



MODERN JAPANESE DINING

STARTERS OR SIDES

Edamame GF V	£3.60
Salted or spicy	
Tori karaage	£5.00
Seasoned Japanese fried chicken	
Gyozas (4)	£4.20
Pan fried choice of chicken or pork	
Age dashi tofu (3)	£4.80
Fried tofu in light sauce	
Soft shell crab karaage	£8.00
Fried crab in seasoned flour and ponzu sauce	
Tsukemono	£4.00
A mixed variety of Japanese pickles	
Miso soup	£2.60
Tofu, seaweed, spring onion and dashi soup	
Steamed rice GF	£2.50
Japanese rice in a small bowl	
Mirin chicken wings (6) GF	£5.80
Served with rock salt and lemon wedge	
Curry sauce (contains peanut oil)	£1.20
Our lovely curry sauce, pour it over anything	
Yakitori (3) GF	£5.80
Fresh homemade chicken skewers	
Grilled shittake (3) GF V	£4.80
Japanese mushroom with sweet soy	
Grilled asparagus GF V	£4.80
Asparagus with sweet soy	
Grilled courgette (3) GF V	£4.80
Courgette skewers with miso mustard sauce	
Grilled miso aubergine	£4.80
Aubergine with miso and sesame	

SALADS

Green leaf avocado salad GF V	£5.20
Fresh avocado and mix leaves in miso dressing	
Tofu and seaweed salad GF V	£6.00
Tofu, wakame seaweed in olive oil yuzu sesame dressing	
Salmon and avocado salad GF	£7.80
Fresh salmon and mix leaf salad in miso dressing	
Snow crab salad GF [NEW]	£9.00
Fresh avocado, snow crab and green leaves in a ponzu yuzu dressing	
Tuna and avocado salad GF	£9.80
Fresh tuna and mix leaf salad in olive oil yuzu dressing	
Sashimi salad GF	£10.80
Fresh mix fish and mix leaf salad in olive oil yuzu dressing	

TEMPURA

Deep fried in traditional Japanese batter, served in a warm dipping sauce	
King prawn tempura (5)	£9.80
Mix vegetable tempura (9)	£8.00
Mix mushroom tempura (7)	£8.00
Sweet potato tempura (7)	£7.00
Soft shell crab tempura	£9.00
Mix tempura (7)	£10.80
2 prawns and assorted vegetables	

KOBE SUSHI SPECIAL DISHES

Wagyu steak (110g) GF	£28.80
Grilled to your liking, served with a red wine garlic teriyaki reduction and mixed herbs	
Miso black cod	£16.80
180g of fillet marinated in white miso baked in ohba leaf	
Rib-eye steak GF	£18.00
200g of grilled steak with sweet chili sesame dressing and grilled vegetables	
Kobe tartare	£12.00
A freshly prepared mix of diced fish (90g) seasoned with soy, ponzu and a lotus chip	
Wagyu tataki (9)	£28.80
Seared wagyu with ponzu sauce, spring onion, momiji oroshi and mix herbs	
Hamachi truffle (5)	£12.80
Slices of fine hamachi rolled in with truffle paste and mix herbs	
Aburi nigiri mix	£12.80
Chef's choice of 4 seared nigiri with sauce and garnish	
Kobe new style yellow tail (5)	£8.50
Fine slices of hamachi with yuzu ponzu sauce and momiji oroshi	
New style salmon tataki (5)	£7.50
Seared salmon with new style yuzu sauce and spring onions	
Tako usuzukuri (7)	£8.80
Chilled octopus slices served in ponzu sauce, spring onions and kizami wasabi	

TODAY'S SPECIAL

ASK

KATSU CURRY RICE

Deep fried in breadcrumbs, curry sauce contains peanut oil, served with Japanese pickles	
Chicken katsu curry	£9.00
Pork katsu curry	£9.00
Ebi prawn katsu curry (4)	£9.80
Salmon katsu curry [NEW]	£9.80
Vegetable katsu curry V	£8.50

