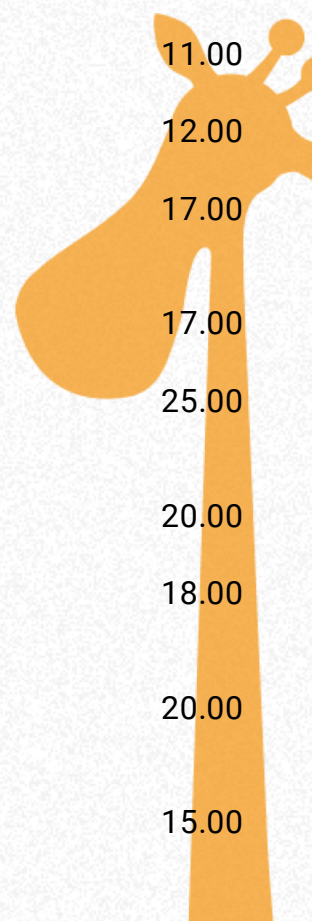


LUNCH MENU

	£	£
<u>SET LUNCH</u>		
Today's special		
Chef's special meat or fish dish served with rice,salad& miso soup*		13.00
Chicken Teriyaki		
Grilled chicken teriyaki served with rice,salad& miso soup*		11.00
Salmon Teriyaki		
Pan-fried salmon teriyaki served with rice, salad & miso soup *		11.00
Daily Vegetable Set* (v)		
Chef's daily vegetarian creation served with organic fried		11.00
Vegetable Tempura Set* (v)		
Deep fried seasonal vegetables in tempura batter served with traditional 'tentsuyu', our own spicy 'tosazu' dipping sauce,salad,rice and miso		12.50
Mixed Tempura Set		
Deep fried black tiger prawns& seasonal vegetables in tempura batter, served with traditional 'tentsuyu',our own spicy 'tosazu' dipping sauce,salad,rice and miso soup*		15.00
Bento		
Traditional Japanese bento box. A variety of fresh fish, tempura, meat and vegetables,served with rice and miso soup*		24.00
Una Ju		
Grilled eel with teriyaki sauce on a bed of rice,served with miso soup*		26.00

LUNCH SUSHI & SASHIMI

Salmon&Avocado Chirashi-Zushi		11.00
Served with miso soup*		
Salmon Chirashi-zushi		
Served with miso soup*		12.00
Salmon& tuna chirashi-zushi		
Served with miso soup*		17.00
Chirashi-zushi		
A selection of prawn,salmon,tuna,crabmeat,eel,'shiso'&'tobikki' served with miso soup*		17.00
Premium chirashi-zushi		
Served with miso soup*		25.00
Sashimi set		
Daily selection of mixed sashimi (10 pieces) served with rice,salad and miso soup*		20.00
Nigri& handroll set		
Daily selection of Nigiri (7 pieces) and 1 hand roll with served miso		18.00
Nigri& roll set		
Daily selection of Nigiri (7 pieces) androll sushi (6 pieces) served with miso soup*		20.00
Chef's nigiri & roll selection		
Premium selection of Nigiri (7 pieces) androll sushi (6 pieces) served with miso soup*		15.00



* our miso soup and tentsuyu are made using fish stock.

If you would prefer a vegetarian version using konbu seaweed, please speak to

Please speak to a member of staff if you require any information about allergens.

DINNER MENU

STARTER

Edamame (v)

Japanese soy beans with Maldon sea salt

5.00

Seaweed Salad

Variety of seaweed and wakame, served with ponzu goma dressing

5.00

Agedofu

Fried organic tofu. Three pieces soaked in soy, mirin and dashi, with a sprinkling of spring onion. Japanese daikon radish and ginger.

5.50

Aubergine Denganku

Sliced, deep-fried aubergine with red miso paste

5.50

Tebasaki

Please choose from either:

crispy fried chicken wings dipped in sesame, soy and sake sauce or
spicy gochujang sauce

6.00

Tuna Tataki

Slices of seared tuna served with ponzu (soy sauce, mirin, vinegar and

10.00

Octopus Confit

Slow cooked octopus, served with samphire

10.00

Wagyu Beef Tataki

Slices of seared Australian wagyu beef served with spicy soy sauce

12.00

SO SPECIAL DISHES

Hijiki & Edamame Salad (v)

Hijiki seaweed, mizuna leaves and edamame beans with shallot

6.50

Home-smoked duck

Barbary duck smoked on whisky barrel wood chips with a garnish of
smoked potatoes and shredded leek

8.00

Scallop & Daikon Salad

Pan-fried scallops served with finely sliced Japanese daikon
radish, ponzu and yuzu mayonnaise

10.00

Salmon Tatai

Slices of soy marinated salmon served with avocado and seasonal

9.00

Yellowtail Carpaccio

Slices of raw yellowtail served with lime, fish sauce, shallot and grape oil

15.00

So Udon

Wheat flour noodles in a soup of dashi, soy sauce and mirin, topped with
spinach, spring onion, fried bean curd and kamaboko fishcake

