



Sushi Bar

URAMAKI ROLLS (4 PIECES)

SALMON AVOCADO ROLL £6

Salmon and avocado, Japanese mayonnaise, wasabi

PRAWN ROLL £6

Tempura prawn with avocado, teriyaki, sesame seeds, rolled with tempura flakes

HAMACHI ROLL £12

Yuzu and spring onion, truffle oil

SPICY TUNA ROLL £11

Tuna, spring onion, Japanese pepper sauce, rolled with tempura flakes

GARDEN ROLL (V) £8

Mixed leaves, sweet tofu, Japanese pickled radish

CUCUMBER AVOCADO ROLL (V) £6

Sesame

SASHIMI (4 SLICES)

SALMON £9

TUNA £13

SCALLOP £16

HAMACHI £13

NIGIRI (2 PIECES)

SALMON £5

TUNA £8

SCALLOP £12

HAMACHI £10

TOFU £5

Signature Platters

A selection of sushi and sashimi favourites, chosen by our Japanese culinary wizard Shi.

URAMAKI & NIGIRI £45 | URAMAKI, NIGIRI & SASHIMI £85

Small Plates

EDAMAME £4.50

Steamed soybeans

CRISPY CHILLI SQUID £14

Crispy squid, red chilli, spring onion, lime, sweet pepper sauce

GYOZA: CHICKEN or VEGGIE £9

Steamed and pan-fried Japanese dumpling, spicy vinaigrette sauce

CHICKEN KARAGE £11

Japanese fried boneless chicken thigh

CRISPY CAULIFLOWER POPCORN £8

Teriyaki sauce, lime & soy

TUNA TATAKI £17

Ponzu, chilli, sesame

ORIENTAL SEAWEED SALAD (V) £12

Hiyashi wakame, tosaka, pickled mooli, cucumber, sesame dressing

Mains

Served with fried aubergine, sweet soy, Japanese sweet wine, and sesame seeds

SPICY TERIYAKI RIBEYE OF BEEF £38

Mushroom Teriyaki Rice, Japanese Pickles

SALMON TERIYAKI £28

Grilled asparagus, sweet potato, parsnip, carrot & beetroot

JAPANESE SPATCHCOCK MISO CHICKEN £26

Ginger, miso & teriyaki mushroom rice

PUMPKIN KATSU £16

Grilled asparagus, sweet potato, parsnip, carrot & beetroot

