

SASHIMI

3 pieces of sashimi served raw

Salmon	£7.80
Bluefin Tuna Akami	£9.80
Bluefin Tuna Chutoro	£14.90
Bluefin Fatty Tuna O-toro	£16.90
Seabass	£8.80
Mackerel	£6.50
Amberjack 'Hamachi'	£13.80
Octopus 'Tako'	£5.50
Scallop	£7.80
Chef Moriawase Sashimi 15pcs	£38.80

TATAKI

6 pieces of sashimi seared with home made ponzu sauce

Salmon	£16.90
Bluefin Tuna Akami	£20.90
Bluefin Tuna Chutoro	£27.80
Bluefin Fatty Tuna O-toro	£31.90
Amberjack 'Hamachi'	£25.80
Wagyu Japanese A5 4 pcs	£26.80

NIGIRI

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

Salmon	£3.40
Salmon Belly	£3.80
Bluefin Tuna Akami	£4.20
Bluefin Tuna Chutoro	£4.80
Fatty tuna O-toro	£5.50
Amberjack 'Hamachi'	£4.80
Seabass	£3.50
Mackerel 'Shime Saba'	£2.80
Octopus 'Tako'	£2.80
Cooked Prawn	£3.20
Grilled eel 'Unagi' (G)	£3.80
Avocado with mayo (V)	£2.50
Asparagus (V)	£2.50
Inari Pocket'Marinated Tofu'(V)(G)	£3.20
Japanese Wagyu Beef A5	£6.50
Chef Moriawase Nigiri (10pcs)	£29.80

GUNKAN

One piece of seaweed wrapped in a pillow of rice with toppings

Spicy fatty Tuna 'O-toro'	£4.80
Spicy Maguro Tuna	£3.60
Spicy Salmon	£3.10
Spicy Hamachi	£4.30
Ikura 'Salmon Roe'	£4.30
Masago	£3.50
Special Salmon	£4.50
Japanese Wagyu Beef A5	£6.20

MAKI

Cut into 8 pieces, seaweed outside, rice inside

Salmon (plain or spicy)	£6.40
Tuna (plain or spicy)	£6.90
O-toro(plain or spicy)	£7.80
Hamachi (plain or spicy)	£7.20
Seabass (plain or spicy)	£6.40
Cucumber (V) sesame	£4.50
Avocado (V)	£4.50
Tamago 'Omelette' (V)	£4.80
Grilled Red Pepper (V)	£4.80
Sweet Potato (V)	£4.50
Inari (G) 'Marinated Tofu' (V)	£4.50
Asparagus (V)	£4.60

TEMPURA MAKI ROLLS

Tempura batter, mayo, shichimi powder

Salmon	£7.40
Salmon Avocado	£8.40
Salmon Mango Philadelphia	£8.80
Tuna	£7.80
Tuna Avocado	£8.90
Avocado (V)	£5.80

TEMAKI HANDROLL

Cone shaped roll, sesame seeds and toppings

Salmon Avocado (plain or spicy)	£7.50
Tuna Avocado(plain or spicy)	£8.50
O-toro Avocado (plain or spicy)	£9.50
Philadelphia Salmon Mango(D)	£7.80
Tempura Avocado Prawn	£6.80
Chicken Katsu Avocado	£6.80
Tempura Soft Shell Crab	£8.50

URAMAKI

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

Salmon Avocado (plain or spicy) sesame	£8.80
Tuna Avocado (plain or spicy) sesame	£9.80
O-Toro Avocado (plain or spicy) sesame	£12.80
Ebi Fryprawn katsu, cream cheese, masago roe, tonkatsu	£10.50
Prawn Tempura Avocadomasago roe, spicy truffle mayo	£10.80
Philadelphia (D) salmon, avocado, cream cheese, sesame	£9.80
California crab meat, avocado, cucumber, tamago egg, masago roe	£9.80
Salmon Philly Mango salmon, mango, cream cheese, masago roe (D)	£9.80
Temp Scallop Avocado scallop, avocado, sesame, with spicy truffle mayo	£12.50
Salmon Skin Avocado salmon skin, avocado, mayo, sesame (GFA)	£8.50
Chicken Katsu (G) avocado, spicy truffle mayo, tonkatsu/teriyaki	£8.50
Unagi (G) avocado, omelette teriyaki	£10.80
Asparagus tempura asparagus, sesame, teriyaki, seaweed (D) (V)	£7.80
Avocado Cream Cheese (D) (V) avocado, cream cheese, sesame, aonoriseaweed	£7.80

