



STARTERS

Miso kimchi soup (Non Veg)	£ 5.50
Kaiso seaweed salad (V) Fresh red seaweed & wakame with sesame dressing	£ 7.95
Agedashi tofu Deep fried tofu served with tempura sauce and katsuboshi	£ 9.95
Mix veg tempura (To share) (V) With Japanese tempura sauce	£ 12.50
Miso orange broccoli (V) Grilled broccoli in orange miso sauce	£ 9.95
Tuna rice burger sliders Toasted rice patties with panko tuna, yakiniku and japanese mayo	£ 9.95
Salmon bites Crunchy rice patties topped with salmon tartare	£ 12.95
Kara-age chicken - 4 pcs Crunchy chicken thigh served with spicy ketchup	£ 11.95
Prawn tempura - 5 pcs Prawn tempura served with sweet chilli sauce	£ 13.50
Yellow tail carpaccio With citrus sauce	£ 13.95
Salmon avocado tartare Diced fresh salmon with jalapeno & coriander kizami sauce	£ 15.75
Tempura soft shell crab Served with jalapeño sauce and lime mayo	£ 15.95
Hamachi ceviche Fresh yellow tail with chilly, coriander avocado and cucumber with oka shisho dressing	£ 16.95
Tuna mango tartare Diced fresh tuna mixed with mango and avocado, spring onion with tobiko and truffle sauce	£ 19.95

SASHIMI

5 slices of fresh fish served with ginger & wasabi

Salmon	£ 15.75
Yellow tail	£ 17.50
Tuna	£ 17.50
Mix sashimi - 6pcs	£ 17.95

TATAKI

Seared fillet of the fish on seasoned raddish with citrus sauce, garnished with corinader and spring onion.

Salmon tatakai Seared salmon fillet served over seasoned radish and ponzu sauce	£ 16.95
Tuna tatakai Seared tuna fillet served over seasoned radish and ponzu sauce	£ 19.50

GRILLED SKEWERS

Rendang chicken skewers - 2pcs (GF) Served with mixture of rendang and coconut milk	£ 9.95
Prawn skewers - 2pcs (GF) With rendang sauce	£ 11.95
Duck skewers - 2pcs (GF)	£ 11.50
Wagyu skewers - 2pcs	£ 16.95

SUSHI ROLLS

URAMAKI 6-8 pieces of inside out rolls with a variety of filling served with ginger and wasabi	
Enoki roll (V) Grilled oyster mushroom with crispy enoki mushroom, avocado and moroni miso mayo	£ 13.25
Mango Uramaki Roll (V) Filled with fresh mango, topped with avocado, coconut mayo, fresh mint, and almond flakes (contains nuts)	£ 14.95
Salmon roll (GF) With avocado and cucumber with lime mayo	£ 11.95
Spicy tuna With avocado and cucumber	£ 12.95
California prawn With cucumber, avocado, and lime mayo coated with tobiko	£ 12.95
Unagi uramaki With Japanese broiled eel, cucumber, avocado and sweet soy glaze	£13.95

SPECIALITY ROLLS

Inside out rolls, served with ginger and wasabi (6-8pcs)

