

AFTERNOON TEA

(Available Friday & Saturday 12pm-4pm)

SAVOURY

£

Tuna Temaki (Scallion, Tobiko, Sushi Rice, Spiced Mayonnaise)

or

Salmon Temaki (Sushi rice, spiced cabbage, tosazu jelly, avocado)

or

Summer Vegetables Temaki (Sushi Rice, Spiced Mayonnaise, Avocado)

Chicken Karaage, Lemon Salt

SAMPLE CAKE SELECTION

Raspberry Takiyaki

Chocolate Sesame Praline Petit Gateau, Miso Caramel

Pineapple, Mango & Coconut Roll, Matcha & Nori Crumb

Japanese Cotton Cheesecake

TEA SELECTION

Kukicha with cherry blossom

Hojicha with ginger

Genmaicha with matcha

Sencha Asamushi

28 per person with tea

35 per person with choice of sparkling cocktail

WABI (Matcha, Shochu, Pernod Ricard, Prosecco, Jasmine)

SABI (Rhubard, Yuzu, Contratto Bitter, Peychaud bitters, Prosecco, Lemon Sorrel

All prices are including VAT.

Discretionary 12.5% service charge will be added to your final bill

CHEF'S SEASONAL FAVOURITE

SASHIMI (TWO PIECES)

£

Hiramasa

(Yellowtail amberjack), Australia

9.50

Sake

(Salmon), Scotland

8.00

Akami, Chu-Toro, O-Toro

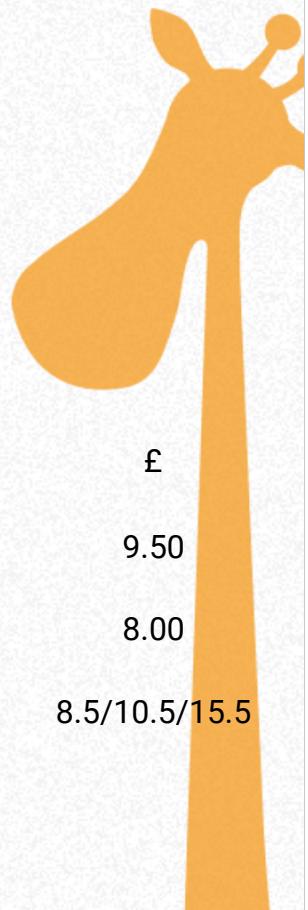
(Tuna), Spain

8.5/10.5/15.5

Assorted sashimi plate

3 pieces £12

6 pieces £24



CHILLED

Homemade pickles, 4 types, seasonal	3.50
Wagyu salami	3.50
Sea bass & cobia sashimi, orange miso dressing	7.50
Citrus cured Scottish salmon, Isle of Wight Tomatoes	9.50
Bream sashimi, myoga&shiso salad, crispy potato (CF)	12.50

OPEN TEMAKE (ONE PIECE)

Grilled & raw salmon, sushi rice, spiced cabbage, tosazu jelly	7.50
Tuna, scallion tobiko, sushi rice, avocado, fresh wasabi (CF)	8.50
Seasonal vegetables, sushi rice, tomato miso, seaweed vinaigrette	6.00

SALAD

Asian pear& avocado, radish, tofu dressing	13.00
Sukiyaki foraged& cultivated mushroom salad, yong spinach , yuzu egg yolk (served on a hot plate)	14.00

TASTE OF SOSHARU

MON-SAT 12PM-2.30PM

MON-WED 5.30PM-10.15PM

THUR-SAT 5.30PM-7PM

Chef Selection of Sashimi 6 pieces

Sunomono salad with Kyoto Shiro Miso

(Iceberg Lettuce, Edamame, Crispy Rice, Nashi Pear, Apple, Radish Sweet Vinegar Dressing)

Grilled & raw salmon temaki,sushi rice,spiced cabbage,tosazu
OR

Steamed Celeriac & Chicken Gyoza, Kyoto chilli vinegar

Grilled Cornish Cod Marinated in sweet soy, pickled shimeji Mushroom, seaweed salad