RAMEN AND NOODLE SOUPS

(Change to udon noodles for addition 60p)	
All Ramen is in a miso broth with bamboo, fish cake, seaweed and a boiled egg	
Spicy beef ramen [NEW RECIPE]	£9.00
Marinated spicy beef in soup	
Chicken steak ramen	£9.00
Grilled chicken steak in soup	
Beef steak ramen	£9.80
Sirlion steak grilled to your liking in soup	
Tempura soba	£13.80
Prawns (2) and vegetables (5)	
Sansai soba	£8.00
Mixed wild mountain vegetables	
Gyoza soba	£9.00
Noodle soup with chicken gyozas (4)	

GRILL SECTION

Chicken teriyaki GF	£6.50
Chicken in teriyaki sauce	
Salmon teriyaki GF	£7.00
Salmon in teriyaki sauce	
Lamb saikyo	£13.80
4 pieces of miso-marinated lamb chops grilled to your liking with mix herbs	
Yuzu duck breast GF	£12.80
French raised duck in a yuzu red wine reduction topped with herb mix	
Grilled mackerel GF	£7.50
Mackerel with rock salt and ponzu sauce on the side	
Grilled yellow tail cheek GF	£10.80
With rock salt and ponzu sauce on the side	
Grilled salmon cheek GF	£8.00
With rock salt and ponzu sauce on the side	

YAKI SOBA

(Change to udon noodles for addition 60p)	
Stir fried noodles with mix vegetables, red ginger, nori and katsuobushi	
Chicken yaki soba	£7.20
Pork yaki soba	£7.20
Spicy beef yaki soba [NEW]	£7.20
Seafood yaki soba	£8.00
Mix of baby scallops, mussels, squid, octopus and shrimps	
Vegetarian yaki soba V	£7.00
Stir fried noodles with mixed vegetables in a vegetarian sauce	

ALLERGY WARNING: Please tell a member of staff before you order for any further information. Not all ingredients may be listed in a particular dish.

A 10% discretionary service charge will be added to the final bill. Thank you. All prices include VAT.

Gluten-free soy sauce available upon request.

GF: Gluten-free option available **V:** Suitable for vegetarians



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SASHIMI Fresh slices of fish, served raw

NIGIRI SUSHI Fresh topping pressed onto sushi rice

	Sashimi 3 slices/5 slices	Nigiri 2 pieces
Toro (fatty tuna)	£8.50/£14.00	£8.00
Maguro tuna	£6.50/£9.80	£7.00
Sake salmon	£5.20/£8.00	£4.80
Hamachi yellow tail	£7.50/£10.50	£7.00
Abura bozu	£7.00/£10.00	£6.50
Scallop	£5.50/£8.50	£5.00
Sea bream	£5.20/£8.50	£4.80
Mackerel	£5.20/£8.50	£4.80
Eel	£6.50/£9.80	£6.50
Prawn	£4.80/£7.50	£4.20
Sweet prawn	£4.80/£7.50	£4.20
Tamago (egg) V	£4.00/£6.20	

3 kind sashimi (Chef's selection, 9 slices) £15.00

5 kind sashimi (Chef's selection, 15 slices) £23.80

Omakase deluxe from £37.00

Best cuts from the sushi chef 22 slices minimum

VEGETARIAN NIGIRI SUSHI (2 pieces)

Inari (tofu) V	£3.80	Eringi V	£3.80
Tamago (egg) V	£3.80	Asparagus V	£3.80

GUNKAN STYLE SUSHI (2 pieces)

Japanese battle ship shaped sushi

Ikura	£6.00	Snow crab	£6.50
Salmon roe			
Negi toro	£7.50	Negi hamachi	£6.00
Fatty tuna and spring onion		Yellow tail and spring onion	
Tobiko	£5.00	Negi salmon	£5.00
Flying fish roe		Salmon and spring onion	
Truffle wagyu	£12.00		
Diced wagyu, black truffle and sping onion wrapped in daikon			

