



#### ALLERGY ADVICE

In the kitchen our chefs handle sesame, prawns, fish and mustard.  
As a result, our dishes may contain traces of these allergens.

A discretionary 12.5% service charge will be added to your bill.  
All prices are inclusive VAT.



## TASTING MENU

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### HAMACHI CARPACCIO

Thinly sliced yellowtail

### CHU-TORO TATAKI

Seared medium fatty tuna

### SASHIMI MORIWASE

Assorted sashimi

### YAKIDORI

Grilled chicken skewers

### TEMPURA MORIWASE

Deep fried assorted prawns and vegetables

### SPIDER

Soft shell crab roll

### BLACK COD

Grilled black cod

### SUSHI MORIWASE

Assorted nigiri sushi

### DESSERT OF THE DAY

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(£58.00 per person)



## SET DINNER

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### STARTER

#### EDAMAME (V)

Boiled green soy beans

#### CHICKEN, PRAWN OR VEGETABLE GYOZA

#### CHUKA WAKAME

Sesame marinated shredded seaweed salad

#### EBI TEMPURA

Deep fried king prawns

### MAIN

#### CHICKEN TERIYAKI, BEEF TERIYAKI OR SALMON TERIYAKI

Grilled main dishes with teriyaki sauce  
served with rice and miso soup

- or -

#### SASHIMI AND SUSHI MORIWASE

Tuna, salmon and white fish sashimi. Tuna, salmon, white fish, king prawn,  
6 pieces of salmon and avocado roll served with miso soup

### DESSERT

#### DESSERT OF THE DAY

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(£38.00 per person)



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## APPETIZERS

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### EDAMAME (V)

Boiled green soy beans  
(£4.00)

### AGEDASHI TOFU (V)

Deep fried bean curd in tempura sauce  
(£5.50)

### YAKIDORI

Grilled skewers of chicken  
and spring onions  
(£5.50)

### CHICKEN GYOZA

Chicken and vegetable dumplings  
(£4.50)

### VEG GYOZA (V)

Vegetable dumplings  
(£4.50)

### PRAWN GYOZA

Prawn and vegetable dumplings  
(£5.50)

### NASU DENGAKU (V)

Deep fried aubergine  
with sweet miso  
(£7.00)

### CHICKEN KARAAGE

Deep fried succulent  
chicken balls  
(£7.00)

### KANI KARAAGE

Deep fried soft  
shell crab  
(£8.00)

### VEG TEMPURA (V)

Assorted vegetable deep fried  
in tempura batter  
(£8.50)

### PRAWN TEMPURA

King prawns deep fried  
in tempura batter  
(£9.50)



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## SASHIMI

3 slices per portion

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Sake (Salmon) (£6.00)

Maguro (Tuna) (£7.50)

Chu toro (Medium fatty tuna) (£11.00)

O toro (Tuna belly) (£13.00)

Suzuki (Sea bass) (£6.00)

Tai (Sea bream) (£6.00)

Hamachi (Yellow tail) (£9.00)

Saba (Mackerel) (£6.00)

Ebi (King prawn) (£6.00)

Amaebi (Sweet prawn) (£7.00)

Unagi (Eel) (£7.00)

Hotate (Scallop) (£8.00)

Matei gai (Razor clam) (£7.50)

Abura bozu (Butterfish) (£7.00)

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## NEW STYLE SASHIMI

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### MAGURO TATAKI

Seared tuna  
with onion dressing  
(£9.50)

### SUZUKI CARPACCIO

Thinly sliced sea bass  
with yuzu ponzu sauce  
(£9.50)

### HAMACHI CARPACCIO

Thinly sliced hamachi  
with garlic ponzu sauce  
(£12.50)

### CHUTORO CARPACCIO

Thinly sliced medium fatty tuna  
with chili ponzu sauce  
(£15.50)



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## NIGIRI

2 pieces per portion

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Sake (Salmon) (£5.00)

Maguro (Tuna) (£6.00)

Chu toro (Medium fatty tuna) (£9.50)

O toro (Tuna belly) (£12.50)

Suzuki (Sea bass) (£5.00)

Tai (Sea bream) (£5.00)

Hamachi (Yellow tail) (£8.00)

Ikura (Salmon roe) (£7.00)

Saba (Mackerel) (£5.00)

Ebi (King prawn) (£5.00)

Amaebi (Sweet prawn) (£6.00)

Unagi (Eel) (£6.00)

Hotate (Scallop) (£7.00)

Matei gai (Razor clam) (£7.00)

Abura bozu (Butterfish) (£6.00)

Inari (Sweet tofu) (V) (£4.00)

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## SASHIMI MORIWASE

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### ASSORTED SASHIMI A

9 slices of salmon, tuna  
and white fish  
(£15.50)

### ASSORTED SASHIMI B

15 slices of salmon, tuna,  
yellowtail and white fish  
(£24.50)

