

Japanese

BRUNCH

Japanese Pancakes, <i>Blueberry Compote</i>	8.50
Okonomiyaki <i>Savoury Pancakes</i>	8.50
Omui Rice (GF) <i>Eggs, Slaw</i>	8.50
Tofu Poke Bowl (GF), <i>Cucumber, Radish, Pickled Ginger, Pineapple and Poke Sauce</i> ..	9.00
Salmon Poke Bowl (GF) <i>Cucumber, Radish, Pickled Ginger, Pineapple and Poke Sauce</i>	10.00

BAOS

Tempura Soft Shell Crab (One Bao) <i>Slaw, Bangalore</i>	7.00
Mushroom (Vg) <i>Goma Sauce, Crispy Onion</i>	7.50
Aubergine (Vg) <i>Toasted Sesame</i>	7.50
Fried Chicken <i>Pickled Cucumber, Spicy Mayo</i>	9.00
Beef Short Rib <i>Pickled Mooli, Sticky Hoisin</i>	9.50
Crispy Duck <i>Cucumber, Spring Onion, Sticky Tomato Sauce</i>	9.50

TEMPURA AND GYOZAS

Vegetable Tempura (V)	6.00
Vegetable Gyoza (Vg)	6.50
Pork Gyoza	8.00
Mushroom Gyoza (Vg)	8.00

SKEWERS

Vegetable (Vg) (GF)	8.50
Teriyaki Salmon (GF)	9.00
Yakatori Style Chicken (GF)	9.00

Due to sourcing some items are subject to availability. Please let your servers know if you have any allergies or intolerances. We operate a no nut kitchen.

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SMALL PLATES

Salted Edamame, <i>Chili Salt (GF) (Vg)</i>	5.50
Miso Glazed Aubergine, <i>Samphire, Toasted Sesame (GF) (V)</i>	7.00
Okonomiyaki <i>Savoury Pancakes</i>	8.50
Edamame Falafel, <i>Shallot, Pak Choi, Spicy Mayo (GF) (Vg)</i>	8.50
Crispy Pork Belly, <i>Pak Choi, Caramel Sauce (GF)</i>	8.50
Crispy Duck Salad, <i>Sticky Tomato Sauce, Pomegranate (GF)</i>	9.00
King Scallops, <i>Garlic and Nori Butter, Samphire (GF)</i>	9.00
Fried Calamari, <i>Lime, Wasabi Mayo</i>	10.00
Beef Tataki, <i>Spring Onion, Onion Ponzu (GF)</i>	10.50
Tuna Tacos, <i>Avocado Puree, Truffle Ponzu</i>	11.50

SIGNATURES

Yaki Udon Noodles, <i>Sugar Snap Peas, Carrot (GF) (Vg)</i>	12.50
<i>Add Tofu for an additional £4.00</i>	
<i>Add Chicken for an additional £4.00</i>	
<i>Add Crispy Duck for an additional £6.00</i>	
<i>Add Fillet of Beef for an additional £8.00</i>	
Ramen, <i>Pork, Egg, Noodles, Pak Choi, Dashi</i>	17.00
BBQ 1/2 Chicken, <i>Slaw, Korean BBQ (GF)</i>	18.00
Nori Sea Bream, <i>Pak Choi, Wakame (GF)</i>	19.00
Fillet Steak (200g), <i>Lambs Lettuce, Fries (GF)</i>	27.50

SIDES

Fries
4.00
Rice
4.00

Sweet Potato Fries
4.00
Tenderstem Broccoli
4.00

Avocado
4.00

SAUCES

Diane (GF)
2.50
Bangalore (GF)
2.50
Peppercorn (GF)
2.50

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SUSHI

Maki - 8 Pieces (GF)

Cucumber (Vg)

Pickled Mooli (Vg)

Perilla Seasoning,
Hosomaki

Rainbow Vegetable
(Vg)

Red Pepper, Cucumber
and Carrot

Sashimi - 3 Pieces (GF)

Salmon 7.00

Seabass 7.00

Tuna 8.00

Nigiri - 2 Pieces (GF)

Roasted Red Pepper (Vg) 5.50

Teriyaki Marinated
Fried Tofu (Vg) 5.50

Salmon 6.00

Torched Salmon 6.50
Furiyake Seasoning, Dill
Oil

Torched Seabass 6.50
Wasabi and Ponzu Glaze

Tuna 7.00

Seared Tuna 7.00

Marinated Tuna 8.50

Uramaki - 8 Pieces (GF)

Vegetable (Vg) 8.50
Tenderstem Broccoli,
Spinach, Avocado

Chicken Teriyaki 9.50
Roasted Pepper,
Toasted Sesame Seeds

Salmon 10.50
Spring Onion, Salmon
Roe and Spicy Mayo

Salmon 10.50
Red Pepper, Mango,
Spicy Mayo

Beef 11.50
Tenderstem Broccoli,
Chives, Onion Ponzu

Tuna 11.00
Avocado, Crispy Onion,
Spicy Mayo

Spicy Tuna 11.50
Mint, Lemon, Shallots

Tempura Prawn 12.00
Tempura Flakes

Tuna & Salmon 13.00
Avocado, Spicy Mayo

Desserts

Sorbets (Vg), Lemon, Raspberry, Passionfruit and Mango£2.00 (Per Scoop)

Mochi (Vg available), Selection of Mochi Balls.6.50

White Chocolate Miso Crème Brûlée6.50

Cherry Chocolate Mousse (GF).6.50

Coffee Infused Sticky Toffee Pudding, Miso Caramel Sauce, Salted Vanilla Ice Cream. 6.50

Honey and Sesame Panna Cotta (GF), Miso Caramel Sauce, Sesame Brittle6.50

Matcha Blondie Raspberry Crème Anglaise.6.75

Cognito Cheesecake, Ube, Coconut Meringue, Lemonbalm Chantilly, Fresh Fruit
(Serves 2)13.00

COGNAC

Courvoisier VS.3.95

Baron de Sigognac.4.25

Remy Martin VSOP4.95

Remy Martin XO.15.95

DIGESTIVES

Limoncello£3.15

Fernet Branca£3.25

Frangelico.£3.25