OR

Tonkatsu Dingley Dell Crumbled Pok Loin

Cookie & strawberry kakigori

+Matcha mille crepe/ extra £8 (one of our favourites)

£29.5 per person

£33.5 with a glass of wine or sake

TEMPURA- KARAAGE

Brocoli tempura, kimchi dressing & aged parmesan	7.00
Chicken keraage,lemon,salt (CF)	7.50

Sweet corn tempura,hanakatsuo, Japanese mayo

*Add prawns (4 pieces)

7.00

14.00

YAKI GRILL

Stuffed chicken wings, pickled trunip

4.00/piece

Grilled octopus, Japanese pickled cucumber, tomato, green chilli, yuzu
zest,

seaweed& egg emulsion (CF)

16.00

HIBACHI GRILL

Grilled wagyu rib eye,ginger,garlic crisps,onion &sesame

29.00

Joshu wagyu rib eye (Gunma prefecture), kinpira vegetables citrus lime
salt

45 per 100g

INSPIRED BY THE CLASSICS

Steamed celeriac and chicken gyoza, kyoto chilli vinegar

7.00

Chashu pork belly,udon king oyster, ramen

*Create your own ramen (ask your waiter)

17.00

Chef's favourite tonkatsu sandwich, dashi maki tomago,red cabbage,
wholegrain mustard (CF)

13.00

Tonkatsu Dingley Dell crumbled pork loin, seasoned rice

16.00

Grilled Cornish cod marinated in sweet soy, pickled shimeji
mushrooms,seaweed salad

19.50

Sukiyaki wagyu beef,glass noodles,Japanese cabbage ,shiitake

26.00

*Add extras(noodles/mushroom/wagyu beef)

RICE POT

Chicken yakitori, shishito pepper, slow cooked egg

19.00

SOSHARU LUNCH BENTO BOXES

All served with summer salad &seasonal pickles

Chicken karaage bento box

18.00

udon noodles,slow cooked egg,crispy chicken skin

Salmon teriyaki bento box

19.00

Chirashi bowl (sushi rice,sashimi,vegetables)

Grilled fish of the say bento box

17.00

Dashi tamago,steamed rice,miso soup,pickles

*Vegetarian option available upon request

Our wasabi comes from Azumino, Nagano Prefecture in Japan.

All prices are including VAT.

Discretionary 12.5% service charge will be added to your final bill

Please let your waiter know about any dietary restrictions.

DESSERTS

AFTER DINNER DRINKS

DAIO DAISY

Kuncho nigori,rhubard shrub,lemon,egg white, flower 10.50

MAMA'S GUN

Absolut Elyx,genmaicha shochu,Mondino amaro,shaved mace 11.00

BLACK TO THE FUTURE

Aylesbury Duck Vodka, Mr Black's cold brew, soy sauce 12.00

SWEET WINE & SAKE

Riesling, Moutere, Neudorf

Nelson,New Zealand 2014 9.50

Tokaj Edes Szamorodni, Disznoko,

Tokaji, Hungary 2013 12.00

Junmai,Yama Yuzushu,Tsukasabotan,

Kochi PREF 12.00

Urakasumi,Umeshu,Miyagi,

Miyagi PREF 12.50

L'Effronte Moelleux,Domaine Matrot,

Bourgogne, France 2012 18.50

Brannland Ice Cider, Vasterbotten

Sweden NV 30.00

SWEET TREATS

Japanese rice, coconut, mango

9.00

Matcha mille crepe,matcha sorbet

9.00

Wild blueberry,white&dark chocolate hand roll, caramelized hazelnuts

7.00

Candied clementine,crème fraiche cotton cheesecake,clementine ice cream

8.00

TEAS

Kukicha with cherry blossom

4.50

Hojicha with ginger

4.50

Sobacha (buckwheat infusion)

4.50

Genmaicha

4.50

Sencha

4.50

A selection of coffees is available upon request

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