14.50

SIDES

Rice

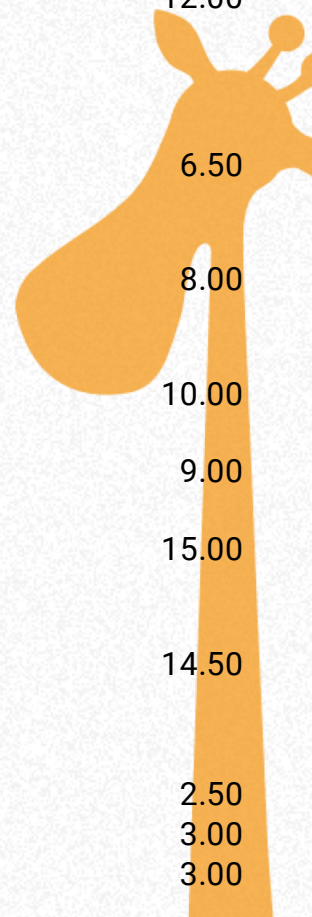
2.50

Miso Soup

3.00

Clear soup

3.00



TEMPURA

Vegetable tempura	11.00
Soft Shell crab tempura	15.00
Black tiger prawn tempura	15.50
Mixed tempura	15.50
Mixed seafood tempura	17.00

MAINS

Tofu steak (v)	
Pan fried tofu steak with a light teriyaki style sauce	14.00
Berkshire Pork Katsu	
Deep fried Berkshire 'Kurobuta' pork,breaded in brioche and panko,served with a home-made tonkatsu sauce	17.00
Salmon teriyaki	
Grilled poulet noir from Challans,drizzled with teriyaki sauce	17.00
Iberico Secreto Pork	
Tender grilled Iberico pork marinated in our special miso	20.00
Fish of the day	
Seasonal catch of the day,hand selected by our chef. Ask a member of staff for details.	20.00
Black cod in Sakiyo Miso	
Grilled black cod marinated in saikyo 'miso'	24.00
Una Ju	
Grilled eel served on a bed of rice with teriyaki sauce	29.00
Japanses wagyu rib-eye Ju	
wagyu rib-eye steak on a bed of rice with kizami wasabi and teriyaki	65.00
Japanese wagyu rib-eye steak	
Grilled wagyu rib-eye steak in teriyaki sauce. Served with a bowl of rice	65.00

SUSHI AND SASHIMI

NIGRI SUSHI (1 piece) or SASHIMI (3 slices)	NIGRI	SASHIMI
Avocado	2.50	5.50
Squid	3.50	7.00
Egg	3.50	7.00
Prawn	3.50	7.00
Salmon	3.50	8.00
Sea Bass	4.00	7.50
Mackerel	4.00	7.50
Tuna	4.00	8.00
Scallop	4.50	9.00
Eel	5.50	11.00
Yellowtail	5.50	11.00
Med fatty tuna	6.50	13.00
Fatty tuna	8.00	16.00
Spot Shrimp	8.00	16.00

GUNKAN (1 piece) & KOBACHI

Tobikko	3.50	6.00
Ikura	5.00	9.00
Snow Crab	8.00	14.00

SASHIMI PLATTERS

Salmon	22.00
Salmon & Tuna	26.00
Today's sashimi	32.00
Today's special sashimi	55.00

SUSHI PLATTER

Today's sushi	26.00
Chef's Nigiri Selection 8	40.00
Kaisen-Don	37.00

SUSHI & SASHIMI

Salmon Selection	
3 pieces of salmon nigiri, 3 slices of salmon sashimi, salmon & avocado	22.00
For 2 to 3 people	
8 pieces of nigiri, 1 roll & 18-20 slices of sashimi	62.00
For 3 to 4 people	
10 pieces of nigiri, 2 rolls & 25-30 slices of sashimi	85.00

MAKIZUSHI

	ROLL	HAND ROLL
Kappa (cucumber)	3.50	3.00
Avocado	5.00	4.00
Salmon	5.00	4.00
Salmon & Avocado	6.50	5.00
Tuna	7.00	6.00
Spicy Tuna	8.50	7.00
Prawn tempura	9.00	6.00
California	9.50	7.50
Spicy California	10.00	8.00
So creamy (scallop, avocado & tobiko)	10.00	8.00
Salmon & Prawn cocktail;	13.00	8.00
Tuna & yellowtail	15.00	9.00
Spicy soft shell crab	15.00	16.00
Dragon roll	26.00	
Mackerel timber roll	26.00	

DESSERTS

Dessert of the day	7.5
(with ice cream)	8
Mousse of the Day with ice cream	8.00

Mixed ice cream	
Matcha,vanilla,milk jam (1 scoop each)	7.50
Sweet potato Crème Caramel	8.50
Tofu Cheesecake	8.50
Matcha cake	9.00
Dessert Platter	13.00

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