

KIDS

Miso salmon on rice with broccoli	£ 8.50
Chicken panko teriyaki on rice with broccoli	£ 7.50

DESSERTS

Hot cookie dough with ice cream	£ 5.95
Freshly baked dark couverture chocolate cookie dough topped with coconut or vanilla ice cream (contains peanuts).	
Pineapple with coconut ice cream	£ 7.50
Caramelized pineapple with coconut ice cream	
Mango lychee cooler	£ 5.95
Coconut ice cream served on home made almond crumble topped with our fresh mango and lychee sauce	
2 scoops of:	
Green tea macha ice cream	£ 3.75
Vanilla ice cream	£ 3.75
Coconut ice cream	£ 3.75
Mango sorbet	£ 3.75

DESSERT WINE

Kishu plum wine	£ 6.00
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BRANDY & WHISKEY

Remy Martin	£ 7.50
Yamazaki	£ 8.50

SOFT DRINKS & JUICES

Still Water / Sparkling Water (750 ml)	3.50
Coke	2.50
Diet Coke	2.50
Sprite	2.50
Fanta	2.50
Pineapple	2.00
Orange	2.00
Apple	2.25
Cranberry	2.25
Lychee	2.50

HOT DRINKS

Jasmine Tea	2.50
Japanese Green Tea	2.50
Fresh Mint Tea	2.50
Lemon & fresh Ginger Tea	2.50
Espresso	2.00
Macchiato	2.00
Cappucino	2.50
Latte	2.50
Black Americano	2.25
White Americano	2.50
Double Espresso	2.50
Double Macchiato	2.50

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction.

Guests with allergies need to be aware of this risk and should ask a member of the team for further information.

A discretionary 12.5% service charge will be added to your bill.



STARTERS

Steamed salted edamame	£ 3.95
Chilli edamame	£ 4.50
Miso kimchi soup	£ 4.75
Vegetable tempura with ponzu sauce	£ 6.10
Wakame seaweed salad	£ 5.95
Avocado spring roll Avocado, sun-dried tomato, red onion and coriander fried in a crisp wrapper, served with a tamarind dipping sauce	£ 7.90
Soft shell tempura crab Served with jalapeno sauce and lime mayo	£ 12.50
Baby squid Shichimi spiced salt & pepper squid, served with sweet chili mayo	£ 8.95
Beef teppanyaki Fillet beef strips with baby gem lettuce and radish	£ 9.50
Prawn tempura 6pcs served with sweet chilli sauce	£ 9.50
Hamachi carpaccio Thinly sliced yellowtail with shisho dressing	£ 12.50
Salmon bites 6 pcs of crunchy rice patties topped with salmon tartare	£ 7.95
Salmon avocado tartare Diced fresh salmon with avocado and sweet garlic sauce	£ 9.50

HOSOMAKI

Rice rolls wrapped in seaweed, served with ginger and kizami wasabi (8pc)

Cucumber	£ 4.00
Avocado	£ 4.25
Avocado and cream cheese	£ 4.50
Asparagus	£ 4.00
Salmon	£ 5.50
Salmon and avocado	£ 5.95
Tuna	£ 6.25
Tuna and avocado	£ 6.75
Prawn	£ 5.95
Unagi (eel) maki with sweet soy glaze	£ 8.00

URAMAKI

Inside out rolls, served with ginger and kizami wasabi (6pc)

Salmon with avocado, cucumber and lime mayo	£ 8.00
Spicy tuna with avocado and cucumber	£ 8.50
Prawn california roll with cucumber, avocado and lime mayo, coated with tobiko	£ 8.00
Unagi (eel) - with cucumber, avocado and sweet soy glaze	£ 9.50

SUSHI

Nigiri
Oval shaped rice with a variety of toppings, served with
ginger and kizami wasabi (2pc)

Spicy avocado nigiri	£ 3.00
Salmon avocado nigiri	£ 4.50
Tuna avocado nigiri	£ 4.95
Salmon nigiri	£ 4.25
Tuna nigiri	£ 4.00
Prawn nigiri	£ 4.50
Nigiri Platter 1 salmon avocado, 1 salmon, 1 tuna, 1 prawn, 1 chef choice	£ 11.50

