



STARTERS

Steamed salted edamame	£ 5.50
Miso kimchi soup Not vegetarian	£ 5.95
Chilli edamame	£ 6.25
Wakame seaweed salad Served on marinated tofu and shredded cucumber	£ 7.95
Vegetable tempura with ponzu sauce Served with orange ponzu sauce	£ 9.95
Agedashi tofu Firm fried tofu with sischimi powder and agedashi sauce	£ 10.50
Avocado spring roll Avocado, sun-dried tomato, red onion and coriander fried in a crisp wrapper, served with a tamarind dipping sauce	£ 9.95
Salmon Bites Crunchy rice patties topped with salmon tartare	£ 11.50
Cauliflower in Korean BBQ Sauce Tempura Cauliflower stir fry with corean barbecue sauce, served with Thai basil yogurt	£ 12.50
Beef teppanyaki Grilled fillet strips with baby gems and radish	£ 12.95
Hamachi carpaccio Yellow tail carpaccio with jalapeno and shiso dressing	£ 13.50
Baby squid Sischimi spiced salt & pepper squid with sweet chilli mayo	£ 13.95
Prawn tempura (S)* Prawn tempura served with orange ponzu	£ 13.95
Tempura soft shell crab (S)* With jalapeno sauce and lime mayo	£ 15.95
Salmon and avocado tartare	£ 16.50
Hamachi ceviche Freshyellow tail with chilly, coriander avocado and cucumber with oka shisho dressing	£ 16.95
1/4 Duck and pancakes Cucumber, spring onion and hoisin sauce	£ 22.95

SUSHI ROLLS

Hosomaki Small rolls wrapped in seaweed outside served with ginger and kizami wasabi (8pcs)	
Cucumber	£ 4.95
Avocado	£ 5.50
Asparagus	£ 5.95
Salmon	£ 7.50
Salmon and avocado	£ 7.95
Prawn (S)*	£ 9.50
Tuna	£ 9.95
Tuna and avocado	£ 10.50
Hamachi and spring onions	£ 9.95

Uramaki Inside out rolls served with ginger and kizami wasabi (6pcs)	
Salmon with avocado, cucumber and lime mayo	£ 11.95
Spicy tuna with avocado and cucumber	£ 13.50
California prawn roll with cucumber, avocado and lime mayo, coated with tobiko (S)*	£ 13.50
Unagi (eel) - with cucumber, avocado and sweet soy glaze	£ 14.50

Speciality rolls Inside out rolls, served with ginger and kizami wasabi (6-8pcs)	
Garden roll Cucumber, avocado, carrot, tomato, cream cheese & mint	£ 10.95
Jalapeno salmon roll Inside out roll with salmon, spring onion, shichimi spices, avocado and cucumber rolled in tempura crumbs served with citrus mayo	£ 13.50
Crunchy Pumpkin Miso roll Miso Pumpkin, red chicory leave, topped with roast pepper, homemade crumbs and sweet glaze	£ 15.50
Dragon roll (S)* Prawn tempura, asparagus and spicy mayo topped with avocado	£ 15.50
Tataki asparagus Panko crusted asparagus roll, topped with avocado and tuna tataki, drizzled with ponzu suace	£ 15.50
Spider roll (S)* Soft shell crab, kimchi, cucumber & wasabi mayo topped with avocado & tempura crumbs	£ 15.50
Red Dragon roll (S)* Panko crusted prawn and fresh mango roll, topped with spicy tuna tartare and ponzu sauce	£ 15.95
Salmon skin roll Uramaki roll filled with crispy salmon skin, avocado, cucumber and spicy mayo and topped with seared salmon, tobiko and teriyaki sauce	£ 16.50
Truffled salmon roll Uramaki roll filled with panko asparagus, cucumber, mooli and topped with seared salmon, crispy onions and truffled mayo	£ 16.95
Crunchy spicy tuna roll Tempura futomaki fillet with tuna, spring onion and spicy mayo	£ 17.50
A5 Wagyu beef roll Uramaki roll with tempura salmon and avocado, topped with raw wagyu carpaccio, caramelized foie gras and light black truffle sauce	£ 23.95

NIGIRI

Oval shaped rice with a variety of toppings, served with ginger and kizami wasabi (2pcs)	
Spicy avocado nigiri	£ 5.50
Salmon nigiri	£ 6.75
Salmon avocado nigiri	£ 6.95
Tuna nigiri	£ 7.50
Tuna avocado nigiri	£ 7.95
Hamachi nigiri	£ 7.50
Nigiri Platter 1 salmon avocado, 1 yellow tail, 1 seared tuna and shichimi, 1 seared salmon, 1 chef choice	£ 14.50

