

Cold Dishes

Edamame (v) Japanese green beans lightly salted	£ 3.25
Tsukemono (v) Japanese pickles	£ 3.25
Goma-ae beans (v) marinated French beans with white sesame paste	£ 3.25
French beans (v) marinated French beans with plum paste	£ 3.25
King crab and mixed seaweed with vinegar sauce	£15.50
Uzaku grilled eel and cucumber with vinegar sauce	£ 6.50
Red tuna and avocado with wasabi soy sauce	£ 9.75
Salmon & avocado with wasabi soy sauce	£ 7.25
Roast duck sliced marinated duck with sweet soy sauce	£ 5.50
Kaisen yukke sliced raw fish dressed with sweet dark soy sauce served with quail egg	£ 9.00

Salad

Imo salad (v) potato salad	£ 5.25
Duck & onion salad with sweet soy garlic dressing	£ 7.25
Pork "shabu shabu" salad quickly cooked thinly sliced pork, sesame sauce	£ 7.25
Mixed green salad (v)	£ 5.25

Sashimi

Maguro 5 pieces of tuna sashimi	£12.00
Salmon 5 pieces of salmon sashimi	£ 8.00
Hiramasa 5 pieces of yellowtail sashimi	£10.50
Suzuki 5 pieces of sea bass sashimi	£ 9.50
Assortment sashimi available (ask waiting staff for recommendation)	from £19.50

Sushi – Maki rolls

Tempura rolls 4 pieces	£ 8.00
Salmon avocado roll 6 pieces	£ 8.00
Soft shell crab roll 4 pieces	£ 8.00

Sushi – Nigiri

Tuna 2 pieces	£ 8.00
Salmon 2 pieces	£ 4.00
Yellowtail 2 pieces	£ 6.50
Sea bass 2 pieces	£ 6.50
Grilled eel 2 pieces	£ 6.50

Noodles

Vegetable tempura udon (v) wheat noodles with vegetable tempura in hot soup	£ 6.50
Kamo nanban wheat noodles with duck and spring onion in hot soup	£ 8.00
Vegetable udon (v) wheat noodles with vegetables in hot soup	£ 6.00
Somen noodles (v) tiny traditional noodles served with cold sauce	£ 6.50
Shrimp tempura udon wheat noodles with shrimp tempura in hot soup	£ 9.00

Yakimono – Charcoal grill

Black cod grilled Yuan style - Japanese citrus flavour marinade with yuzu sauce	£15.00
Black cod grilled Saikyo style with white miso marinade	£15.00
Mackerel shioyaki – lightly salted	£ 8.00
Yellowtail teriyaki	£10.00
Salmon teriyaki	£ 8.00
King scallops teriyaki	£12.00
Chicken teriyaki	£ 8.00
Chicken yuzu pepper citrus flavoured pepper paste	£ 8.00
Yellowtail cheek served with oroshi ponzu	£17.00

Teppanyaki – Flat grill

Beef fillet with oroshi ponzu sauce	£18.00
Iberico Pork yuan style Japanese citrus flavour marinade with yuzu sauce	£10.00
Yaki yasai (v) grilled vegetables	£ 6.50
Vegetable okonomiyaki (v) Japanese pancakes	£ 6.50
Seafood okonomiyaki Japanese pancakes	£ 9.00
Pork okonomiyaki Japanese pancakes	£ 8.00

Age-mono – Deep fried

Assortment Vegetable tempura (v) deep fried battered vegetables	£ 9.00
Assortment tempura deep fried battered shrimps and seasonal fish	£12.00
Scallop cakes wrapped in ohba leaf deep fried battered scallop cakes	£ 9.00
Pork katsu fried and coated with panko breadcrumbs with red miso sauce	£ 8.00
Tofu (v) agedashi deep fried served with hot sauce	£ 6.00
Aubergine & rice cake agedash (v) deep fried with hot sauce	£ 6.50
Chicken kara-age deep fried chicken in soy and garlic sauce	£ 5.00
Monkfish kara-age served with ponzu sauce	£ 9.00
Red fish (kinki) lightly salted fried fish served with ponzu sauce	£ 9.00

Donburi (rice with topping)

Vegetable ten-don (v) vegetable tempura donburi	£ 8.00
Kaki-age ten-don (v) mix vegetable donburi	£ 8.00
Shrimp ten-don shrimp tempura donburi	£10.00
Chicken teriyaki don grilled chicken teriyaki donburi	£ 9.00
Beef fillet don sliced beef, apple garlic sauce donburi	£12.00
Iberico pork don sliced pork donburi with ginger flavored sauce	£10.00
Salmon-don salmon sashimi donburi	£ 9.00
Yellowtail-don yellowtail sashimi donburi	£10.00

