



MENU

おつまみ

OTSUMAMI-SMALL DISHES



今日の刺身

Kyo no sashimi- Today's sashimi

£20.00

枝豆

Edamame- steamed fresh soy beans

£4.50

鮭皮ポン酢

Sake kawa ponzu- char grilled salmon skin, seaweed salad and citrus soy.

£6.50

揚げ出し豆腐

Age dashi doufu- deep fried tofu in ginger and bonito broth.

£5.50

海鮮サラダ

Kaisen sarada- char grilled seafood salad.

£10.00

和牛のたたき

Wagyu no tataki- thinly sliced seared wagyu beef (flank cut MS4) with chilli ponzu.

£10.00

海鮮しゅうまい

Kaisen shumai- steam fried dumplings stuffed with chopped seafood and Japanese herbs.

£5.70

帆立の北海道焼き

Hotate no Hokkaido yaki- fresh scallops steamed in the shell with butter, lime and sweet corn.

£8.50

季節の蒸し野菜

Kisetsu no mushi yasai- seasonal steamed vegetables.

£5.00

味噌汁

Miso shiru- miso soup.

£3.00

漬け物

Tsukemono- Japanese pickles.

£3.00

五穀米ご飯

Gokokumai- 5 type steamed rice.

£3.00

五穀米焼きおにぎり

Gokokumai yaki onigiri- grilled rice b.

£3.50

天ぷら
TENPURA



海老天ぷら

Ebi tenpura-black tiger prawns.

£7.00

野菜天ぷら

Yasai tenpura-vegetable

£6.00

鰯天ぷら

Karei tenpura-lemon sole.

£8.00

海老のかき揚げ

Ebi no kakiage-thinly sliced vegetables and prawns.

£7.00

いかのふりかけ揚げ

Ika no furikake age-squid with Japanese spices.

£5.50

揚げ物

AGEMONO-DEEP FRIED DISHES

手羽先のから揚げ

Tebasaki no kara age-chicken wings marinated in chilli, ginger, garlic and soy.

£4.90

鮪の竜田揚げ

Maguro no tatsuta age-tuna marinated in garlic, soy and sesame oil.

£5.10

カニのから揚げ

Kani no kara age-soft shell crab and seaweed salad with wasabi tobikko mayonnaise.

£8.50

鳥せんべい

Tori senbei- crispy chicken crackers with Japanese herb salt.

£4.90

炒め物

ITAMEMONO- WOK FRIED AND SAUTÉED

厚焼き卵

Atsuyaki tamago- Japanese style omelette served with soy and white radish.

£5.10

茸の柚子にんにく炒め

Kinoko no yuzu ninniku itame-wok fried Japanese and Scottish mushrooms with garlic and yuzu.

£6.70

豚肉の胡椒焼き

Buta niku no koshou yaki- wok fried baby back pork ribs with ginger and black pepper.

£7.50

鮪のバター焼き

Maguro bata yaki- pan fried tuna loin with ginger and chilli butter.

£9.00

焼き物

YAKIMONO- CHAR GRILLED



鶏肉のゆずこしょう焼き

£6.00

Toriniku no yuzu koshou yaki- corn fed chicken thigh meat marinated in yuzu and green chilli.

鴨の照り焼き

£6.50

Kamo no teriyaki-sliced Barbary duck breast marinated in soy, mirin and sake.

鮭のゆうあん焼き

£7.50

Sake no yuan yaki- salmon fillet lightly marinated in soy, sake and yuzu.

鰻の蒲焼き

£9.00

Unagi no kabayaki-freshwater eel basted with soy and mirin.

銀鱈の西京味噌焼き

£12.50

Gindara no saikyo miso yaki- Japanese black cod marinated in Kyoto style sweet miso.

海老の柚子胡椒焼き

£9.50

Ebi no yuzu kosho yaki- giant black tiger prawn with yuzu and jalapeño butter.

子羊の山椒味噌やき

£12.00

Kohitsuji no sansho miso yaki- best end lamb cutlets marinated in red miso and sansho.

和牛ステーキ

£30.00

Wagyu suteki- Japanese wagyu rib eye steak (Grade 6 -150G) cooked rare.

串焼き (一串)

KUSHIYAKI-CHAR GRILLED SKEWERS (IPC)



鮭山葵焼き

Sake wasabi yaki-salmon with wasabi mayonnaise.

£2.30

鴨照り焼き

Kamo teriyaki- Barbary duck breast glazed with teriyaki sauce.

£2.30

牛タン塩焼き

Gyu tan shio yaki- ox tongue with sea salt and lime.

£2.30

野菜 ベーコン

Yasai beikon- seasonal vegetable wrapped in streaky bacon.

£2.30

鶏肉つくね

Tsukune- minced corn fed chicken thigh meat glazed with teriyaki sauce.

£2.30

豚バラ

Buta barra-pork belly & mustard miso.

£2.60

ホタテアスパラ

Hotate asupara-scallops & asparagus.

£2.60

海老とうがらし

Ebi togarashi-black tiger prawns.

£2.60

和牛照り焼き

Wagyu teriyaki- wagyu beef (flank cut Grade 4) glazed with teriyaki sauce.

£2.60

銀鱈の西京味噌焼き

Gindara saikyo miso yaki- black cod marinated in sweet miso.

£2.60

串焼き盛り合わせ

KUSHIYAKI MORIAWASE- CHEF'S SELECTION.

六種類

Roku shurui- 6 types of skewers.

£15.00

十二種類

Juni shurui- 12 types of skewers.

£30.00

野菜(三串)

Yasai kushi yaki- 3 types of vegetable skewers.

£4.70

SUSHI



NIGIRI (1PC)

tamago yaki - omelette	£2.00
tobikko - flying fish roe	£2.00
ebi - cooked prawn	£2.00
ika - squid	£2.00
inari - seasoned tofu	£2.00
ikura- salmon roe	£2.70
unagi no kabayaki - grilled eel	£2.70
ama ebi - sweet prawn	£2.70
sake - salmon	£2.70
hamachi - yellowtail amberjack	£3.20
hotate - scallop	£3.20
suzuki - sea bass	£3.20
wagyu tataki - seared Japanese beef	£3.20

MAKI (4/6 PC)/TEMAKI 2PC)

umekyu- pickled plum and cucumber	£3.70
yasai tenpura-vegetable tenpura	£4.00
avocado yuzu-avocado and yuzu	£4.00
sake kizami-salmon and wasabi	£4.30
unakyu-grilled eel and cucumber	£4.30
hamachi ume-yellowtail and ume	£4.80
ebi tenpura-prawn tenpura	£6.50
watarigani-soft shell crab	£7.00

SUSHI OSUSUME - SUSHI CHEF'S SELECTION

(6 pc nigiri and 4/6 pc maki)	£21.00
Yasai sushi osusume- sushi chef's vegetarian selection (5pc nigiri and 4/6 pc maki)	£15.00