

soup 汁物

Ramen, udon, or soba noodles - served with seasonal vegetables, bamboo shoot and wakame in a hot broth. Garnished with spring onion

Ichiban 8.50
1. ramen / 2. udon / 3. soba
Chicken, king prawn, naruto, deep fried tofu, sliced boiled egg

Seafood 8.50
4. ramen / 5. udon / 6. soba
King prawn, squid, scallop, naruto, crabstick

Salmon 8.70
7. ramen / 8. udon / 9. soba
Char-grilled salmon steak

Beef Chilli 9.50
10. ramen / 11. udon / 12. soba
Sliced char-grilled sirloin steak in spicy kimchee broth

Chicken Chilli 8.20
13. ramen / 14. udon / 15. soba
Sliced char-grilled chicken breast in spicy kimchee broth

Chicken 7.90
16. ramen / 17. udon / 18. soba
Sliced char-grilled chicken breast

Yasai ▼ 7.50
19. ramen / 20. udon / 21. soba
Mange-tout, courgette, broccoli, shitake mushroom, deep-fried tofu

Pork Katsu 8.20
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 8.50
22. yakisoba / 23. yakiudon / 231. cha-han
Chicken, king prawn, squid, scallop, naruto, crabstick

Seafood 8.50
24. yakisoba / 25. yakiudon / 251. cha-han
King prawn, squid, scallop, naruto, crabstick

Beef 8.50
26. yakisoba / 27. yakiudon / 271. cha-han
Sliced wok-fried beef, garnished with fresh chilli

Chicken 7.90
28. yakisoba / 29. yakiudon / 291. cha-han
Sliced char-grilled chicken breast

Yasai ▼ 7.50
30. yakisoba / 31. yakiudon / 311. cha-han
Mange-tout, courgette, mushroom, bamboo shoot, pickled ginger

chilli チリソース

Stir-fried noodles (men) or boiled white rice served with a tomato-based chilli sauce with red & green peppers

Ebi-Chilli 8.70 / 8.50
32. men / 33. rice
Pan-fried king prawn

Beef-Chilli 9.50 / 9.30
34. men / 35. rice
Sliced char-grilled sirloin steak

Salmon-Chilli 8.70 / 8.50
36. men / 37. rice
Char-grilled salmon steak

Chicken-Chilli 8.20 / 8.00
38. men / 39. rice
Sliced char-grilled chicken breast

Yasai-Chilli ▼ 7.90 / 7.70
40. men / 41. rice
Mange-tout, courgette, mushroom, bamboo shoot, deep-fried tofu

curry カレー

A light Japanese curry sauce served with wok-fried noodles or boiled white rice

Ebi Curry 8.70 / 8.50
42. men / 43. rice
Pan-fried king prawn

Beef Curry 9.50 / 9.30
44. men / 45. rice
Sliced char-grilled sirloin steak

Chicken Katsu Curry 8.20 / 8.00
46. men / 47. rice
Fillet of chicken breast deep-fried in panko breadcrumb

Pork Katsu Curry 8.20 / 8.00
48. men / 49. rice
Fillet of pork deep-fried in panko breadcrumb

Yasai Curry ▼ 7.90 / 7.70
50. men / 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** 8.50
King prawn tails deep-fried in tempura batter. Served with tentsuyu sauce

55. **Gyu-don** 8.50
Sliced beef, onion, and ginger

56. **Oyako-don** 7.90
Chicken and egg cooked in soy sauce and sake

bento お弁当

Portable meal boxes with a variety of bite sized foods. Served with 3x sushi, 3x gyoza, 2x onigiri (rice parcels), and miso soup & pickles

57. **Tempura Bento** 13.90
King prawn, salmon and mixed vegetables deep-fried in tempura batter

58. **Katsu Bento** 13.90
King prawn, chicken breast and scallop deep-fried in panko breadcrumb

59. **Kaisen Bento** 13.90
Grilled salmon steak, king prawn and scallop marinated in teriyaki sauce

60. **Gyuniku-maki Bento** 13.90
Pan-fried sirloin steak rolls filled with mushroom and sautéed in garlic, sake and soy sauce

61. **Aigamo-rosu Bento** 13.90
Grilled duck breast in a garlic, sake and soy sauce

62. **Yasai Bento** ▼ 11.90
Deep-fried tofu and grilled mixed vegetables

glossary

ramen - thin thread-like noodles made from wheat flour
udon - thick white wheatflour noodle
soba - thin japanese noodle made from buckwheat flour

men - japanese term for yakisba noodles
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
panko - japanese breadcrumb, crunchy and flaky
teriyaki - a method of grilling foods with a sweet soy based marinade
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 consists of an oblong mound of hand-formed sushi rice with a topping draped over it. Served in pairs.

