



# MENU

*Our fish is sourced with pride from the esteemed Japanese supplier, T&S Enterprises, renowned for their premium quality.*

## Starters

<b>Edamame (v)</b>	4.5	<b>Agedashi Tofu (v)</b>	7	<b>Nasu Dengaku (v)</b>	7
<i>Spicy (v)</i>	5	Deep Fried Tofu with a Soy Dashi Sauce.		Miso Glazed Eggplant.	
<b>Tenderstem Broccoli (v)</b>	6	<b>Sweet Potato Croquette (v)</b>	5	<b>Tuna Tataki</b>	13
<b>Goma Wakame (v)</b>	4.5	<b>Fried Crispy Gyoza (5pc)</b>		Sesame, Ponzu.	
<b>Seafood Sunomono</b>	8.5	Chicken	7	<b>Yakitori (2pc)</b>	6.5
<b>Vegetarian Spring rolls (3pc)</b>	5.5	Vegetable	7	<b>Tsukune (2pc)</b>	6
		Prawn	8	<b>Seared Japanese Scallops</b>	9
<b>Chicken Karaage</b>	7.5	<b>Takoyaki</b>	7	With yuzu mayonnaise.	
<i>Spicy</i>	8	Crispy Octopus Balls, Savoury Takoyaki Sauce.			

## Sides

<b>Miso Soup (v)</b>	3.5
<b>Seasoned Sushi Rice (v)</b>	4
<b>Steamed White Rice (v)</b>	3.5
<b>Salmon Teriyaki</b>	9
<b>Chicken Katsu</b>	6
<b>Japanese Pickles</b>	3
<b>Japanese Curry (Extra)</b>	3
<b>Ikura Topping (25g)</b>	4.5
<b>Tobiko Topping (15g)</b>	2.5

## Tempura

*Served With Tempura Sauce & Grated Daikon.*

<b>Prawn Tempura (4pc)</b>	9
<b>Vegetable Tempura (v)</b>	8.5
<b>Mixed Tempura</b>	13
Mix of Prawn & Vegetable tempura.	

## Salads

*Peppers, Tomatoes, Avocado, Edamame.*

*Choose from Wasabi & Yuzu or Sesame Dressing.*

<b>Mixed Sashimi Salad</b>	16
Chefs' Choice of Fresh Fish (8 Slices)	
<b>Salmon Sashimi Salad</b>	15
(8 Slices)	
<b>Tuna Sashimi Salad</b>	16
(8 Slices)	
<b>Yellowtail Sashimi Salad</b>	16
(8 Slices)	
<b>Spicy Seared Tako (Octopus) Salad</b>	9
With Yuzu Dressing.	
<b>Tofu Salad (v)</b>	6.5
<b>Mixed Leaf Salad (v)</b>	5.5

## Chef's Choice

### *SASHIMI SET*

<b>Chu Set</b>	29
3 Types Of Fish, 9 Pcs Sashimi.	
<b>Jyo Set</b>	39
5 Types Of Fish, 15 Pcs Sashimi.	
<b>Tokujo Set</b>	49
7 Types Of Fish, 21 Pcs Sashimi.	

### *NIGIRI SET*

<b>Chu Set</b>	19
Chefs' Choice of Nigiri (6 pc)	
<b>Jyo Set</b>	29
Chefs' Choice of Nigiri (9 pc)	
<b>Tokujo Set</b>	43
Chefs' Choice of Nigiri & Maki (12 pc)	

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## Sashimi (3pc)

Uni ( <i>Sea Urchin</i> )	14
Otoro ( <i>Fatty Tuna</i> )	14.5
Chutoro ( <i>Mid-Fatty Tuna</i> )	12.5
Akami ( <i>Lean Red Tuna</i> )	8
Salmon	6.5
Sea Bass	6.5
Sea Bream	7
Ikura ( <i>Salmon Roe</i> )	8.5
Japanese Scallops	7
Hokkigai ( <i>Surf Clam</i> )	6.5
Tako ( <i>Octopus</i> )	7
Unagi ( <i>Grilled Eel</i> )	7
Japanese Omelette (v)	5
Hamachi ( <i>Yellowtail</i> )	8
Shimesaba ( <i>Mackerel</i> )	6

