

SNACKS スナック

Crackers, pea guac.....4

Edamame steamed / spicy.....3 / 3.5

Sesame seed cucumber.....3.5

Chicken karaage.....5

White miso soup.....3.5

RAW 生

Sliced sea bass, ponzu, pork crackling.....8

Seared salmon with wasabi leaf dressing,
pickled apple.....9.8

Thinly sliced diver scallop, yuzu snow,
miso powder.....8.75

Tuna tartare, myoga and barley miso.....9

Tomato salad, whipped tofu, sherry vinegar
& sesame.....6.9

Issho green salad, light wafu,
avocado, cucumber.....6.8

Beet salad, sesame ponzu, pork crackling.....6.8

HOT ホット

Steamed prawn & salmon gyoza, white soy
& mustard.....6

Eggplant miso.....7.5

Seared diver scallop, jalapeno & apple.....6

Crispy soft-shell crab, wasabi mayo.....9.5

BAO BUNS バオ

Spicy tofu (each).....3.5

California, Portland crab & avocado (each).....4.6

Spicy pork (each).....4

Duck leg confit, pickled cucumber,
spicy sauce (6x buns).....17.9

TEMPURA 天ぷら

*Served with traditional dashi dipping sauce
unless stated;*

Seasonal vegetable.....7.5

Prawn & vegetable.....12.5

Cornish squid, spicy & sour sauce.....8

ROBATA ロバタ

Duck breast, pickled nashi pear,
spring onion sauce.....18

Barley miso lamb cutlets, smoked eggplant
& cucumber.....14

Salmon teriyaki, pickled cucumber.....15.9

Salt & sesame grilled sea bream,
ponzu & pickled onions.....13

Miso black cod.....27

BEEF & FISH ON THE BONE 肉と魚

Whole 400g monk fish tail.....28

Rib eye steak
300g.....25
150g.....13.5

Gunma Japanese wagyu sirloin a4 100g.....38

Roasted lobster, smoked lime butter
Half.....19
Whole.....32

ROBATAYAKI ロバタヤキ

Yakitori.....4

Chicken wings, salt, lemon.....4

Sweet soy glazed duck hearts.....3.5

Beef fillet, smoked chilli.....8

Sweetcorn, smoked lime butter.....5

Zucchini wafu.....3.5

MAKI マキ

California, fresh crab mayo,
avocado, tobiko.....7.4

Spider, soft-shell crab, wasabi mayo,
shredded cabbage, cucumber.....7.8

Tiger prawn tempura, Yamagobo.....7.6

Salmon & avocado, cucumber.....5.5

Chirashi, mixed fresh seafood,
ponzu & shredded lettuce.....7.2

Vegetable & salad, fresh vegetables, lettuce,
light wafu.....5.5

NIGIRI - SASHIMI 寿司と刺身

*Nigiri comes as two pieces,
Sashimi comes as three pieces;*

Sake / Salmon.....4

Maguro / Tuna Yellowfin.....6

Suzuki / Sea bass.....4.5

Saba / Cured Mackerel.....4.8

Hotate / Diver Scallop.....7.8

Unagi /BBQ Eel.....6.5

Smoked Unagi / Smoked Eel.....6.5

DESSERTS デザート

Strawberries and Cream Chawan.....7

Peach Nilar.....6.5

Okinawa Cinnamon Santandagi Doughnut's,
Yuzu Curd, Chocolate Ganache.....5

Warm Rice Pudding, Caramelised Banana.....7

Special Chocolate & Matcha Pudding (15 mins).....9

Chef's selection bento Box dessert platter,
served with sorbets & ice creams
(serves 4).....25

BENTO BOX (Tues-Fri Lunch).....20
A Chef's selection of dishes

BUBBLES & BAO's (Sat 11am-3pm & Sun 11am-5pm)

Confit Duck Leg (serves 2 people).....20

Beef Short Rib (serves 2 people).....30

Turbot Karaage (serves 2 people).....35

All served with unlimited Bao buns, Pickles & Salad

FREE FLOW PROSECCO (2 hours).....15
(Also available with a la carte menu)