CARPPACIO

10 thinly sliced raw fish dressed with special ponzu, tori sauce, tobiko and microherbs

£18.80
£23.50
£21.30
£28.90
£20.50

SUSHI PLATTER

Chef's choice sushi platters to share

Sakura 2 special gunkan, 3 nigiri, 2x2 pieces of special roll, 5 pieces of sashimi, 2 temp maki rolls (total 16 pieces)	£31.50
 Yamato 4 special gunkan, 4 nigiri, 10xtempura maki. 2x5 pieces of special roll, 4x3-pieces of sashimi (total 40 pieces 	£76.80
Freestyle 6 special gunkan,	£132.0

6 nigiri, tempura maki 6x8 pieces, 1 uramaki 10 pieces.
2 special rolls 20 pieces, 5x3-pieces of sashimi (total 71 pieces)

Vegetarian

£20.80

Vegetarian	£20.80
2pc mixed nigiri, 4pc tempura avocado maki,	
half veg special roll, 6pc vegetable futo maki (16 pieces)	

avocado, garnished with cream cheese, tonkatsu sauce and masago fish

roe and micro herbs





★ Kiko dragon roll Prawn katsu, toppped with mayo, teriyaki, sliced salmon, masago, lemon zest and micro herbs	£16.20	Red dragon roll Tempura prawns and avocado, topped with sliced tuna, garnished with spicy truffle mayo, masago fish roe and chilli strips.	£15.80
Spicy crab tempura prawn roll Tempura prawn and crab meat, topped with seared salmon, avocado, spicy mayo, teriyaki. Garnished with black tobiko and fried leeks	£16.50	Kiko special green roll Tempura prawn and cucumber, topped with avocado, garnished with Japanese mayo, teriyaki sauce and shredded fried greens.	£15.40
Rainbow dragon roll Tempura prawn and avocado, topped with assorted fish, inari and garnish with mayo, teriyaki, miso sauce and rainbow topping including fish roe	£17.50	Lava dragon roll Tempura prawns, topped with seared salmon and garnished with seared spicy truffle mayo, teriyaki sauce, black tobiko and micro herbs .	£15.80
Alaskan dragon roll Tempura prawn and crabmeat, topped with sliced salmon and garnished with mayo, teriyaki sauce, masago and micro herbs	£16.20	Spicy tuna roll Spicy tuna and cucumber, topped with sliced tuna, kimchi and chilli sauce, garnished with masago fish roe , fried leeks and micro herbs.	£15.80
Seabass dragon roll Tempura prawns and cucumber, topped with sliced seabass, green sauce, mayo, black fish roe and fried leeks	£18.50	A5 Japanese Wagyu beef roll 4pcs Asparagus, temp prawn, topped with seared A5 wagyu, garnished with, tori sauce, black truffle, lemon zest and micro herbs. Teriyaki dipping sauce on the side.	£28.50
Chicken katsu dragon roll Chicken katsu and cucumber, topped with avocado and garnished with spicy truffle mayo, tonkatsu sauce and fried sweet potato	£15.30	Lobster roll Tempura whole lobster tail, topped with avocado, Japanese mayo,teriyaki sauce and garnish with black truffle and masago	£35.80
★ Kiko Spicy Volcano roll (H) 8 pcs Tempura salmon maki, topped with chopped spicy salmon and masago tartare, garnish with chilli strips and spring onions	£14.80	Salmon skin dragon roll Salmon skin tempura and cucumber, topped with seared salmon and garnish with teriyaki sauce, Japanese mayo, masago, fried leeks and micro herbs	£14.20
Ta-al Volcano 8pcs Salmon and cucumber, topped with Japanese mayo, masago, carrots, onions, leeks, eel sauce and bonito flakes	£16.80	Luiz.Y special philly roll Salmon, cucumber and cream cheese, topped with cream cheese salmon, teriyaki sauce, ikura salmon roe, fried shallots and micro herbs	£16.80
Lava roll Salmon and cucumber, toppped with chopped salmon, garnished with seared spicy truffle mayo, teriyaki and fried sweet potato	£16.50	Spider Salmon dragon roll Tempura softshell crab, topped with seared salmon, seared spicy truffle mayo and finished off with teriyaki sauce, black tobiko, fried shallots and micro herbs	£16.80
Unagi dragon roll Tempura prawn, spicy mayo crab, topped with eels, wakame goma, masago, teriyaki and bonito flakes	£17.80	Vegetable green roll (V) Tempura sweet potato topped with avocado garnish with spicy truffle mayo and aonori (seaweed flakes) fried sweet potato	£13.50
Toro dragon roll Prawn katsu, topped with seared fatty tuna and finished with teriyaki sauce, lemon zest, black tobiko and micro herbs	£25.80	Nippon sweet dragon roll(V) Tempura sweet potato and wakame goma topped with inari, teriyaki, Japanese mayo and shredded fried greens	£14.20
Philly dragon roll Tempura prawns and mango, topped with sliced seared salmon and	£15.40		



