

SASHIMI

3 pieces of sashimi served raw

Salmon	£6.50
Bluefin Tuna Akami	£9.00
Bluefin Tuna chutoro	£14.90
Bluefin Fatty tuna o-toro	£16.90
Wild Seabass	£7.90
Mackerel	£6.50
Amberjack 'hamachi'	£13.50
Octopus 'tako'	£5.10
Scallop	£7.50
Chef Moriawase sashimi 15pcs	£38.80

TATAKI

8 pieces of sashimi seared with home made ponzu sauce

Salmon	£16.90
Bluefin Tuna Akami	£20.90
Bluefin Tuna chutoro	£25.90
Bluefin Fatty tuna o-toro	£30.90
Amberjack 'hamachi'	£24.90
Wagyu Japanese A5 4 pieces	£25.00

VNIGIRI

One piece.Slices of toppings on a pillow of rice, raw or seared extra £1

	Salmon	£2.60
	Bluefin Tuna Akami	£3.20
	Bluefin Tuna chutoro	£3.30
V	Fatty tuna o-toro	£4.80
	Amberjack 'hamachi'	£4.20
	Wild seabass	£2.90
	Mackerel 'shime saba'	£2.20
	Octopus 'tako'	£2.20
	Cooked prawn	£2.60
	Grilled eel 'unagi' (G)	£3.30
	Avocado with mayo (V)	£2.20
	Asparagus (V)	£2.20
	Tamago 'omelette' (V)	£2.20
	Inari pocket 'marinated tofu '(V) (G)	£2.80
	Japanese Wagyu beef A5	£6.20

GUNKAN

One piece.Seaweed wrapped pillow of rice with topping except for special

Spicy fatty tuna 'O-toro'	£4.80
Spicy maguro tuna	£3.30
Spicy salmon	£2.60
Spicy hamachi	£4.20
Ikura 'salmon roe'	£4.30
Masago	£3.20
Special tuna	£4.80
Special Salmon	£4.20
Japanese Wagyu beef A5	£6.00

MAKI

Cut into 8 pieces, seaweed outside, rice inside

Salmon (plain or spicy)	£4.90
Tuna (plain or spicy)	£5.80
O-toro(plain or spicy)	£7.30
Hamachi (plain or spicy)	£6.70
Seabass (plain or spicy)	£5.40
Cucumber (V) sesame	£4.20
Avocado (V)	£4.20
Tamago 'omelette' (V)	£4.20
Grilled red pepper (V)	£4.20
Sweet potato (V)	£4.20
Inari (G) 'marinated tofu' (V)	£4.20
Asparagus (V)	£4.20

TEMPURA MAKI ROLLS

tempura	batter,	mayo,	spice	powder	(GFA)
Salmon					£5.90
Salmon	avocac	do			£7.90
Salmon	mango	Philad	delphi	a	£8.20
Tuna -					£6.80
Tuna av	ocado				£8.90
Avocado	o (V) -				£5.20

CARPPACIO

12 thinly sliced pieces of raw fish dressed with house special ponzu

Salmon	£15.90
Tuna	£19.90
Wild seabass	£17.50
Hamachi	£22.90
Scallops	£19.90

URAMAKI

Salmon avocado (plain or spicy) sesame Tuna avocado

(plain or spicy) sesame
O-Toro avocado

Inside out roll, rice outside, seaweed inside, cut into 8 pieces with sesame seeds

