

A REAL TASTE OF JAPAN



We are a sharing style concept, all dishes will come out as and when they are ready. We recommend 2/3 dishes per person.

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BRUNCH

Scrambled Egg (V) <i>Chive, Sourdough Bread</i>	6.00
Smashed Avocado (VG) <i>Sourdough Bread</i>	6.50
Poke Toast (VG) <i>Sourdough Bread</i>	7.00
Tofu Poke Bowl (GF)	9.00
Salmon Poke Bowl (GF)	10.00
Mochi Matcha Pancakes	10.00

SKEWERS & GYOZAS

Vegetable Gyoza (VG)	6.50
Pork Gyoza	8.00
Prawn Gyoza (VG) <i>Chilli Jam</i>	8.50
Teriyaki Salmon Skewer (GF)	9.00
Yakatori Style Chicken Skewer (GF)	9.00

BAO BUNS

Tempura Soft Shell Crab (One Bao) <i>Slaw, Bangalore</i>	7.00
Goma Asparagus (VG) <i>Samphire, Sesame</i>	7.50
Miso Glazed Mushroom (VG) <i>Crispy Onions</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

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SMALL DISHES

Edamame & Lime Yoghurt (GF) (V)	5.50
<i>Chilli Oil, Crispy Onions</i>	
Okonomiyaki (VG)	8.50
<i>Savoury Pancakes</i>	
Crab	9.00
<i>Nori Cracker, Miso Butter, Wasabi Mayo</i>	
Crispy Pork Belly (GF)	8.50
<i>Pak Choi, Caramel Sauce</i>	
Marmalade Marinated Seabass Wakame Salad (GF)	9.00
<i>Dill Oil, Tempura Nori</i>	
Fried Calamari	10.00
<i>Lime, Wasabi Mayo</i>	
Beef Tataki (GF)	10.50
<i>Spring Onion, Onion Ponzu</i>	
Sesame Tartar	10.50
<i>Beef, Mushroom, Crouton, Soy Yolk</i>	
Mussels	11.00
<i>Coconut, Chili, Sake, Milk Bread</i>	
Salmon Tacos / Tuna Tacos	10.50 / 11.50
<i>Avocado Purée and Truffle Ponzu</i>	

SIGNATURE DISHES

Yaki Udon Noodles (GF) (VG)	12.50
<i>Sugar Snap Peas, Carrot</i>	
<i>Add Tofu 4.00</i>	
<i>Add Chicken 4.00</i>	
<i>Add Crispy Duck 6.00</i>	
<i>Add Fillet of Beef 8.00</i>	
Chicken and Citrus Ramen	16.00
<i>Egg, Noodles, Pak Choi, Dashi</i>	
Shitake Glazed Seabass	19.00
<i>Rice, Samphire, Nori Foam, Pak Choi</i>	

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SUSHI

URAMAKI
8 PIECES

Pickled Mooli (V) (GF) 7.00

Furikake Flakes and Wasabi Mayo

Spicy Kimchi (VG) (GF) 8.50

Sesame Seeds and Spicy Gochujang Sauce

Chicken Teriyaki (GF) 9.50

Roasted Red Pepper, Sesame Seeds and Leeks.

Salmon (GF) 10.50

Red Pepper, Mango and Mango Sauce

Gravad Lax (GF) 11.00

Salmon, Beetroot Marinade, Cucumber and Spicy Mayo

Vegetable (VG) (GF) 10.00

Asparagus, Spinach, Avocado, Tempura flakes and Teriyaki Sauce

Tuna (GF) 11.00

Spring Onion, Cucumber, Avocado, Leeks.

Beef (GF) 12.00

Tenderstem Broccoli, Onion Ponzu and Horseradish Sauce

Duck (GF) 12.50

Cucumber, Spring Onion, Hoisin Sauce, Teriyaki Sauce

Tempura Prawn (GF) 12.50

Prawn Dust with Teriyaki Sauce

Salmon and Tuna (GF) 13.00

Avocado and Spicy Mayo

Dragon Roll (GF) 14.50

Tempura Prawn, Avocado, Teriyaki Sauce, Wasabi Mayo

MAKI
8 PIECES

Cucumber (VG) (GF) 5.00

Pickled Red Cabbage (VG) (GF) 7.00

Salmon 7.00

Tuna 9.00

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SUSHI

SASHIMI
3 PIECES

Salmon (GF)	7.00
Seabass (GF)	7.00
Tuna (GF)	8.00
Gravad Lax (GF)	8.00

NIGIRI
2 PIECES

Pickled Cucumber (VG) (GF)	5.50
Pickled Mooli (VG) (GF) <i>Furikake Flakes</i>	5.50
Salmon (GF)	6.00
Torched Salmon (GF) <i>Nori Oil</i>	6.50
Torched Seabass (GF) <i>Nori Oil, Furikake Seasoning</i>	6.50
Tuna (GF)	7.00
Marinated Tuna (GF) <i>Teriyaki Sauce</i>	8.00

SIDES

Assortment of Pickles	3.00
Fries	4.00
Rice	4.00
Sweet Potato Fries	4.00
Tenderstem Broccoli	4.00
Avocado	4.00
Chilli Salted Edamame	5.00
Salt & Pepper Fries	5.00

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DESSERTS

Sorbets (VG)	2.00 Per Scoop
<i>Lemon, Raspberry, Passionfruit & Mango</i>	
Matcha Tiramisu	6.50
Textures of Citrus	6.50
<i>Variety of Citrus Flavours Reimagined</i>	
Kanten White Chocolate Jelly (GF)	6.50
Honey and Sesame Panna Cotta (GF)	6.50
<i>Miso Caramel Sauce, Sesame Brittle</i>	
Mochi (VG Available on Request)	7.00
<i>Selection of Mochi Balls</i>	
Coffee Infused Sticky Toffee Pudding	7.00
<i>Miso Caramel Sauce, Salted Vanilla Ice Cream</i>	
Cognito Cheesecake (Serves Two)	13.00
<i>Plum, Sake</i>	

TEA & COFFEE

English Breakfast Tea	3.00
Japan Benifuuki Black Tea	3.00
Japan Benifuuki Green Tea	3.50
Earl Grey Blue Flower Tea	3.50
Redbush Vanilla Tea	3.50
Jasmine Dragon Phoenix Pearls Tea	3.50
Feng Shui Wellness Blend Tea	3.50
Matcha Ceremonial Tea	3.50
Espresso	3.00
Double Espresso	3.50
Americano	3.25
Cappuccino	3.75
Latte	3.75
Mocha	4.00
Caffè cMacchiato	2.25
White Chocolate Mocha (15% ABV)	6.50
Pumpkin Spiced Latte (17% ABV)	6.50
Baileys Hot Chocolate / Hazelnut Cream (17% ABV)	6.50
Hot Toddy	8.95
Irish Coffee	9.50