BLUEFIN TUNA (AKAMI)

These dishes are available until the end of daily supply	
Seared tuna nigiri with kizami wasabi (2pcs)	£ 10.50
Tuna tataki with truffle oil and citrus ponzu	£ 23.50
Tuna sashimi	£ 22.50

TATAKI

8 slices of seared fish served over seasoned radish with truffle oil, sesame seeds, citrus ponzu and shisho cress	
Salmon tataki	£ 15.50
Hamachi tataki	£ 18.95

*S: CONTAINS SHELLFISH / **N: CONTAINS NUTS

SASHIMI

5 slices of fresh fish served with ginger and wasabi	
Salmon sashimi	£ 14.95
Tuna sashimi	£ 17.25
Hamachi sashimi	£ 17.25
Mix salmon and tuna sashimi (6pcs)	£ 17.95

MAINS

Bulgogi beef Marinated slices of fillet, stir-fried with onions, asparagus and edamame served on steamed rice. Contains chilli	£ 17.50
Marmite chicken Crispy chicken stir-fried in marmite and soy reduction served over steamed rice with pak choi	£ 15.95
Kung pao chicken (N)** Chicken stir-fried with onion, garlic, cashew nuts, vegetables and chilli peppers served on steamed rice	£ 16.25
With tofu (Vegan) (N)**	£ 14.95
Chilli sambal chicken (S)* Stir fried chicken with asparagus, onions and chilli sauce, served on sticky rice	£ 15.90
> Shellfish free option available	
Chicken teriyaki katsu Crumbed chicken breast, served over steamed rice and broccoli with homemade pickles	£15.95
Chilli sambal prawn (S)* Stir-fried with asparagus, onions and chilli sauce served over steamed rice	£ 16.95
Mee Goreng Noodles Egg noodles stir-fried with layu oil, vegetables and egg	
Chicken / Tofu	£ 15.95
Prawn (S)*	£ 16.95
Beef	£ 18.90

Grilled miso salmon Miso glazed salmon served on stir-fried vegetables	£ 18.50
Grilled miso salmon salad Miso glazed salmon over baby gem lettuce, avocado, cherry tomatoes, mandarin segments and kizami sesame dressing	£ 18.50
Miso black cod Served with citrus ponzu	£37.95
Mixed sashimi salad (9pcs) Mixed sashimi on a salad of baby gem lettuce, avocado, cherry tomatoes, and mandarin segments with a kizami sesame dressing	£ 21.50

Mongolian rack of lamb Served with garlic fried rice and kimchi	£ 28.95
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£3.50 supplement to swap rice for noodles or egg fried rice.

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 and intolerances need to be aware of this risk and should ask a member of the team for further information. PLEASE INFORM US OF ANY ALLERGIES BEFORE ORDERING.

SIDES	
Home made chilli oil (S)*	£ 2.50
Steamed rice	£ 3.95
Brown rice	£ 4.90
Oka salad	£ 5.50
Egg noodles	£ 6.50
Organic free range egg fried rice	£ 6.50
Stir fried greens with garlic	£ 6.95
Steamed vegetables	£ 6.95

KIDS	
Miso Salmon on rice with steamed broccoli	£ 12.50
Chicken panko teriyaki on rice with steamed broccoli and pickle	£ 13.95

SOFT DRINKS	
Fever Tree tonic water	£ 3.45
Still Water / Sparkling Water (750 ml)	£ 3.95
Coke	£ 3.95
Diet Coke	£ 3.95
Coke Zero	£ 3.95
Sprite	£ 3.95
Ginger Ale	£ 4.50
Fresh Lemonade	£ 4.50

JUICES	
Pineapple	£ 3.95
Orange	£ 3.95
Apple	£ 3.95
Cranberry	£ 3.95
Lychee	£ 3.95

COFFEES	
Espresso	£ 4.25
Macchiato	£ 4.50
Americano	£ 4.80
Cappuccino	£ 4.80

TEAS	
Premium artisan Loose Leaf Teas, expertly brewed.	
Jasmine Pearls Hand-rolled green tea infused with fragrant jasmine blossoms	£ 4.75
Sencha Traditional Japanese green tea with fresh, grassy notes and a clean finish	£ 4.75
Nanling Mountain Oolong Smooth oolong tea with delicate orchid notes and a naturally creamy finish	£ 4.75