Speciality rolls
Inside out rolls, served with ginger and kizami wasabi (6-8pc)

Jalapeno salmon roll Salmon, spring onions, shichimi spice, avocado and cucumber, coated with tempura crumbs and served with citrus mayo	£ 9.00
Garden roll Cucumber, avocado, carrot, tomato, cream cheese and mixed herbs	£ 6.50
Dragon roll Prawn tempura, asparagus and spicy mayo topped with avocado	£ 11.00
Spider roll Soft shell crab, kimchi, cucumber and wasabi mayo topped with avocado and tempura crumbs	£ 11.50
Tataki asparagus Panko crusted asparagus roll, topped with avocado and tuna tataki, drizzled with ponzu soy	£ 12.50
Red dragon roll Panko crusted prawn and fresh mango roll, topped with tuna tartar and ponzu soy	£ 12.50
Crunchy spicy tuna roll Tempura futomaki filled with tuna, spring onion and spicy sauce	£ 12.50

SASHIMI & TATAKI

5 slices of fresh fish served with ginger & kizami wasabi

Salmon sashimi with kizami, ginger and fresh salad	£ 9.95
Tuna sashimi with kizami, ginger and fresh salad	£ 13.00
Mix salmon and tuna sashimi (6pcs) with kizami, ginger and fresh salad	£ 11.95
Hamachi sashimi with kizami, ginger and fresh salad	£ 11.95
Salmon tataki (8pcs) Seared salmon fillet on shredded cucumber with truffle oil, sesame seeds, citrus ponzu and shisho cress	£ 11.50
Hamachi tataki (8pcs) Seared yellowtail fillet on shredded cucumber with truffle oil, sesame seeds, citrus ponzu and shisho cress	£ 13.50
Tuna tataki (8pcs) Seared tuna fillet on shredded cucumber with truffle oil, sesame seeds, citrus ponzu and shisho cress	£ 13.50

MAIN

Bulgogi beef Marinated slices of fillet, stir-fried with onions, asparagus and edamame, served on steamed rice	£ 14.50
Lemongrass and ginger chicken Served over rice with fresh chilli and dark soy	£ 11.50
Chilli sambal chicken	£ 12.00
Chilli sambal prawn Stir fried with asparagus, onions and chili sauce, served on steamed rice	£ 14.50
Marmite chicken Crispy chicken stir-fried in a marmite & soy reduction, served on steamed rice with pak choy	£ 12.50
Fillet mignon With yakiniku sauce, served on wasabi mash potato with a sesame and salad	£ 23.50
Kung Pao Chicken Chicken stir-fried with onion, garlic, cashew nuts, vegetables and chilli peppers served on steamed rice	£ 12.50
Grilled miso salmon Miso glazed salmon served on stir-fried vegetables	£ 15.50
Miso black cod Served with citrus ponzu	£ 29.00
Chicken panko teriyaki Crumbed chicken breast, served over steamed rice & broccoli with homemade pickles	£ 11.50
Mongolian rack of lamb Served with garlic fried rice and kimchi	£ 18.50
Trio mushrooms Shiitake, Oyster and Portobello mushrooms in a chilli garlic sauce served over steamed rice	£ 10.95
Asian caesar salad Baby gem lettuce, pear and caramelized cashew nuts topped with hot lemongrass chicken and homemade caesar dressing	£ 12.95
Grilled miso salmon salad Miso glazed salmon on a salad of baby gem lettuce, avocado, cherry tomatoes, and mandarin segments with a kizami sesame dressing	£ 8.50(v) £ 15.50

£2.50 supplement to swap rice for noodles

SIDES

Sticky rice	£ 3.50
Brown rice	£ 3.50
Egg fried rice	£ 4.50
Stir-fried greens with garlic	£ 5.50
Stir-fried egg noodle	£ 5.50
Oka side salad	£ 4.50
Homemade chilli oil	£ 1.95