Extras

Kakuni slow cooked pork belly with sweet soy sauce	£ 9.00
Vegetable croquette (v)	£ 4.50
Curry croquette	£ 4.50
Steamed rice (v)	£ 3.50

Soup

Miso soup (v)	£ 3.50
Tonjiru pork and vegetable miso soup	£ 4.50

Lunch Menus (12pm to 3pm)

Pork donburi menu pork donburi, edamame, salad, miso soup	£15.00
Shrimp tempura don menu shrimp tempura donburi, edamame, salad, miso soup	£15.00
Vegetable tempura don menu (v) vegetable tempura donburi, edamame, salad, miso soup	£12.00
Salmon teriyaki menu salmon teriyaki, edamame, salad, rice, miso soup	£16.00
Tempura menu (v) mixed tempura, edamame, salad, rice, miso soup	£20.00

Set Menus

Menu 1 Edamame, duck salad, salmon teriyaki, shrimp ten don, miso soup	£ 28.00
Menu 2 Edamame, French beans plum flavor duck salad, pork katsu, shrimp ten don, tonjiru soup	£ 36.00
Menu 3 Edamame, shabu shabu salad, prawn okonomiyaki, salmon sashimi, shrimp ten don, tonjiru soup, green tea ice cream	£ 45.00

Desserts

Custard pancake (v) served with a scoop of ice cream	£ 5.50
Red bean pancake (v) served with a scoop of ice cream	£ 5.50
Green tea ice cream	£ 4.50
Chestnut ice cream	£ 4.50
Red bean ice cream	£ 4.50
Black sesame ice cream	£ 4.50

Green tea

Sencha Japan's most popular green tea	£ 2.00
Hohicha mild, low caffeine, roasted tea	£ 2.00
Genmaicha medium-grade sencha and roasted brown rice	£ 2.00

Soft drinks

Coca Cola / Diet Coke / Fanta / Sprite	£ 2.00
Still / Sparkling water 75cl	£ 3.00
Still / Sparkling water 33cl	£ 2.00
Orange juice / Apple juice / Grapefruit juice	£ 2.00

Beers

Kirin Ichiban	£ 3.50
Asahi	£ 3.50

Sake

	180ml	720ml
Masumi "Okuden Kantsukuri"	£ 9.00	£39.00
Hoyo "Genji"	£ 9.00	£39.00
Hoyo "Kura no Hana"	£15.00	£45.00
Dewarakura "Izumi Judan"	£11.00	£40.00
Dewazakura "Dewasansan"	£12.00	£42.00
Kamoizumi "Komekome"	£12.00	£33.00
Dewazakura "Tobiroku"		£20.00

Sake sampler (Okuden and Izumi Judan and Komekome) £10.00

Ume-Shu Plum wine served with a well ripen plum £ 6.00

White wine

	Glass	Bottle
Sauvignon Blanc – Chile, Maule Valley	£ 4.20	£18.00
Pinto Grigio – Italy Borgo Tesis Friuli	£ 4.60	£20.00
Sauvignon – France Les Collinettes, Joseph Mellot, Sancerre		£38.00
Chenin Blanc – South Africa Boschendal, Coastal region	£ 5.80	£25.00
Petit Chablis – France, J.Moreau et fils		£35.00
Chardonnay – New Zealand, Nobilo, East coast	£ 5.80	£25.00

Red wine

Cabernet Franc – Italy, Sicily, Solese, Calarasi	£ 4.60	£20.00
Brouilly – France, Domaine des Dames de la Roche, Loron		£28.00
Merlot – Chile, Errazuriz, Curico Valley	£ 5.80	£25.00
Pinot Noir – France, Marie-Louise Parisot, Bourgogne	£ 7.00	£28.00
Cabernet Sauvignon – Italy, Nero D'avola, Sicily	£ 4.60	£20.00
Shiraz Cabernet Sauvignon – South Africa, Boschendal Pavillion	£ 7.00	£28.00

Rose wine

Coteaux d'aix en Provence – France, Chateau de beaulieu £ 4.60 £20.00

Champagne

Mumm Cordon Rouge Brut £10.00 £75.00

Spirits

Vodka Smirnoff, Absolut	£ 3.50
Rum Bacardi, Captain Morgan, Havana 3 Years	£ 3.50
Jack Daniels	£ 3.50
Gin Beef Eater	£ 3.50
Cachaca Sagatiba	£ 3.00
Baileys (50ml)	£ 3.50
V7.0	