YAKITORI (GF)

Kimo (chicken liver)

From the robata grill with our own gluten free yakitori sauce

Shiromi (cornfed chicken breast)	£3.50
Momo (cornfed chicken thighs)	£3.50
Negima (cornfed chicken & leeks)	£3.50
Asparagus bacon	£2.80
Pork belly iberico (miso butter)	£4.50
♥Japenese pork sausage 2pc	£3.20
Quail eggs (V)	£2.80
Shitake mushrooms (V)	£2.80
Prawns 3pc (green sauce, fried onions)	£5.50
Salmon kushiyaki (green sauce)	£3.80
Padron pepper (bonito flakes)	f2 80

FROM THE GRILL (GF)

With gluten free yakitori sauce

Grilled salmon with salad

Served with salad leaves, sliced m dressing, teriyaki sauce and miso	ooli, house mustard	112.30
Miso black cod 100g		£33.00

Grilled, marinated with miso and served with miso butter	222.00
Black Angus beef 120g	£14.00

With salad, house mustard dressing and salt pepper, miso butter	
Miso aubergine (V) (GF)	£6.80 📦

(miso sauce, sesame seeds)	

FROM THE FRYER

Deep fried and great as a side

♥Tori kara-age	£8.50
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

Chicken	£7.80
Prawns	£8.50
Takoyaki 4pc Octopus balls, mayo, tonkatsu sauce, bonituseaweed flakes	27.00
Chicken skin (GF) Corn fed prawns	£4.80
Okonomiyaki Chopped squid, prawns, bacon, tonkatsu sauce, Japanayo, seaweed flakes and bonito flakes	213.00
Sweet potato fries (GF) (V) Served with spicy truffle mayo and seaweed flal	£5.20 kes

TEMPURA (G)

Served with dashi sauce, grated radish and ginger

y	Tempura prawns (5 prawns)	£10.50
	Mixed moriawase tempura (2 pieces of fish, vegetables and prawns)	£10.50
	Mixed vegetable tempura (V) (6 pieces of vegetables)	£8.90
V	Tempura whole lobster tail(6 pieces)	£35.50
	Soft shell crab tempura (6 pieces)	£12.80

SIDES

Great to start off your meal

Miso soup	£3.50
Edamame beans (V) (GF)(Salted or chilli garlic)	£5.50
Agedashi tofu(dashi sauce, spring onion, bonito flakes, seaweed flakes)	£6.80
Gvoza (G)	

SALADS

(grilled or fried dumplings)

Light salads

Goma seaweed salad (V) Japenese seaweed salad with sesame seed, rice vinegar and soya	£5.8
Mix salad (V) (GF)	£5.8
House salad with chicken katsu	£15.5

mixed leaves, mooli, cucumber, avocado, sesame dressing and truffle oil

CEVICHE

Chopped raw fish marinated in ponzu sauce and placed in a deep fried pastry

Salmon ceviche	£14.80
With tori sauce, red onions, spring onions and garnished	
with micro herbs, fried leeks, lemon zest and tobiko	
Tuna ceviche	£17.50
With tori sauce, red onions, spring onions and garnished	
with micro herbs, fried leeks, lemon zest and tobiko	
Mix ceviche	£15.80

Mix fish, togarashi and tori dressing, red onions, spring onions and garnished with lemon zest, micro herbs, fried leeks and black tobiko

NOODLES (G)

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

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Plain noodles	£4.50
Vegetables (V)	£12.00
Cornfed Chicken	£13.50
Seafood	£14.80
♥Black Angus Beef	£16.50

RICE DISHES

Plain Rice (GF) (V)	 £3.50
Egg fried (GF)	 £4.50

KATSU CURRY ON RICE (G)

Chicken	£13.50
Prawns	£14.80
Vegetable (V)	£12.60

KATSU DON ON RICE (G)

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

♥ Chicken	 £14.50
Prawns	£15.80

TERIYAKI DON (Grilled fish and meat with broccoli stems and

£8.50

£7.80

teriyaki sauce)	into arta
Unagi (G)	£19.50
Served with tamago and pickled raddish	
♥Salmon tail 'GF'	£15.80
Cornfed chicken thigh 'GF'	£13.50

- - 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.