## Donburi

*Served with Edamame, avocado and sesame seeds.*

Negitoro Donburi	18.5
Salmon Donburi	14.5
With Ikura	16
Tuna Donburi	16.5
With Ikura	18
Deluxe Chirashizushi	31.5
<i>Chefs' Choice of Sashimi (16 Slices) Sashimi served over seasoned rice.</i>	
Chirashizushi	21.5
<i>Chefs' Choice of Sashimi (8 Slices) Sashimi served over seasoned rice.</i>	

## Poké Bowls

*Served with Edamame, Avocado, Baby Radish, Cucumber, Sweetcorn, Aonori, Sesame Seeds & Poké Dressing.*

Salmon Poké	13.5
Tuna Poké	15
Salmon & Tuna Poké	16

## Futomaki

*Large Sushi Rolls (5pc).*

Spider Roll	14
<i>Soft Shell Crab Tempura, Avocado, Cucumber, Spicy Mayo &amp; Teriyaki.</i>	
California ( <i>Inside Out</i> )	9.5
<i>Inside Out, Avocado, Cucumber, Crab Stick, Tobiko, Mayo.</i>	
Salmon & Asparagus Tempura	10.5
<i>Avocado, Cucumber, Chopped Benishoga, Mayo &amp; Teriyaki.</i>	
The Vegan One	7.5
<i>Avocado, Cucumber, Pickled Carrot, Inari, Takuan.</i>	
The Veggie One	7.5
<i>Avocado, Cucumber, Pickled Carrot, Japanese Omelette, Mayo.</i>	

## Inside Out Rolls

*Large Rolls with Sesame Seeds (8pc)*

Prawn Tempura Roll	7.25
Salmon & Avocado Roll	6.5
With Spicy Mayo	7
With Tobiko	7.25
Tuna & Avocado Roll	7
With Spicy Mayo	7.25
Spicy Yellowtail Roll	7.5
Classic California Roll	6.5
With Tobiko	7
California Snow Crab Roll	8.5
With Tobiko	9
Grilled Eel & Cucumber Roll	8
Avocado & Cucumber Roll (v)	5

## Special Rolls

*Large Rolls with Toppings*

Dragon Roll	16
<i>Grilled Eel Topping, Tempura Prawn, Cucumber, Sesame.</i>	
Seared Salmon Roll	16
<i>Seared Salmon Topping, Tempura Prawn, Cucumber, Mayo, Homemade Soy.</i>	
Rainbow Roll	16
<i>Assorted Fish Topping, Tempura Prawn, Cucumber, Mayo, Spring Onion.</i>	
Seared Toro Roll	16
<i>Seared Fatty Tuna Topping, Avocado, Cucumber, Homemade Soy.</i>	
Grilled Black Cod Roll	16
<i>Seared Black Cod Topping, Avocado, Cucumber, Teriyaki.</i>	
Veg Dragon Roll (v)	9.5
<i>Layered Avocado Topping, Pickled Carrot, Cucumber, Green Leaf.</i>	

## Sushi Maki

*Small Rolls (6pc)*

Salmon Maki	5
Spicy	5.3
Tuna Maki	5.2
Spicy	5.5
Tuna & Spring Onion Maki	5.5
Negitoro Maki	7.2
Sea Bass Maki	5
Sea Bream Maki	5
Yellowtail Negi Maki	5.3
Prawn Tempura Maki	5.5
Snow Crab Maki	6
Shimesaba Shiso Maki	5
Asparagus Tempura Maki	5.5
Japanese Omelette Maki (v)	4
Avocado Maki (v)	4
Cucumber Maki (v)	4
Oshinko Maki (v)	4
<i>Pickled radish with shisho leaf</i>	
Natto Maki	4
<i>Fermented soybeans with spring onions.</i>	

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## Nigiri

*A La Carte (2pc)*

Otoro ( <i>Fatty Tuna</i> )	13	Japanese Scallops	6.5
Chutoro ( <i>Mid-Fatty Tuna</i> )	9	Hokkigai ( <i>Surf Clam</i> )	6
Akami ( <i>Lean Red Tuna</i> )	6.5	Japanese Omelette (v)	4.5
Salmon	5.5	Inari ( <i>Sweet Tofu</i> ) (v)	4.5
Sea Bass	5.5	Shimesaba ( <i>Mackerel</i> )	5.5
Sea Bream	5.5		
Boiled Prawn	4.5		
Tako ( <i>Octopus</i> )	6		
Unagi ( <i>Grilled Eel</i> )	6		
Hamachi ( <i>Yellowtail</i> )	6.5		