### OMAKASE

21 slices fishes selected by the chef  
(£39.50)



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## SUSHI MORIWASE

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### ASSORTED SUSHI A

5 pieces of salmon, tuna, white fish,  
king prawn and mackerel

(£12.50)

### ASSORTED SUSHI B

7 pieces of salmon, tuna,  
white fish, king prawn, yellowtail,  
mackerel and scallop

(£19.50)

### ASSORTED SUSHI C

10 pieces of salmon, medium fatty tuna,  
sweet prawn tuna, white fish, king prawn,  
yellowtail, mackerel, razor clam and scallop

(£29.50)

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## ABURI NIGIRI (SEARED NIGIRI)

1 piece per portion

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Sake (Salmon) (£4.00)

Maguro (Tuna) (£4.00)

Chu toro (Medium fatty tuna) (£7.50)

O toro (Tuna belly) (£9.50)

Suzuki (Sea bass) (£4.00)

Tai (Sea bream) (£4.00)

Hamachi (Yellow tail) (£6.00)

Saba (Mackerel) (£4.00)





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## MAKI ROLLED SUSHI

6 pieces per portion

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Tekka (Tuna) (£6.00)

Spicy tekka (Spicy tuna) (£7.00)

Tekka & avocado (Tuna & avocado) (£6.50)

Negi toro (Tuna belly & spring onion) (£8.00)

Negi hamachi (Yellowtail & spring onion) (£7.00)

Sake (Salmon) (£5.00)

Spicy sake (Spicy salmon) (£6.00)

Sake & avocado (Salmon & avocado) (£5.50)

California (Snow crab & avocado) (£6.50)

Unakyu (Eel & cucumber) (£7.00)

Kappa (Cucumber) (V) (£4.50)

Avocado (V) (£4.50)

Prawn tempura maki (£7.00)

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## HAND ROLL

1 piece per portion

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Tekka (Tuna) (£5.00)

Spicy tekka (Spicy tuna) (£6.00)

Tekka & avocado (Tuna & avocado) (£5.50)

Negi toro (Tuna belly & spring onion) (£7.00)

Negi hamachi (Yellowtail & spring onion) (£6.00)

Sake (Salmon) (£4.00)

Spicy sake (Spicy salmon) (£5.00)

Sake & avocado (Salmon & avocado) (£4.50)

California (Snow crab & avocado) (£5.50)

Unakyu (Eel & cucumber) (£6.00)

Kappa (Cucumber) (V) (£3.50)

Avocado (V) (£3.50)

Prawn tempura maki (£5.00)



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## GRILLED DISHES

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### BLACK COD

Grilled cod marinated  
with sweet miso  
(£20.00)

### CHICKEN TERIYAKI

Grilled chicken  
with teriyaki sauce  
(£10.00)

### SALMON TERIYAKI

Grilled salmon  
with teriyaki sauce  
(£12.50)

### BEEF TERIYAKI

Grilled beef rib eye steak  
with teriyaki sauce  
(£14.00)

### TONKATSU

Deep fried breaded  
pork loin cutlet  
(£10.00)

### CHICKEN KATSU

Deep fried  
breaded chicken  
(£10.00)

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## SALADS & SIDE DISHES

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### YASAI (FRESH MIXED) SALAD (V)

(£5.00)

### MISO SOUP (V)

(£2.50)

### GOHAN STEAMED RICE (V)

(£2.50)

### ASSORTED PICKLES (V)

(£3.50)

### CHUKA WAKAME (V)

Sesame marinated shredded seaweed salad  
(£6.50)

### SUNOMONO SALAD (V)

Sliced cucumber and seaweed  
(£5.00)

### SASHIMI SALAD

Assorted sashimi and fresh mixed salad  
(£11.50)



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## SPECIAL ROLLED SUSHI

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### RAINBOW

Salmon, tuna, white fish,  
snow crab & avocado

4 pieces per portion  
(£6.50)

### SPIDER

Soft shell crab, cucumber, sisho,  
flying fish eggs and spring onion

6 pieces per portion  
(£9.50)

### DRAGON

Prawn tempura, eel,  
avocado and cucumber

4 pieces per portion  
(£6.50)

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## RICE AND NOODLE DISHES

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### UNAJU

Grilled eel with sweet  
eel sauce on rice  
(£18.00)

### SALMON IKURA DON

Salmon sashimi and salmon roe  
on the bed of sushi rice  
(£20.00)

### CHIRASHI ZUSHI

Fine selection of assorted sashimi  
on the bed of sushi rice  
(£20.00)

### CHICKEN YAKI UDON OR SOBA

Japanese style stir fried noodles  
with chicken and vegetables  
(£10.00)

### PRAWN YAKI UDON OR SOBA

Japanese style stir fried noodles  
with prawn and vegetables  
(£10.00)

