

soup 汁物

Choose from ramen, udon, or soba noodles in a hot broth. Served with seasonal vegetables, bamboo shoot and wakame; garnished with spring onion.

Ichiban 9.00
1. ramen / 2. udon / 3. soba
Chicken, king prawn, naruto, deep fried tofu, sliced boiled egg.

Seafood 9.00
4. ramen / 5. udon / 6. soba
King prawn, squid, scallop, naruto, crabstick.

Salmon 9.20
7. ramen / 8. udon / 9. soba
Char-grilled salmon steak.

Beef Chilli 9.80
10. ramen / 11. udon / 12. soba
Sliced char-grilled sirloin steak in spicy kimchee broth.

Chicken Chilli 8.80
13. ramen / 14. udon / 15. soba
Sliced char-grilled chicken breast in spicy kimchee broth.

Chicken 8.50
16. ramen / 17. udon / 18. soba
Sliced char-grilled chicken breast.

Yasai v 8.00
19. ramen / 20. udon / 21. soba
Mange-tout, courgette, broccoli, mushroom, deep-fried tofu.

Pork Katsu 8.60
211. ramen / 212. udon / 213. soba
Fillet of pork deep-fried in panko breadcrumb.

wok-fried 炒め物

Stir-fried noodles with chopped green peppers, carrot, cabbage, and beansprouts; or cha-han (egg fried rice) with mixed vegetables.

Ichiban 9.00
22. yakisoba / 23. yakiudon / 231. cha-han
Chicken, king prawn, squid, scallop, naruto, crabstick.

Seafood 9.00
24. yakisoba / 25. yakiudon / 251. cha-han
King prawn, squid, scallop, naruto, crabstick.

Beef 9.00
26. yakisoba / 27. yakiudon / 271. cha-han
Sliced wok-fried beef, garnished with fresh chilli.

Chicken 8.50
28. yakisoba / 29. yakiudon / 291. cha-han
Sliced char-grilled chicken breast.

Yasai v 8.00
30. yakisoba / 31. yakiudon / 311. cha-han
Mange-tout, courgette, mushroom, bamboo shoot, pickled ginger.

chilli チリソース

Yakisoba noodles or boiled white rice served with a tomato-based chilli sauce with red & green peppers.

Ebi-Chilli 9.00 / 8.80
32. yakisoba / 33. rice
Pan-fried king prawn.

Beef-Chilli 9.90 / 9.70
34. yakisoba / 35. rice
Sliced char-grilled sirloin steak.

Salmon-Chilli 9.20 / 9.00
36. yakisoba / 37. rice
Char-grilled salmon steak.

Chicken-Chilli 8.80 / 8.50
38. yakisoba / 39. rice
Sliced char-grilled chicken breast.

Yasai-Chilli v 8.20 / 8.00
40. yakisoba / 41. rice
Mange-tout, courgette, mushroom, bamboo shoot, deep-fried tofu.

curry カレー

A light Japanese curry sauce served with yakisoba noodles or boiled white rice.

Ebi Katsu Curry 9.00 / 8.80
42. yakisoba / 43. rice
King prawn tails deep-fried in panko breadcrumb.

Beef Curry 9.90 / 9.70
44. yakisoba / 45. rice
Sliced char-grilled sirloin steak.

Chicken Katsu Curry 8.80 / 8.50
46. yakisoba / 47. rice
Fillet of chicken breast deep-fried in panko breadcrumb.

Pork Katsu Curry 8.80 / 8.50
48. yakisoba / 49. rice
Fillet of pork deep-fried in panko breadcrumb.

Yasai Curry v 8.20 / 8.00
50. yakisoba / 51. rice
Mixed vegetables deep-fried in tempura batter.

donburi どんぶり

A traditional Japanese rice dish simply served in a large bowl with one topping.

52. **Ten-don** 9.00
King prawn tails deep-fried in tempura batter. Served with tentsuyu sauce.

55. **Gyu-don** 9.00
Sliced beef, onion, and ginger.

56. **Oyako-don** 8.50
Chicken, egg, and onion cooked in soy sauce and sake.

bento お弁当

Portable meal boxes with a variety of bite sized foods. Served with three pieces of sushi; three gyoza; two onigiri; (rice parcels); and miso soup with pickles.

57. **Tempura Bento** 14.50
King prawn, salmon and mixed vegetables deep-fried in tempura batter.

58. **Katsu Bento** 14.50
King prawn, chicken breast and scallop deep-fried in panko breadcrumb.

59. **Kaisen Bento** 14.50
Grilled salmon steak, king prawn and scallop marinated in teriyaki sauce.

60. **Gyuniku-maki Bento** 14.50
Pan-fried sirloin steak rolls filled with mushroom and sautéed in garlic, sake, and soy sauce.

61. **Aigamo-rosu Bento** 14.50
Grilled duck breast in a garlic, sake and soy sauce.

62. **Yasai Bento v** 12.50
Deep-fried tofu and grilled mixed vegetables.

menu glossary

Ramen : thin thread-like noodles made from wheat flour.
Udon : thick white wheatflour noodle.
Soba : thin japanese noodle made from buckwheat flour.
Yakisoba : wok-fried wheatflour noodles derived from traditional chinese chow-mein.
Yakiudon : wok-fried udon noodle.
Miso : soy-based japanese seasoning.
Naruto : sliced fish cake.
Nori : pressed sheets of dried seaweed.
Panko : japanese breadcrumb, crunchy and flaky.
Teriyaki : a method of grilling foods with a sweet soy based marinade.
Tofu : bean curd shaped into soft white blocks
Wakame : edible seaweed.
Wasabi : japanese horseradish used as a condiment. Extremely strong flavour.

sushi 寿司

Japan's most representative food. It is a dish of cooked vinegared rice which is either topped with ingredients (nigiri) or put into rolls (maki). All our sushi are hand-made to order on the premises. Served with sushi ginger, wasabi, and soy sauce.

