

A REAL TASTE OF JAPAN



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SMALL DISHES

Goma Greens (GF) (VG)	7.00
<i>Asparagus, Sugar Snap Peas, Broccoli, Spinach, Samphire</i>	
Okonomiyaki (VG)	8.50
<i>Savoury Pancakes</i>	
Sea Trout	8.50
<i>Nori Crumb, Dill, Mooli, Carrot</i>	
Karaage	8.50
<i>Fried Chicken, Sake and Wakeame Glaze</i>	
Crispy Pork Belly (GF)	8.50
<i>Pak Choi, Caramel Sauce</i>	
Korkke	8.50
<i>Short Rib Beef, Potato, Pickled Salad, White Sauce</i>	
Cured Duck (GF)	9.00
<i>Hoisin, Asparagus and Pickled Plum Salad</i>	
Crab	9.00
<i>Nori Cracker, Miso Butter, Wasabi Mayo</i>	
King Scallops (GF)	10.00
<i>Rice Cracker, Samphire, Spinach, Miso Dressing</i>	
Fried Calamari (GF)	10.00
<i>Lime, Wasabi Mayo</i>	
Salmon Tacos / Tuna Tacos (GF)	10.50 / 11.50
<i>Avocado Purée, Truffle Ponzu</i>	

BAO BUNS

Octopus (One Bao)	7.00
<i>Tempura Samphire, Garlic and Ginger Mayo</i>	
Mushroom (VG)	7.50
<i>Mushroom Glaze, Crispy Onions</i>	
Spicy Chicken	9.00
<i>Karrage, Pickles, Hottososu</i>	
Crispy Duck	9.50
<i>Cucumber, Spring Onion, Sticky Tomato Sauce</i>	

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SIGNATURE DISHES

Yaki Udon Noodles (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>	
Carved Fillet (GF)	28.00
<i>Crispy Noodles, Julienne Vegetables, Seaweed Sauce, Garlic Snow</i>	

TEMPURA & GYOZAS

Vegetable Tempura Bouquette (VG)	6.00
Vegetable Gyoza (VG)	6.50
Pork Gyoza	8.00
Prawn Gyoza	8.50
<i>Chilli Jam</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>	
	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>	
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
	Shitake Mushroom (VG) (GF) <i>Teriyaki Glaze, Shitake Ketchup</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) <i>Lemon, Raspberry, Passionfruit & Mango</i>	2.00 Per Scoop
	Peach and Matcha Cake <i>Granola, Peach</i>	6.50
	Honey and Sesame Purin (GF) <i>Japanese Custard, Honey Wafer</i>	6.50
	Lemon Mousse <i>Textures of Citrus</i>	6.50
	Cog Kat <i>Dark Chocolate Wafer, Caramelised White Chocolate</i>	6.50
	Sticky Toffee Sushi <i>Rice Pudding, Miso Fudge, Miso Caramel Sauce</i>	6.75
	Mochi (VG Available on Request) <i>Selection of Mochi Balls</i>	6.75
	Cognito Cheesecake (Serves Two) <i>Plum, Sake</i>	12.00

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