£9.50

£12 E0

	(plain or spicy) sesame	£12.50	
	Ebi fry prawn katsu, cream cheese, masago roe, tonkatsu	£9.80)
V	Prawn tempura avocado masago roe, spicy truffle mayo	£10.50)
	Philadelphia (D) salmon, avocado, cream cheese, sesame	£9.20)
	California (crabmeat, avocado, cucumber, tamago egg, masago roe	£9.50)
V	Salmon philly mango(salmon, mango, cream cheese, masago roe (D)	£9.50)
	Temp. scallop avocado(scallop, avocado, sesame, with spicy truffle mayo	£12.50)
	Salmon skin avocado salmon skin, avocado, mayo, sesame(GFA)	£8.50)
	katsu or Grilled Chicken (G) avocado, spicy truffle mayo, tonkatsu/teriyaki	£8.50)
	Unagi(G) avocado, omelette teriyaki	£10.50)
	Asparagus (tempura asparagus, sesame, teriyaki, seaweed (D) (V)	£7.50)
	Avocado cream cheese (D) (V)avocado, cream cheese, sesame, aonori seaweed	£7.50)

TEMAKI HANDROLL

With salad, sesame and toppings (GFA)

Salmon avocado (plain or spicy)	£5.50
Tuna avocado(plain or spicy)	£6.50
O-toro avocado (plain or spicy)	£7.80
Philadelphia salmon mango(D)	£5.80
Tempura avocado prawn (GFA)	£5.80
Chicken katsu avocado	£5.80
Tempura Soft shell crab (GFA)	£6.80

SUSHI PLATTER

	SUSHIPLATIER			
	Chef choice sushi platters to share			
	Sakura 2 special gunkan,3 nigiri, 3x2 pieces of special roll, 5 pieces of sashimi (total 16 pieces)	£25.50		
y	Yamato 4 special gunkan,4 nigiri, tempura maki 10pieces. 2x5 pieces of special roll, 4x3-pieces of sashimi (total	£71.80 40 pieces)		
	Freestyle 6 special gunkan, 6 nigiri, tempura maki 6 pieces. 1 uramaki 8 pieces. 3 special rolls 30 pieces, 5x 3-pieces of sashimi (total 7			
	Vegetarian 2pc mixed nigiri, 4pc tempura avocado maki, half veg green dragon, 6pc half veg futo maki (16	£17.50 pieces)		
V	Hadakachef choice 16pcs sushi without rice	£38.00		

