

A REAL TASTE OF JAPAN



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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

TEMPURA & GYOZAS

Vegetable Tempura Bouquette (VG)	6.00
Vegetable Gyoza (VG)	6.50
Pork Gyoza	8.00
Prawn Gyoza (VG) <i>Chilli Jam</i>	8.50

SKEWERS

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

SMALL DISHERS

Edamame & Lime Yoghurt (GF) (V)	5.50
<i>Chili Oil and Crispy Onions</i>	
Goma Greens (GF) (VG)	7.00
<i>Asparagus, Sugar Snap Peas, Broccoli, Spinach, Samphire</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, Rice Cracker</i>	
King Scallops (GF)	9.00
<i>Samphire, Sesame, Spinach, Miso Dressing</i>	
Fried Calamari (GF)	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, Chilli, Sake, Milk Bread</i>	
Salmon Tacos / Tuna Tacos	10.50 / 11.50
<i>Avocado Purée, Truffle Ponzu</i>	

SIGNATURE DISHERS

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>	
BBQ ½ Chicken (GF)	18.00
<i>Kimchi Slaw, Korean BBQ</i>	
Shitake Glazed Seabass	19.00
<i>Rice, Samphire, Nori Foam, Pak Choi</i>	
Fillet Steak 200g (GF)	27.50
<i>Lamb's Lettuce, Fries</i>	

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SUSHI

URAMAKI 8 PIECES	Pickled Mooli (V) (GF)	7.00
	<i>Furikake Flakes, Wasabi Mayo</i>	
	Spicy Kimchi (VG) (GF)	8.50
	<i>Sesame Seeds, Spicy Gochujang Sauce</i>	
	Chicken Teriyaki (GF)	9.50
	<i>Roasted Red Pepper, Sesame Seeds, Leek</i>	
	Salmon (GF)	10.50
	<i>Red Pepper, Mango, Mango Sauce</i>	
	Gravad Lax (GF)	11.00
	<i>Salmon, Beetroot Marinade, Cucumber, Spicy Mayo</i>	
	Vegetable (VG) (GF)	10.00
	<i>Asparagus, Spinach, Avocado, Tempura Flakes, Teriyaki Sauce</i>	
Tuna (GF)	11.00	
<i>Spring Onion, Cucumber, Avocado, Leek</i>		
Beef (GF)	12.00	
<i>Tenderstem Broccoli, Onion Ponzu, Horseradish Sauce</i>		
Duck (GF)	12.50	
<i>Cucumber, Spring Onion, Hoisin Sauce, Teriyaki Sauce</i>		
Tempura Prawn (GF)	12.50	
<i>Prawn Dust, Teriyaki Sauce</i>		
Salmon and Tuna (GF)	13.00	
<i>Avocado, Spicy Mayo</i>		
Dragon Roll (GF)	14.50	
<i>Tempura Prawn, Avocado, Teriyaki Sauce, Wasabi Mayo</i>		
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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

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

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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 Macchiato	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