00

MAKE IT A MEAL - available with order of main

Rice, miso and small salad	V	GF	£5.00	Rice, curry sauce and small salad	V	£5.00
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MAIN DISHES

Agedashi tofu	V	GF	£8.50	Pork ginger		£10.00
Four pieces of deep fried tofu served with agedashi dipping sauce				Medallions of pork cooked in a soy and ginger sauce, served on a bed of fresh cabbage, topped with fried onion.		
Chicken chan chan yaki			£10.50	Sesame chicken wings		£8.00
Chicken katsu served atop blanched soft cabbage. Served with chan-chan sauce and an onsen egg.				Four pieces of marinated and deep fried spicy chicken wings		
Chicken karaage			£7.00	Ribeye steak	GF	£18.00
9 pieces of fried chicken served with Japanese mayonnaise, and a lemon wedge				Locally sourced British beef steak cooked to your preference. Your choice of sauce.		
King prawn tempura 6 pieces			£10.50	Chicken katsu		£8.50
Vegetable tempura 10 pieces	VG		£10.50	Pork katsu		£8.50
Chicken teriyaki		GF	£8.50	King prawn katsu		£8.50
Beef teriyaki		GF	£10.00	Salmon katsu		£8.50
Salmon teriyaki		GF	£8.50	Tuna katsu		£8.50
Tofu teriyaki	V	GF	£8.50	Vegetable katsu		£8.50

Don (Donburi)

A bowl of steamed rice with various toppings

Chicken teriyaki don		GF	£11.50	Karaage don		£9.00
Beef teriyaki don		GF	£12.80	Karaage teriyaki don		£10.50
Salmon teriyaki don		GF	£11.50	Chicken katsu don		£12.00
Tofu teriyaki don	V	GF	£11.50	Chicken katsu cooked in a special dashi sauce with sliced onion and egg on rice. Garnish of spring onions.		
Vegetable kakiage Don		VG	£8.50	Pork katsu don		£12.00
Shredded vegetables fried in a disk shape on the bowl of rice. Sweet sauce drizzled on top.				Pork katsu cooked in a special dashi sauce with sliced onion and egg on rice. Garnish of spring onions.		

Ramen

Fresh egg noodles made from locally available flour, soup, toppings and seasonings all made from fresh local ingredients. Rice noodles available

Paitan ramen			£12.50	Vegetarian broth ramen	VG	£11.80
Paitan broth with ma-yu garlic oil, chashu pork, marinated soft boiled egg, spring onions, sesame seeds, pickled ginger and nori seaweed.				Soy sauce flavoured vegetarian broth served with tofu, marinated soft boiled egg, and spring onions.		
Tokyo shoyu ramen			£11.80	Abu-ramen		£11.00
Soy sauce flavoured chicken broth served with chashu pork, marinated soft boiled egg and spring onions.				Spicy tossed dry noodles with beansprouts, spring onions, chashu pork, sesame seeds and chilli oil. (vegetarian option available)		
Kyoto shio ramen			£11.80			
Sea salt flavoured chicken broth served with chashu pork, marinated soft boiled egg and spring onions.						

RAMEN EXTRA

Chashu (3 slices)			£3.00	Tofu (3 slices)		£2.00
Marinated soft boiled egg			£1.50	Nori seaweed (3 pieces)		£1.50
Extra portion noodles	VG		£4.00	Extra ramen soup		£5.00

SAUCE AND GARNISH

Japanese mayo		VG	£1.00	Spicy mayo	VG	£1.00
Japanese curry sauce	V		£3.00	Japanese kimchi sauce		GF
Japanese katsu sauce			£1.00	Sweet chilli sauce	V	£1.00
Soy sauce	V	GF	£1.00	Koto spicy oil	V	£1.00
Wasabi mayo		VG	£1.00	Koto spicy miso	V	£1.00
Tobikko (fish roe)			£1.00	Sushi ginger	V	GF
Koto BBQ sauce	V	GF	£3.00	Wasabi	V	GF

BEER

Asahi Super Dry (330ml)	£3.50
Kirin Ichiban Beer (330ml)	£3.50
No Alcohol Beer	£3.00

SAKE

	Bottle
Choryo yoshino suginotaruzake 15.5% <i>This barrel-matured sake is fresh with a pleasant cedar flavour and an elegant, young woody aroma</i>	£26.40
Kikusui Junmai Ginjo 15.5% <i>A junmai ginjo with fresh cantaloupe and banana aromas and a mandarin orange overtones</i>	£28.00
Gassan No Yuki 15.4% <i>An initial strawberry sweetness transforms into an earthy savouriness</i>	£29.70
Kozaemon Tokubetsu Junmai 15.5% <i>An elegant nose of pear and vanilla ice cream belies the flavoursome, chewy mouthfeel.</i>	£29.00
Ozeki mini 100ml 14.2% <i>Well balanced with a complex fruitiness</i>	£3.90
Ozeki bottle 375ml 14.5% <i>A fresh well balanced flavour appreciated by all sake connoisseurs</i>	£10.80
Ozeki Karatanba bottle 300ml 15.4% <i>An easy-drinking, smooth sake with a fruity depth of flavour and a creamy mouthfeel</i>	£9.80

WHITE WINE

	Bottle
Parlez-Vous Sauvignon Blanc, France 11.5%	£16.00
Mio Passo Pinot Grigio (Sicily) 13%	£16.00
Chablis, Alain Geoffroy, France 12.5%	£29.00

ROSE WINE

	Bottle
Cette Nuit Grenache Rosé, Pays d'Oc 12.5%	£15.00

RED WINE

	Bottle
Santa Lucia, Special Release, Merlot Chile 13%	£15.20
Los Haroldos 'Chacabuco' Medoxa Malbec 13.5%	£17.00
Vieux Château des Combes, St.Émilion Grand Cru, France 15%	£34.00

CHAMPAGNE & SPARKLING WINE

	Bottle
Bellino Prosecco Spumante Extra Dry 20cl	£7.50
Bellino Prosecco Spumante Extra Dry 75cl	£19.50
Bollinger	£70.00

PLUM WINE

	Bottle
Ozeki Kanjujku Plum Wine 720ml	£26.20
Nakata Kishu Plum Wine 300ml 12%	£12.00

SOFT DRINKS

Aloe Vera honey	£3.00	Coke	£2.00
Aloe Vera watermelon and peach	£3.00	Diet coke	£2.00
San Pellegrino Aranciata Rossa	£2.50	Coke zero	£2.00
San Pellegrino Limonata	£2.50	Sprite	£2.00
Ramune soda original	£2.50	Still water	£2.00
Ramune soda watermelon	£2.50	Sparkling water	£2.00
Ramune soda lychee	£2.50	Green tea	£2.00
Ramune soda Yuzu citrus	£2.50	Oolong tea	£2.00
Elderflower presse	£2.50	Cranberry juice	£2.50
Apple juice	£2.50		