masago, bonito and chilli strips





Kiko dragon roll	£15.60	Red dragon roll	£15.80
Prawn katsu, toppped with mayo, teriyaki, slice salmon, masago,		Tempura prawns, avocado. Sliced tuna on top & garnish with	
lemon zest and micro herbs		spicy mayo, masago and chilli strips	
Spicy exab tomp prawn roll	C4E 00	♥ Kiko special green roll	C4E 20
Spicy crab temp prawn roll tempura prawn, crab meat, topped with seared salmon, avocado,	£15.80	Tempura prawn, cucumber & topped with avocado. Garnish	£15.20
spicy mayo, teriyaki. Garnish with black tobiko and fried leeks		with mayo, teriyaki sauce and shredded fried greens	
Spicy mayo, cenyaki. Garmon with black tobiko and med reeks		with mayor, terryant states and sin cadea med greens	
Rainbow dragon roll	£17 20	♥ Lava dragon roll	£15.80
Tempura prawn, avocado topped with assorted fish and inari Garnish	217.20	Tempura prawns, topped with seared salmon and garnish with	213.00
with mayo, teriyaki, miso sauce and rainbow topping including fish roe		seared spicy mayo, teriyaki sauce, black tobiko and micro herbs	
Alaskan dragon roll	£15.50	Spicy tuna roll	£15.80
Tempura prawn, crabmeat. Topped with sliced salmon and		Spicy tuna and cucumber. Topped with sliced tuna kimchi and	
garnish with mayo, teriyaki sauce, masago and micro herbs		chilli sauce. Garnish with masago , fried leeks and micro herbs	
Seabass dragon roll	£10 10	♥ A5 Japanese Wagyu beef roll 4pcs	£28 E0
Tempura prawns and cucumber, topped with sliced Seabass,	210.10	Asparagus, temp prawn. Topped with seared wagyu garnish with	220.50
jalapeno sauce, mayo sauce, black fish roe and fried leeks		teriyaki sauce, black truffle, lemon zest and micro herbs	
Vegetable green roll (V)	£13.50	Lobster roll	£27.80
Tempura sweet potato topped with avocado garnish with spicy		Tempura lobster tail, avocado Topped with mayo,teriyaki sauce	
truffle mayo and aonori (seaweed flakes) fried sweet potato		and garnish with black truffle and masago	
Volcano roll (H) 8 pcs	£14.80	Chicken katsu dragon roll	£14.50
tempura salmon maki, topped with chopped spicy salmon and		Chicken katsu, cucumber topped with avocado garnish with spicy	
masago tartare, garnish with chilli strips and spring onions		mayo, tonkatsu sauce and fried sweet potato	
Lave well	545.60	Calman akin duagan yali	542.00
Lava roll Salmon, cucumber, toppped with chopped salmon, garnish with	£15.60	Salmon skin dragon roll Salmon skin tempura, cucumber. Topped with salmon, seared	£13.80
seared spicy truffle mayo, teriyaki and fried sweet potato		and garnish with teriyaki sauce, mayo, masago, fried leeks and	
		micro herbs	
Philly dragon roll	£15.20	♥ Luiz.Y special philly roll	£16.90
Tempura prawns, mango. Topped with sliced salmon seared and		Salmon, cucumber, cream cheese. Topped with cream cheese	210.00
avocado, Garnish with cream cheese, tonkasu sauce and masago		salmon, teriyaki sauce, ikura, shallots and micro herbs	
fish roe and micro herbs			
Unagi dragon roll	£17.50		
Tempura prawn, spicy mayo crab, topped with eels, wakame		Spider salmon dragon roll	£16.80
goma, masago orange, teriyaki and bonito flakes		Tempura softshell crab with seared salmon, seared spicy mayo	
		and finish off with teriyaki sauce, black tobiko, shallots and	
Nippon sweet dragon roll(V)	£14.20	micro herbs	
Tempura sweet potato and wakame goma topped with inari,			
teriyaki, mayo and shredded fried greens		Tempura Hadaka roll (6pcs) without rice	£14.90
Tava duagan wall	COE 00	Salmon, cream cheese, cooked prawn and spring onion, topped	
Toro dragon roll Prawn katsu, topped with seared fatty tuna finish with teriyaki	£25.00	with teriyaki sauce	
sauce garnish with lemon zest, black tobiko and micro herbs			
Salar Survivi Terrori 2004 State Cobino di la Hilero Helba		♥ Hadaka pineapple special roll (6pcs)	£12.00
Unagi tatsumaki	£17.50	without rice and seaweed	212.50
Eel and avocado inside, seared spicy truffle mayo and teriyaki,	217.50	Pineapple, cream cheese, salmon. Topping with sweet chill sauce	
		and loman zost	

and lemon zest.



YAK	CITO	RI ((GF)
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From the robata grill with our own gluten free yakitori sauce

	Kimo (chicken liver)	£2.30
	Shiromi (cornfed chicken breast)	£2.50
y	Momo (cornfed chicken thighs)	£2.50
	Negima (cornfed chicken & leeks)	£2.50
	Asparagus bacon	£2.50
y	Pork belly iberico(miso butter)	£3.70
	Pork collar iberico (miso butter)	£4.80
	Quail eggs (V)	£2.30
	Shitake mushrooms (V)	£2.30
	Prawns 3pc(jalapeno sauce, fried onions)	£5.20
	Salmon kushiyaki(jalapeno sauce)	£3.50
	Padron pepper(bonito flakes)	£2.30

FROM THE GRILL (GF)

With gluten free yakitori sauce

	Served with salad leaves, sliced mooli, house mustard dressing, teriyaki sauce and miso butter on the side	£12.50
	Half grilled seabream Seasoned with salt and pepper and dressed with garlic sauce, grilled courgette, aubergine, cherry tomato, served with miso sauce and jalapeno sauce	£14.50
9	Miso black cod 100g Grilled, marinated with miso and served with miso butter	£21.00
	Black Angus beef 120g	£14.00