## Gunkan

*Battleship-style sushi (2pc).*

Uni ( <i>Sea urchin</i> )	9
Negitoro ( <i>Chopped Fatty Tuna</i> )	7.5
Ikura ( <i>Salmon Roe</i> )	8
Tobiko ( <i>Flying Fish Roe</i> )	6
Japanese Snow Crab	7.5

## Handrolls

Uni ( <i>Sea Urchin</i> )	7.5
Salmon & Avocado	5.5
Spicy Tuna	6
Grilled Eel & Cucumber	6.5
Spicy Yellowtail	6.5
Spicy Snow Crab	7
Negitoro <i>Chopped Fatty Tuna with Spring Onion.</i>	7
Avocado & Cucumber (v)	4.5
Japanese Omelette (v)	5

## Sushi Sets

Salmon Set (22pc)	26
Salmon Sashimi, Nigiri, Uramaki & Hosomaki	
Tuna Set (22pc)	30
Tuna Sashimi, Nigiri, Uramaki & Hosomaki	
Salmon & Tuna Set (28pc)	35
Salmon & Tuna Sashimi, Nigiri & Uramaki	
Vegetarian Set (22pc)	21
Vegetarian Dragon Roll, Cucumber Maki, Avocado Maki, Inari Nigiri	
Kid's Set (12pc)	7
Salmon, Omelette, Cucumber & Avocado Maki (3pc each)	

## Japanese Hot Dishes

Grilled Miso Black Cod	21	Chicken Karaage Donburi	14
Sweet Miso Marinated Black Cod, Grilled & Served with Steamed White Rice.		Deep-Fried Chicken Topped with Mayo & Teriyaki Sauce. Served on Steamed White Rice.	
Unagi Donburi	21	Chicken Katsu Curry	14
Grilled Freshwater Eel & Unagi Tare Served on Steamed White Rice.		Fried Crispy Chicken Cutlet Served with Steamed White Rice & Japanese Curry Sauce.	
Salmon Teriyaki Donburi	14	Veg Croquette Curry (v)	13.5
Pan-Fried Salmon, Glazed with Teriyaki Sauce & Served on Steamed White Rice.		Crispy Vegetable Croquette Served with Steamed White Rice & Japanese Curry Sauce.	
Chicken Teriyaki Donburi	14	Tempura Udon	14.5
Pan-Fried Chicken, Glazed with Teriyaki Sauce & Served on Steamed White Rice.		Udon Noodles, Served in a Soy Dashi Broth with Prawn & Vegetable Tempura.	
Tempura Donburi	14.5		
Crispy Prawn & Vegetable Tempura Served on Steamed White Rice with Tempura Sauce.			

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# DRINKS



## Sake

Shirakabegura Gokai Nama (Hyogo)	4.5   10.5
Shirakabegura Kimoto Junmai (Hyogo)	7   18.5
Kizakura 'S' Junmai Daiginjo (Kyoto) 180ml	12.5
Hakushika Ginjo Nama (Hyogo)	5.5   14.5
Hakushika Yamadanishiki (Hyogo)	6.5   16.5
Yuzu Sake	6.5   40.5
Hot Sake (Large)	14.5
Hot Sake (Small)	8.5

## Whites 125 ml/glass

Riesling, Dry, Clare Valley, Pikes (Australia, 2022)	7   35.5
Albarino, Martin Codax (Spain, 2022)	7   35.5
Gruner Veltliner Erich Maccherndl (Austria, 2022)	6.5   34.5

## Reds 125 ml/glass

Malbec, Trapiche (Argentina, 2020)	6   30.5
Pinot Noir, Bourgogne, M. Juillot (France, 2022)	8.4   45.5

## Sweet Wines 125 ml/glass

Umeshu (Plum Wine)	5.5   28
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## Whiskey

SERVED STRAIGHT OR ON THE ROCKS (50ml)

Suntory Toki Abv. 43%	7.5
Nikka From The Barrel Abv. 51.4%	10.5

## Beers

Asahi, Sapporo, or Kirin (330ml)	6
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## Soft drinks

Coca Cola, Diet Coke, Coke Zero, Sprite, Fanta Orange, San Pellegrino Orange, San Pellegrino Lemon (300ml)	3
Frobisher Orange (250ml), Frobisher Apple (250ml), Frobisher Pineapple (250ml)	3.45
Ramune Original/Grape (200ml)	3.45
Still Or Sparkling Water (330ml)	3
Tea (Refillable) - Sencha or Houjicha (Roasted)	3

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