### VEG YAKI UDON OR SOBA (V)

Japanese style stir fried noodles  
with dumplings and vegetables  
(£10.00)

### TEMPURA UDON

Thick noodles in soup with king prawn  
tempura and vegetable tempura  
(£10.00)

### VEG TEMPURA UDON (V)

Thick noodles in soup with  
mixed vegetable tempura  
(£10.00)



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## WHITE WINES

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### **PINOT GRIGIO**

Dry River, Australia  
(Quarter Bottle - £6.50)

### **SAVIGNON BLANC**

Tierra del Rey, Chile  
(Quarter Bottle - £6.50)

### **COLOMBARD**

Le Pionnier Blanc,  
IGP Comte Tolosan, France  
(£18.00)

### **SAVIGNON BLANC**

Whale Point, Western Cape, S.Africa  
(£20.00)

### **PINOT GRIGIO**

Portenova, Veneto, Italy  
(£22.00)

### **VIOGNIER**

Viento Aliseo, Dominio de Punctum,  
La Mancha, Spain  
ORGANIC AND BIODYNAMIC  
(£25.00)

### **PICPOUL DE PINET**

Domaine A Morin, Languedoc, France  
(£28.00)

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## RED WINES

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### **MERLOT**

Tierra del Rey, Chile  
(Quarter Bottle - £6.50)

### **SHIRAZ**

Dry River, Australia  
(Quarter Bottle - £6.50)

### **CARIGNAN/GRENACHE**

Le Pionnier Rouge,  
IGP L'Herault, France  
(£18.00)

### **SHIRAZ**

Hamilton Heights, Australia  
(£20.00)

### **MERLOT**

La Playa, Colchagua Valley, Chile  
(£23.00)

### **RIOJA**

Bodegas Taron, Rioja Alta, Spain  
(£24.00)

### **MALBEC**

Altosur, Finca Spohenia,  
Tupungato, Mendoza, Argentina  
(£29.00)



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## ROSE WINES

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### PINOT GRIGIO BLUSH

San Antini, Veneto, Italy

(£20.00)

### COTEAUX D'AIX EN PROVENCE ROSE

Essenciel, France

(£28.00)

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## SPARKLING WINES

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### PROSECCO SUPERIORE BRUT

Cantine Borlotti, Italy

(Quarter Bottle - £6.50)

### PROSECCO SPUMANTE EXTRA DRY

Azzillo, Italy

(£28.00)

### PINOT NOIR ROSE SPUMANTE

Le Monde, Friuli-Venezia Giulia, Italy

(£35.00)

### CHAMPAGNE DE MALHERBE BRUT

Epernay, Champagne

(£45.00)

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## HOT SAKE & BEER

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### HOUSE JAPANESE SAKE

120 ml

(£7.50)

### HOUSE JAPANESE SAKE

180 ml

(£9.50)

### SAPPORO BEER

330 ml

(£4.20)

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## SOFT DRINKS

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Still Water 330 ml (£2.50)

Still Water 750 ml (£4.50)

Sparkling Water 330 ml (£2.50)

Sparkling Water 750 ml (£4.50)

Appletiser 275 ml (£2.80)

Coca Cola 330 ml (£2.80)

Diet Coke 330 ml (£2.80)

Sprite 330 ml (£2.80)

J20 Orange & Passion Fruit 275 ml (£2.80)

Green Tea (£2.00)



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## COLD JAPANESE SAKE

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### OZEKI DRY

- *Dry & Light* -

Slightly dry with rounded clean  
flavour throughout the finish

(Bottle 180ml - £8.00)

### KARATANBA

- *Dry & Crisp* -

Karatanba has refreshing light flavour  
with a hint of fruitiness on the palate,  
finished with balanced dryness

(Bottle 300ml - £15.00)

### PLATINUM

- *Bright & Fruity* -

This Junmai Dai-ginjo has bright, rich  
fruity flavours that lingers. Super premium  
sake brewed only from white core of rice

(Bottle 300ml - £22.50)

### RAI

- *Rich & Savoury* -

A straightforward flavour that can be enjoyed  
for hours. A rich acidity balances the fullness

of the other flavours

(Bottle 720ml - £38.50)

### OZEKI NIGORI

- *Sweet & Creamy* -

Non-filtered sake with rice. Balanced sweet  
tropical flavours with a course and rich finish

(Bottle 375ml - £15.00)

### HANA FUGA YUZU SPARKLING

- *Bubbly & Citruzy* -

A sweet, mellow Yuzu sparkling sake  
excellent as an aperitif and dessert sake.

Light in Alcohol at only 7%

(Bottle 250ml - £12.50)

### KANJUKU UMESHU (PLUM SAKE)

- *Sweet & Sour* -

This Umeshu is characterized by mellowness  
and richness. This classic type of Umeshu

has a natural sweetness

(Bottle 100ml - £6.50)