FROM THE FRYER

With salad, house mustard dressing, teriyaki sauce and salt pepper, miso butter

Deep fried and great as a side

Wagyu Japanese A5 100g ---

pepper, miso butter

V	Tori kara-age (G)	£7.20
	Marinated chicken in garlic and ginger, deep fried	
	served with lime and spicy truffle mayo	

Katsu (G)

Bread crumbed, deep fried and served with tonkatsu sauce and Japanese mayo

and Japanese mayo	
Chicken	£7.20
Prawns	£7.80
Takoyaki 4pc Octopus balls, mayo, tonkatsu sauce, bonito flakes seaweed flakes	
Chicken skin Corn feed chicken	£4.50
Okonomiyaki (G)	£15.50
Sweet potato fries (GF) (V) Served with spicy truffle mayo and seaweed	£4.80

TEMPURA (G)

serve dashi sauce, grated radish and ginger

y	Tempura prawns(5 prawns)	£10.50
	Mixed moriawase tempura	£10.50
	Mixed vegetable tempura (V)(6 pieces of vegetables)	£8.90
y	Tempura lobster tail (6 pieces)	£25.50
	Soft shell crab tempura	£12.80

SIDES

great to start off your meal

Miso soup	£3.00
Edamame beans (V) (GF)(Salted or chilli garlic)	£5.20
Agedashi tofu (GF) (dashi sauce, spring onion, bonito flakes, seaweed flakes)	£6.50
Miso aubergine (V) (GF) (miso sauce, sesame seeds)	£6.80
Gyoza (G) (grilled or fried dumplings)	
Pork or Chicken	£7.80
Vegetable (V)	£7.20

SALADS

Light salads

£65.00

Goma seaweed salad (V)	£5.80
Mix salad (V) (GF)	£5.80
House salad with chicken katsu £15.50 mixed leaves, mooli, cucumber, avocado, sesame dressing and truffle oil	

CEVICHE

Chopped raw fish marinated with lime and tossed in salad

Salmon ceviche With soy, kimchi sauce, peppers, red onions, spring onions and garnished with micro herbs	£14.50
Tuna ceviche	£16.50
Mix ceviche Seasoned with salt pepper, togarashi and lime	£15.50

NOODLES (G)

wok fried egg noodles or udon noodles with teriyaki sauce, mix veg, mashrooms, pickle ginger, fried leeks and seaweed flakes for extra umami(gluten free available with rice noodle)

	7/11/20/20/20/20
Plain noodles	£4.20
Vegetables (V)	£9.80
Cornfed Chicken	£11.20
Seafood	£12.20
Black Angus Beef	£15.90

RICE DISHES

Plain Rice (GF) (V)	£3.00
Egg fried (GF)	£4.00

FRIED RICE (G)

(egg, mixed veg, mushrooms sweetcorn,)

Vegetable (V)	£9.50
Cornfed Chicken	£10.80
Seafood	£11.80

KATSU CURRY ON RICE (G)

Chicken	£11.50
Prawns	£12.50
Vegetable (V)	£9.80

KATSU DON ON RICE (G)

(Deep fried panko crumb with dashi sauce, fried omelette, bonito flakes aonori seaweed for extra umami taste)

Chicken	 £12.50
Prawns	 £13.50

TERIYAKI DON

(Grilled fish and meat with broccoli stems and teriyaki sauce)

Unagi (G)	£17.50
serve with tamago	
Salmon tail 'GF'	£14.50
Cornfed chicken thigh 'GF'	£11.80

■ ■ ■ DIETARY ■ ■ ■

If you have a food allergy, intolerance or sensitivity, please let us know before you order.

* Please note, whilst we take care to remove small bones or shells from our dishes, there is a chance that some will remain.

dressing, peppers, red onions, spring onions and

garnished with micro herbs