

**sushi, sashimi & raw dishes**

**sake sashimi**

£7.50

*raw sliced salmon fillet*

**suzuki sashimi**

£7

*raw sliced sea bass fillet*

**maguro sashimi**

£8.50

*raw sliced yellowfin tuna loin*

**sashimi moriawase**

£12

*2 slices each of raw yellowfin tuna, salmon & sea bass*

**maguro ceviche**

£9

*cubes of raw tuna cured in a citrus, ginger & chilli salsa*

**suzuki crudo**

£8.50

*thinly sliced raw sea bass fillet with extra virgin olive oil, lime juice & herbs*

**sake toro bozushi**

£10

*seared salmon belly on sushi rice, salt & lime*

**sake kyuri maki**

£7

*salmon & pickled cucumber sushi roll*

**watarigani maki**

£10

*deep fried soft shell crab sushi roll*

**ebi katsu maki**

£8

*deep fried breaded king prawn sushi roll, wasabi mayo*

**suzuki negi maki**

£7

*sea bass & spring onion sushi roll*

**maguro piri maki**

£7.50

*spicy tuna & spring onion sushi roll*

**Àyasai tempura maki**

£5

*vegetable tempura sushi roll*

**makizushi moriawase**

£11

*today's selection of sushi rolls (9pc)*

**vegetable & side dishes**

»agedashi doufu

£5.50

*deep fried tofu in hot ginger & soy broth*

»edamame

£4

*soy beans in the pod, sea salt*

**Àyasai tempura**

£6

*shredded vegetable tempura*

can be vegan on request

»gohan

£2

*steamed Japanese rice*

»tsukemono

£3

*Japanese style pickles*

»yasai gyoza

£5

*vegetable dumplings, citrus soy*

»miso shiru

£2.50

*house blended miso soup*

»nasu miso kushi

£4.50

*grilled aubergine skewers with vegetable miso*

»satsumaimo kushi

£4.50

*teriyaki roast sweet potato skewers*

»shitake kushi

£4.50

*charcoal grilled portabello mushrooms, miso butter*

can be vegan on request

**seafood dishes**

**takoyaki**

£8.50

*octopus dough balls with katsu mayo & bonito flakes*

**maguro piri age**

£8.50

*deep fried spicy miso marinated tuna*

**ika tempura**

£8.50

*squid tempura, bonito & lime salt*

**watarigani age**

£9

*deep fried soft shell crab, wasabi mayo*

**ebi katsu bao**

£7

*prawn katsu steamed buns, wasabi mayo*

**ebi tempura**

£6

*king prawn tempura, ginger soy dashi*

**murugai itame yaki**

£9

*wok fried mussels, kimchee & sake*

**sake kushiyaki**

£7.50

*charcoal grilled salmon skewers with teriyaki glaze*

**suzuki shio kushiyaki**

£9

*grilled sea bass fillet skewers with salt & lime*

**suzuki sumibi yaki**

£18

*whole grilled sea bass*

**meat & poultry dishes**

**buta negi harumaki**

£6.50

*pulled pork & caramelized onion spring rolls, red onion chutney*

**tsukune yakitori**

£6.50

*grilled minced chicken ball skewers*

**negima yakitori**

£6.50

*grilled chicken thigh & spring onion skewers*

**tori katsu kare bao**

£7.50

*panko chicken breast & curry sauce steamed buns*

**buta barra kushiyaki**

£8

*slow braised & charcoal grilled pork belly skewers with mustard miso*

**kyo no yaki gyoza**

£7.50

*today's steam fried dumplings*

<b>tori tatsuta age</b>	£7
<i>deep fried ginger &amp; soy marinaded chicken</i>	
<b>buta gyoza</b>	£6.50
<i>spicy pork dumplings, chilli ponzu</i>	
<b>tori katsu kare</b>	£8
<i>panko chicken breast &amp; Japanese curry sauce</i>	
<b>buta barra bao</b>	£7
<i>slow braised pulled pork belly steamed buns</i>	
<b>buta kosho yaki</b>	£12
<i>black pepper teriyaki pork ribs</i>	
<b>noodle bowls (available till 7pm)</b>	
<b>cha shu ramen</b>	£8
<i>slow braised pork belly, ramen noodles, chicken broth</i>	
<b>gekikara ramen</b>	£8
<i>wok fried spicy pork mince, ramen noodles, chilli broth</i>	
<b>tori shio yaki ramen</b>	£8
<i>charcoal grilled chicken, ramen noodles, chicken broth</i>	
<b>sake bata kon tonyu ramen</b>	£8
<i>grilled salmon, sweet corn butter &amp; soy milk broth</i>	
<b>»yasai tonyu ramen</b>	£7.50
<i>charcoal grilled vegetables &amp; ramen noodles in a soy milk &amp; sesame broth</i>	
<b>toriniku yaki soba</b>	

£8

*wok fried noodles & vegetables with charcoal grilled chicken*

»yasai yaki soba

£7.50

*wok fried vegetables & noodles*