Dragon roll With prawn tempura, asparagus, spicy mayo topped with avocado (Optional asparagus panko) (vegetarian mayo)	£ 14.95
- Salmon option	£ 14.25
Spider roll Soft shell crab, kimchi, cucumber & wasabi mayo topped with avocado & tempura crumbs	£ 15.50
Jalapeño roll With salmon, spring onion, shichimi spices, avocado And cucumber rolled in tempura crumbs with lime mayo	£ 13.50
Yummy roll (4 pcs) Panko prawn, wrapped with seared salmon sashimi, cream cheese, topped with orange tobiko & chives, with soy reduction and sweet chily sauce	£ 14.95
Prawn tatakai asparagus Panko prawns topped with tuna tatakai, avocado and ponzu sauce	£ 15.95
Tatakai asparagus roll Panko asparagus topped with tuna tatakai, avocado and ponzu sauce	£ 15.50
Red dragon roll Panko crusted prawn and fresh mango roll, topped with spicy tuna tartare and ponzu sauce	£ 15.95
Salmon truffle roll Uramaki roll filled with asparagus panko, cucumber and mooli, topped with seared salmon, crispy onion and truffle mayo	£ 15.95
Rainbow roll With tuna tartare and cucumber, topped with tuna, salmon, hamachi, avocado and prawns garnish with tobiko, eel sauce and spicy mayo	£ 17.50
Crunchy spicy tuna roll Tempura futomaki filled with tuna, spring onion and spicy mayo	£ 17.95
HOSOMAKI 8 pieces of small sushi rice rolls wrapped in seaweed with a variety of fillings, served with ginger and wasabi	
Cucumber (GF) (V)	£ 5.50
Avocado (GF) (V)	£ 5.95
Tuna (GF)	£ 6.95
Salmon (GF)	£ 6.50
Yellow tail & spring onion (GF)	£ 7.50
Avocado & kimchi	£ 5.95

NIGIRI

2 pieces of oval shaped rice with a variety of toppings served with ginger and wasabi

Salmon (GF)	£ 5.50
Prawn (GF)	£ 5.50
Salmon avocado	£ 5.95
Seared salmon with Ikura (salmon egg), Kizami, salt and pepper and squeeze of lemon	£ 5.95
Tuna (GF)	£ 6.95
Yellow tail (GF)	£ 7.50
Tuna avocado	£ 7.50
Unagi	£ 10.50
Nigiri platter (GF) 1 salmon 1 tuna 1 yellow tail 1 prawn and 1 chef choice	£ 13.95

ROBATA

Grilled aubergine (GF) (V) topped with caramelised mix miso glaze	£ 15.95
Mongolian rack of lamb - 2pcs With home made kimchi and Asian kimchi mayo	£ 12.95
Kimchi chicken with shallots and red vinegar	£ 15.95
Bulgogi beef fillet Marinated Fillet mignon with mix leaf salad and Asian chimichurri sauce (Contains nuts)	£ 19.95
Marinated salmon Marinated with honey soy mustard, and topped with roasted cashews (Contains nuts)	£ 17.50
Grilled seabass (GF) Fillet of seabass on a bed of baby rainbow carrots in sweet and sour sauce, topped with ginger, chili and spring onion	£ 19.50
Grilled Black Tiger king prawn With miso garlic butter or garlic paprika butter	£ 19.95
Miso Black cod Marinated in miso sauce served miso ponzu & lime on the side	£ 32.95
SIDES	
Steamed rice	£ 4.40
O.K.A salad	£ 4.95
Grilled asparagus	£ 6.75
Homemade kimchi cabbage	£ 3.95

(V) Vegetarian (GF) Gluten free
We have a full allergy menu available on request

DESSERTS

All desserts are homemade

Hot cookie dough £ 8.95

topped with coconut or vanilla ice cream.
(Cookies containing nuts **)

- Freshly baked dark chocolate couverture cookie dough **
- Freshly baked white chocolate couverture and macadamia nut cookie dough **
- Freshly baked matcha and white chocolate couverture cookie dough

Green tea mousee £ 8.95

light mascarpone mousse infused with green tea matcha

Mochi mix (3pcs) £ 6.50

steamed short-grain Japanese sticky rice, wrapped around different filling

Ask a member of the team about today's flavours

SOFT DRINKS

Still water S £ 3.20 L £ 4.50

Sparkling water S £ 3.35 L £ 4.50

Coke, Coke Zero, Diet Coke, Fanta, Sprite £ 3.90

Juices: orange, apple, cranberry, lychee, pineapple £ 3.90

HOT DRINKS

TEAS

Jasmine tea £ 3.95

Japanese green tea £ 3.95

Fresh mint tea £ 3.95

Fresh lemon and ginger tea £ 3.95

COFFEES

Espresso £ 3.45

Double espresso £ 3.75

Espresso macchiato £ 3.95

Double macchiato £ 4.25

Americano £ 3.95

White Americano £ 4.25

Cappuccino £ 4.25

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.

Head Chef: sTercelone Goncalves