



## SMALL & SHARING PLATES

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### COLD DISHES

Saiyko Miso Cured Mackerel, Citrus Glaze, Ponzu Gel, Pickled Cucumber	£12.00
Salmon Tataki, Ponzu	£12.00
Tuna Tataki, Tosazu Winter Wasabi, Ponzu Slaw	£14.00
Glazed Roasted Squash, Roasted Black Garlic Sauce, Pumpkin Seed Furikake, Crispy La-Yu (VE)	£9.00
Inari Organic Tofu, Mixed Pickles, Relishes (VE)	£9.00
Harusame Salad (Glass Noodle Salad) with Sweet Chilli and Sesame Vinaigrette (contains peanuts)	£9.00

### HOT DISHES

Beef Fillet Tataki, Ponzu	£16.00
Kagoshima Wagyu A5 Beef Tataki, Ponzu	£24.00
Karaage Organic Chicken (CG)	£12.00
Aubergine, Nasu Dengaku, Miso, Roasted Peanuts (VE)	£10.00
Gyoza - Shiitake, Leek, Garlic and Mirin (VE) (CG)	£10.00

### TEMPURA

Prawns	£10.00
Vegetables (VE)	£12.00
Marinated Red Mullet	£14.00
Tempura Moriawase (Mixed Tempura Platter)	£24.00

### Tempura Maki Roll

Organic Beef	£16.00
Salmon Avocado	£16.00
Shiitake, Carrot, Greens Spring Onion	£14.00

### SPECIALITY GOURMET SUSHI (6pcs)

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#### Katsu Maki with Curry Relish, Yuzu Caviar

Wagyu Tenderloin	£24.00
Organic Beef	£18.00
Salmon, Avocado	£18.00
Plant Based Katsu	£16.00

#### Pistacchio Crust Maki

Dragon Fruit & Pear	£14.00
Salmon, Avocado	£14.00
Organic Beef	£16.00

#### Yukari Chicken Maki

KatsuChicken, BenShoda, Yukari, Wasabi Mayo £20.00

### SUSHI MAKI (6pcs)

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Tuna, Spicy Mayo, Spring Onion	£12.00
Salmon, Avocado	£12.00
Shrimp Tempura, Teriyaki (CG)	£12.00
Soft Shell Crab (4 pcs) (CG)	£15.00
Organic Beef Fillet Teriyaki, Shiitake, Pickled Carrot	£18.00
Shiitake, Carrot, Pea Snap, Spring Onion (VE)	£12.00
Avocado, Cucumber, Beetroot (VE)	£11.00

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### NIGIRI (2pcs) SASHIMI (3pcs)

Tuna	£7.00	£10.00
Salmon	£7.00	£10.00
Aburi Seared Salmon	£8.00	
Shiitake Mushrooms (VE)	£6.00	

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## MAIN PLATES

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Roasted Black Cod, Miso, Black Rice		£38.00
Pan Seared Wild Sea Bass, Sake and Mirin Steamed Clams, Yuzu Brown Butter, Samphire - La-Yu		£26.00
Organic Salmon, Teriyaki, Mirin, Black Rice		£22.00
Creamy wild mushroom and Udon Noodle soup (VE)		£18.00
Coffee and Dashi Braised Short Rib, Cultured Cabbage, Charred Leek, Leek Emulsion		£30.00
Duke of Berkshire Pork Belly, Red Wine, Soy, Greens		£22.00
Kagoshima Wagyu A5 Beef Fillet	(100g)	£46.00
	(200g)	£86.00

### YAKISOBA NOODLES (CG) (WITH RICE NOODLES) (VE) £10.00

Cabbage, Carrot, Greens, Spring Onion

WITH:

Chicken Teriyaki	£15.00
Berkshire Pork	£16.00
Beef Tenderloin	£18.00
Glazed Roasted Squash (VE)	£16.00
Hydroponically Grown Teriyaki Mushrooms (VE)	£16.00

### DONBURI CHOOSE BETWEEN:

Kanzuri (Gourmet Fermented Chilli Sauce)

Teriyaki Sauce (Soy, Mirin and Sake)

ALL SERVED WITH GREENS AND HAKUMAI RICE

Kabayaki, Roasted Marinated Eel	£21.00
Marinated Pork Butadon, Pak Choi	£21.00
Organic Chicken, Teriyaki	£20.00
Organic Salmon, Teriyaki	£22.00
Hydroponically Grown Mushrooms (VE)	£18.00

## SIDES

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Miso Soup (VE)	£3.00
Plain Rice (VE)	£4.00
Winter Wasabi and Ponzu Slaw	£4.00
Organic Black Rice (VE)	£4.00
Sautéed Greens (VE)	£5.00
Wakame Seaweed Salad (VE)	£5.00
Fried Brussel Sprouts with Garlic chips	£5.00
Mixed Japanese Pickles (VE)	£6.00

## DESSERTS

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<b>Gelato Selection</b> (2 scoops)	£6.00
Pistacchio (VE), Mango (VE), Vanilla, Coconut	
Purin Japanese Pannacotta, Caramel or Matcha Sauce (VE)	£10.00
Melting Chocolate Fondant, Pistacchio Gelato (DF)	£10.00
Caramelised Japanese Pear Lychee, Yuzu Tarte Tatin, Vanilla Gelato (CG)	£10.00

(VE) vegan - (DF) dairy free - (CG) contains Gluten

Please advise a member of staff if you have any allergies/dietary requirements.

10% discretionary staff service charge will be added to your final bill

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