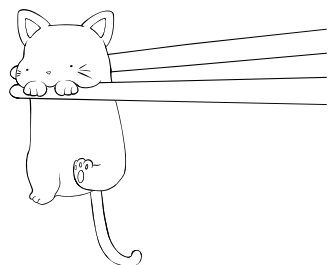


F O O D
M E N U

フードメニュー

STARTERS おつまみ

Deluxe tofu Kimchi, Seaweed, Sesame dressing	4.8	Prawn tempura (2pc)	6
Tako-yaki octopus balls (6pcs)	6.5	Grilled salmon cake Served with ponzu mayo	6.8
Karage crispy chicken 🐾	7	Softshell crab tempura	8.5
Tako-wasa wrap Wasabi octopus, cream cheese, seaweed	6		



VEGAN STARTERS ヴィーガンおつまみ

Edamame v/g.o	3.8	Agedashi tofu (4pc) v	6
Spring rolls (3pcs) v	3.8	Miso aubergine v Baked aubergine with miso sauce	6.5
Pumpkin croquette v	3.8	Vegetable dumplings (5pc) v 🐾 Osaka-style fried dumplings	6.8
Vegan prawn tempura (2pcs) v	6		

SIDES サイド

Gohan v/g.o Brown or White rice	2.8	Seaweed salad v	3.8
Miso soup v/g.o	2.8	Kimchi g.o	3.8
Japanese pickles v	1.5	Vegetable of the day v/g.o Ask our staff for today's special	4.8
Chilli oil Spicy mayo Teriyaki sauce	0.5	Chilli broccoli v/g.o	4.8



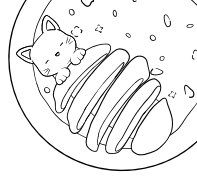
🐾: Chef's recommendation v: vegan g.o: gluten free on request

Our fried vegan dishes are fried in the same oil as non-vegan dishes, please speak to a member of staff for assistance.

DONBURI 丼ぶり

With Brown or White rice

Una-ju Grilled eel	16	Chicken teriyaki	11.8
Salmon or Tuna sashimi g.o	16.8	Salmon teriyaki g.o	12.8
Spicy chicken & avocado g.o	11.8	Spicy salmon tartare g.o	11.8
Gyu don 🐾 Thinly sliced beef simmered with onions	11.8	Tofu special v/g.o Served with avocado and teriyaki sauce	11.8
Ochazuke 🐾 Prawn tempura, Salmon flakes, Japanese pickles on rice, served with a pot of green tea	15	Deluxe kaisen chirashi g.o Salmon, Tuna, Scallop, Sweet prawn, Squid, Mackerel sashimi (2pcs each), Trout caviar and Seaweed salad	22.5



CURRY カレーライス

Choose one topping with Brown or White rice:

Broccoli v Nasu (aubergine) v	10.8
Karage crispy chicken Niku (beef) Chicken Katsu	12.8

NOODLES IN SOUP めん類

Choose one topping with Udon or Soba:

Kitsune (fried beancurd) v Broccoli v Nasu (aubergine) v	10.8
Niku (beef) Ebi-ten (prawn tempura)	12.8
	Cold +£1



Miso ramen v 🐾 Served with Broccoli, Edamame, Corn, Carrots, and Cherry tomatoes	12.8
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Additional toppings +£3
Prawn tempura (1pc) | Kitsune v (2pc) |
Broccoli v/go | Nasu v/go

SUSHI すし

NIGIRI 1pc



Salmon *g.o* | Spicy salmon *g.o* | Tuna *g.o* | Spicy Tuna *g.o* |
Scallop *g.o* | Eel | Sweet prawn *g.o* | Squid *g.o* |
Mackerel | Tako-wasa (wasabi octopus)

Aburi toro salmon *g.o* | Aburi mackerel 3.3

Trout caviar 3

MAKI 4pcs



Salmon *g.o* | Tuna *g.o* 3
Spicy salmon *g.o* | Spicy tuna *g.o* | Spicy scallop *g.o* 3.2

URAMAKI 4pcs



Salmon & avocado *g.o* | Salmon & cream cheese *g.o* | 4.8
Mackerel & ginger | Eel & avocado | Prawn tempura

Spicy softshell crab tempura 9.5

SASHIMI

Salmon *g.o* | Tuna *g.o* | Mackerel (4pcs) 6.8

Scallop (6pcs) *g.o* 6.8

Deluxe sashimi assortment 20.5
Salmon, Tuna, Scallop, Mackerel, Sweet prawn, Squid (2pcs each), Trout caviar

SETS

Deluxe salmon lover set 19.5
Salmon nigiri (2pcs each), Spicy salmon nigiri (2pcs each),
Salmon sashimi (3pcs), Salmon maki (4pcs), Trout caviar

Arashi set 19.5
Salmon, Tuna, Scallop, Mackerel, Sweet prawn, Squid, Trout caviar nigiri (1pc each)

VEGAN SUSHI ヴィーガンすし

NIGIRI 1pc	Avocado <i>v/g.o</i>	2
	Inari (Fried bean curd) <i>v</i> Seaweed salad <i>v</i>	2.5
	Vegan salmon <i>v/g.o</i>	2.8
MAKI 4pcs	Avocado <i>v/g.o</i> Cucumber <i>v/g.o</i>	2.5
	Takuan (Pickled radish) <i>v</i> Ginger <i>v/g.o</i>	2.8
URAMAKI 4pcs	Avocado & Cucumber <i>v/g.o</i>	4
	Vegan salmon & avocado <i>v/g.o</i> Vegan prawn tempura	4.8
Turn your sushi into a TEMAKI hand-roll +50p		
SASHIMI	Avocado (5-7pcs) <i>v/g.o</i>	3.8
SETS	Vegan sushi platter Vegan salmon, Avocado, Takuan, Seaweed salad and Inari nigiri (1pc each), Vegan prawn tempura uramaki (4pcs)	16.5