Nigiri sushi consists of an oblong mound of hand-formed sushi rice with a topping draped over it. Served in pairs.



63. Ebi Nigiri	• prawn	3.10
64. Amaebi Nigiri	• sweet shrimp	3.10
65. Sake Nigiri	• salmon	3.10
66. Tekka Nigiri	• tuna	3.10
67. Tako Nigiri	• octopus	3.10
68. Tamago Nigiri v	• japanese omelette	2.90
76. Inari Sushi v	• fried tofu-skin pockets	2.70

Maki simply means 'roll'. Sushi rice is pressed onto a sheet of nori with the various fillings added before being rolled up using a bamboo mat. Cut into four or six pieces to serve.



69. California Maki		4.00 / 5.80
• Crabstick, cucumber, japanese omelette, fish roe		
70. Futomaki		4.00 / 5.80
• Crabstick, cucumber, japanese omelette		
71. Sake Maki	• salmon	3.10 / 4.50
72. Tekka Maki	• tuna	3.10 / 4.50
73. Avocado Maki v	• avocado	3.10 / 4.50
74. Oshinko Maki v	• pickled radish	2.60 / 3.70
75. Kappa Maki v	• cucumber	2.60 / 3.70
77. Temaki		



One large piece of nori shaped into a cone containing the sushi rice and ingredients.
One filling. Choose from: 2.90
• california • ebi • amaebi • sake • tekka
• with avocado + 30p

sushi platters 寿司盛り合わせ



perfect for sharing or as a main meal

78. Mixed Sushi (10 pieces)	12.00
One each of: ebi, amaebi, sake, tekka, tako, and tamago nigiri;	
One each of: california maki, futomaki, tekka maki, kappa maki.	
79. Veg. Mixed Sushi (8 pieces) v	6.50
1 x tamago nigiri, 1x inari sushi;	
2 x kappa maki, 2 x avocado maki,	
2 x oshinko maki.	

671. **Mixed Nigiri (5 pieces)** 7.25
One each of: ebi, amaebi, sake, tekka, tako.

732. **Mixed Maki (10 pieces)** 8.00
Two pieces each of: california, futomaki, sake, tekka, kappa.

sides 一品料理

These dishes are designed to accompany your meal and served soon as ready. If you would prefer to have them as starters, please let your server know.

80. Ebi Tempura	5.90
King prawn tails deep-fried in tempura batter.	
81. Yasai Tempura v	5.00
Sweet potato, mushroom, courgette, and aubergine deep-fried in tempura batter.	
811. Mixed Tempura	5.50
A selection of the above on one platter.	
82. Salmon Teriyaki	5.90
Char-grilled salmon steak in teriyaki sauce.	
83. Squid Teriyaki	5.50
Char-grilled squid strips in teriyaki sauce.	
85. Beef Kushiyaki	4.80
Skewers of char-grilled beef in teriyaki sauce.	
86. Chicken Kushiyaki	4.50
Skewers of char-grilled chicken in teriyaki sauce.	
87. Yasai Kushiyaki v	3.90
Skewers of char-grilled mixed vegetables in teriyaki sauce.	
88. Ebi Gyoza	4.20
Deep-fried dumplings filled with prawn, pork, leek and chinese leaves.	
89. Yasai Gyoza v	3.90
Deep-fried dumplings filled with carrot, cabbage, leek and chinese leaves.	
90. Ebi Katsu	5.90
King prawn tails deep-fried in panko breadcrumb.	
901. Chicken Katsu	5.20
Fillet of chicken deep-fried in panko breadcrumb.	
91. Gyuniku Maki	5.90
Sirloin steak rolls filled with mushrooms sautéed in garlic, sake, and soy sauce.	
92. Char Shu	4.50
Japanese roast pork in a seasoned soy sauce.	
94. Zaru Soba v	4.50
Soba noodles served cold.	
95. Agedashi Tofu v	4.50
Deep-fried tofu served in tentsuyu sauce.	
96. Edamame v	3.90
Boiled green soya bean pods.	

extras その他

97. plain soup ramen v	4.50
98. plain soup udon v	4.50
99. plain soup soba v	4.50
100. plain yakisoba v	4.50
101. plain yakiudon v	4.50
102. fried rice	3.20
103. boiled white rice v	2.50
104. seasonal vegetables v	4.00
105. miso soup v	1.70
106. beansprouts v	3.00
107. fresh chilli v	0.60
108. chilli oil	0.60
109. sushi ginger v	0.60
110. wasabi v	0.60
111. pickles v	0.60
112. curry sauce	1.50

All dishes on this menu are subject to availability. Prices correct at time of publication. Orders are served immediately after preparation and may mean that individual dishes can arrive at separate times - please bear this in mind when dining in a large group. We do not use nut as an ingredient, however there may be traces in certain products. If you have other allergies, or have any questions about the ingredients used in our dishes, just ask us. Dishes suitable for a vegetarian diet are marked v. We place an optional 10% service charge on all bookings. Last orders are 30 minutes before close.