



Picnic in the park? Office lunch? Order to take away

SMALL PLATES

Miso Soup — 2.5

white miso with seaweed, tofu, spring onions, sesame

Edamame — 2.5

brushed with sea salt flakes

Shishito Peppers — 3.5

salted and fried padron peppers

Crispy Squid — 6

topped with mixed peppers and kuro mayo

Naked Pork Gyoza — 6.5

no-shell, just tasty ground pork filling

TACOS × 2pcs

crispy gyoza shells filled with Japanese mayo, coriander, crunchy vegetables

Kingfish — 8

Spicy Tuna — 8.5

Tomato Miso — 6

+ Extra Fish Taco — 4

+ Extra Tomato Taco — 3

SUBSTANTIAL

Naked Pork Gyoza with Rice — 7

Chicken Katsu Curry — 9.5

free range chicken thigh in panko, with rice, vegetable curry sauce

Salmon Matsuo and Rice — 9.5

panko fried salmon fillet drizzled with sweet soy, wasabi mayo

Salmon Katsu Salad — 9.5

panko fried salmon with crispy onion, tomatoes, green salad, citrus soy sauce

SASHIMI

all of our sashimi is made with the freshest high-grade sliced fish

Three Kinds of Sashimi — 15.5

Salmon — 7

Yellowfin — 7.5

Kingfish — 7.5

MISO MUSHROOM RAMEN

miso mushroom broth with shiitake, wakame, spring onion, pickled ginger, chilli threads. Choose egg noodles [recommended], spiralized courgette or Shirataki konjac noodles [£1 extra]

options:

Naked Gyoza — 11

naked pork gyoza × 3pcs with ½ Nitamago egg

Tofu — 11

pan fried tofu deglazed in sake with seaweed butter, ½ Nitamago egg

Vegan — 9.5

pan fried tofu deglazed in sake without seaweed butter

CHICKEN BROTH RAMEN — 11

free range roast chicken bone broth with pork chashu, ½ Nitamago egg, spicy beansprouts, kimchee. Choose egg noodles [recommended], spiralized courgette or Shirataki konjac noodles [£1 extra]

extras for all ramen:

+ 2 Naked Pork Gyoza — 2

+ 1 Pork Chashu — 2.5

+ Tofu — 1.5

+ ½ Nitamago Egg — 0.8

+ Extra Mushrooms — 1

+ Extra Seaweed — 0.5

+ Kimchee — 0.5

+ Spicy Beansprout — 0.5

+ Crispy Shallot — 0.5

+ Extra Pickled Ginger — 0.5

POKE

all pokes are available on bed of brown rice, sushi rice or courgette noodles

Salmon Avocado — 7

fresh salmon cubes drizzled with sweet soy, edamame, sesame, avocado

Super Vegan — 8

tofu tossed in ponzu dashi, hijiki seaweed, spring onion edamame, pickled ginger, spiralized courgette, avocado with goma dressing [sesame]

Super Salmon — 9

salmon cubes coated in ponzu dashi, hijiki seaweed, spring onion, edamame, pickled ginger, spiralized courgette, avocado with goma dressing [sesame]

Sweet Tuna — 9.5

fresh line-caught tuna marinated in sweet soy with edamame, sesame, seaweed, fine beans, seasonal fruit

Wild King — 9.5

wild kingfish marinated in soy olive dressing with pickled cucumber, celery, shallots, spicy chillies and crispy onion

extras:

+ Extra Mushrooms — 1

+ Kimchee — 1

+ Pickled Ginger — 1

+ Pickled Cucumber — 1

+ Hijiki Seaweed — 1

+ Kingfish/Salmon/Tuna — 2

+ Tofu — 2

+ Avocado — 2

+ Seasonal Fruit — 2

DONBURI

Salmon — 7.5

salmon cubes, marinated shiitake mushrooms, avocado, edamame, pickled ginger on a bed of sushi rice

Tofu Brown Rice — 6.5

silky tofu, mushrooms, avocado, sesame and ginger

Seafood — 8.5

mixed sashimi with nigiri soy and ginger on a bed of rice

ON OUR BOARD

all of our ingredients are provided fresh every day so some of our dishes will be only on the board, have a look!

Poke of the Day

Sushi Platters

DAYTIME SET MENU — 9.8

available 12.30 — 17.30

→ starter

Miso Soup and Edamame

+

→ main, choose one of:

or Naked Pork Gyoza with Rice

or Salmon Donburi

or Salmon Avocado Poke

or Tofu Donburi 

or Super Vegan Poke  — 0.5

or Seafood Donburi — 1

or Super Salmon Poke — 1

or Chicken Matsuo Curry — 1

or Salmon Katsu and Rice — 1

or Salmon Katsu Salad — 2

or Wild King/Sweet Tuna Poke — 2


+


→ extra

Salmon Sashimi × 3pcs with

Japanese Pickles — 5


 Vegan

 Gluten-free

 Gluten-free option available

Discretionary 12.5% service charge

Allergic? Please let us know about your food allergies

*Shirataki noodles:   Low calorie, low GI, delicious alternative made from konjac (yam)