ON RICE Add a miso soup for an additional £1.80

Salmon don	£11.00
Salmon sashimi on a bed of rice with sesame, daikon and wakami	
Tuna don	£12.80
Tuna sashimi on a bed of rice with sesame, daikon and wakami	
Chirashi	£12.80
Mixed sashimi on a bed of rice with, sesame, ikura and wakami	
Unagi don	£13.50
Cooked eel on a bed of rice, chopped oba leaf and ginger	

SPECIAL MAKI ROLLS

The Ealing roll (8) £14.50

Topped with seared tuna, negi, hint of garlic wrapped inside with eel, asparagus, wasabi tobiko, soy and spicy mayo

Kobe roll (8) £14.50

Salmon, yellow tail, tuna diced in spicy mayo sauce, tobiko and oba leaf

Special ebi ten roll (8) £14.50

Tempura prawn, asparagus, mayo inside; outside salmon and avocado

Chirashi roll (6) £12.80

Tuna, salmon, yellow tail, white fish, cucumber, daikon, mix herbs and tobiko

Spider roll (8) £14.50

Soft shell crab, spring onion, cucumber, avocado, tobiko and spicy mayo

Rainbow roll (8) £14.50

Mix fish on top, salmon, tuna, white fish, yellow tail, ebi prawn and avocado; inside salmon, avocado and mayo

Dragon roll (8) £14.50

Outside unagi eel, inside crab meat, avocado and unagi sauce

Volcano roll (6) £12.00

Tempura style roll inside with salmon asparagus, tobiko and spicy mayo

Deluxe dragon roll (8) £18.00

More eel, tempura prawns, avocado, asparagus, green tobiko, mayo and unagi sauce – bigger is better

SET DINNERS FOR ONE

Add a miso soup for an additional £1.80

Salmon crazy **GF** £14.80

6 pieces nigiri, 6 pieces maki all salmon

Tuna crazy **GF** £17.80

6 pieces nigiri, 6 pieces maki all tuna

Sushi lover **GF** £17.80

2 salmon, 2 tuna, 1 scallop, 1 seabass, 1 prawn, 1 yellow tail nigiri, 3 cucumber, 3 salmon maki

Tempura teriyaki set £16.00

Edamame, mix tempura, salmon or chicken teriyaki, rice and mix pickles

Kobe set £19.80

Edamame, 3 kind sashimi (6slices), mixed tempura, grilled chicken or salmon, rice and mixed pickles

MAKIMONO SUSHI ROLLS

Seaweed and sushi rice wrapped with filling

Cucumber **V** £3.50

With sesame

Avocado **V** £3.80

With sesame

Kampyo **V** £3.80

Sweet dried pumpkin

Salmon £4.20

Tuna £4.50

Takuan **V** £4.00

Japanese pickles

Negi salmon £5.00

Salmon and spring onion

Negi toro £6.80

Fatty tuna and spring onions

Negi hamachi £6.00

Hamachi and spring onions

Cucumber and asparagus **V** £4.00

With sesame

Salmon skin £4.00

With spring onion and sesame

Mackerel £4.50

With cucumber, ginger and sesame

Spicy salmon £4.50

With sesame and spicy mayo

Spicy tuna £6.00

With sesame and spicy mayo

Spicy abura £6.00

White tuna, sesame and spicy mayo

Salmon avocado £5.50

With sesame and mayo

California £6.00

Crab meat, avocado, tobiko and mayo

Ebi tempura roll £6.50

Tempura prawns, asparagus, sesame and mayo

Soft shell crab roll £9.00

Deep fried soft shell crab, cucumber, sesame and mayo

Some sushi may contain wasabi inside please tell a member of staff if you would like NO WASABI. Thank You.

Gluten-free soy sauce available upon request. **GF:** Gluten-free option available **V:** Suitable for vegetarians