63. **Ebi Nigiri** 3.00
Topped with prawn x 2

64. **Amaebi Nigiri** 3.00
Topped with sweet shrimp x 2

65. **Sake Nigiri** 3.00
Topped with salmon x 2

66. **Tekka Nigiri** 3.00
Topped with tuna x 2

67. **Tako Nigiri** 3.00
Topped with octopus x 2

68. **Tamago Nigiri** ▼ 2.80
Topped with Japanese omelette x 2

76. **Inari Sushi** ▼ 2.50
Fried tofu-skin pockets filled with sushi rice x 2

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 pcs. / 6 pcs. 3.90 / 5.70
Crabstick, cucumber, japanese omelette, fish roe

70. **Futomaki** 3.90 / 5.70
Large sushi rice roll filled with crabstick, cucumber and omelette

71. **Sake Maki** 3.00 / 4.40
Filled with salmon

72. **Tekka Maki** 3.00 / 4.40
Filled with tuna

73. **Avocado Maki** ▼ 3.00 / 4.40
Filled with avocado

74. **Oshinko Maki** ▼ 2.50 / 3.60
Filled with pickled radish

75. **Kappa Maki** ▼ 2.50 / 3.60
Filled with cucumber

Temaki is one large piece of nori shaped into a cone containing the rice and ingredients. Best eaten with fingers.

77. **Temaki** 2.80
One piece of hand-rolled conical sushi with one filling.

Choose from:

- california / ebi / amaebi / sake / tekka
- with avocado, please add 30p

sushi platters 寿司盛り合わせ perfect for sharing or as a main meal

78. **Mixed Sushi** 12.50
Ten pieces - (1x each of ebi nigiri, amaebi nigiri, sake nigiri, tekka nigiri, tako nigiri, tamago nigiri, california maki, futomaki, tekka maki, kappa maki)

79. **Vegetarian Mixed Sushi** ▼ 6.50
Eight pieces - (1x tamago nigiri, 1x inari sushi; 2x kappa maki, 2x avocado maki, 2x oshinko maki)

sides 一品料理

80. **Ebi Tempura** 5.50
King prawn tails deep-fried in tempura batter

81. **Yasai Tempura** ▼ 4.50
Mixed vegetables deep-fried in tempura batter

82. **Salmon Teriyaki** 5.50
Char-grilled salmon steak in teriyaki sauce

83. **Squid Teriyaki** 5.00
Char-grilled squid strips in teriyaki sauce

85. **Beef Kushiyaki** 4.50
Skewers of char-grilled beef in teriyaki sauce

86. **Chicken Kushiyaki** 3.90
Skewers of char-grilled chicken in teriyaki sauce

87. **Yasai Kushiyaki** ▼ 3.50
Skewers of char-grilled mixed vegetables in teriyaki sauce

88. **Ebi Gyoza** 3.90
Deep-fried dumplings filled with prawn, pork, leek and chinese leaves

89. **Yasai Gyoza** ▼ 3.50
Deep-fried dumplings filled with carrot, cabbage, leek and chinese leaves

90. **Ebi Katsu** 5.50
King prawn tails deep-fried in panko breadcrumb

901. **Chicken Katsu** 5.00
Fillet of chicken deep-fried in panko breadcrumb

91. **Gyuniku Maki** 5.50
Sirloin steak rolls filled with mushrooms sautéed in garlic, sake, and soy sauce

92. **Char Shu** 4.20
Japanese roast pork in a seasoned soy sauce

93. **Chicken Shioyaki** 4.20
Char-grilled chicken wings with salt

931. **Pork Rib Shioyaki** 4.50
Char-grilled pork rib with salt

94. **Zaru Soba** ▼ 4.00
Soba noodles served cold

95. **Agedashi Tofu** ▼ 3.90
Deep-fried tofu served in tentsuyu sauce

96. **Edamame** ▼ 3.50
Boiled green soya bean pods

extras その他

97. plain soup ramen..... 4.20
98. plain soup udon..... 4.20
99. plain soup soba..... 4.20
100. plain yakisoba..... 4.20
101. plain yakiudon..... 4.20
102. fried rice..... 2.90
103. boiled white rice..... 2.20
104. seasonal vegetables..... 3.80
105. miso soup..... 1.50
106. beansprouts..... 2.50
107. fresh chilli..... 0.60
108. chilli oil..... 0.60
109. sushigeringer..... 0.60
110. wasabi..... 0.60
111. pickles..... 0.60
112. currysauce..... 1.50
113. chillisauce..... 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 any other allergies, or have any questions about the ingredients used in our dishes, just ask us. Dishes suitable for a vegetarian diet are marked ▼

A 10% service charge is applicable to bookings of 8 persons or more. Bookings are not taken for Fridays or Saturdays.

Last orders are 30 minutes before close.

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