## **UKAI**

(OO-KAAEE) CORMORANT FISHING
A traditional method of Japanese river fishing practice for some 1300 years; involves fishermen using cormorant birds to catch sweet fish

HOT JAPAS	Miso soup tofu, seaweed, spring onion  Edamame V steamed soy beans		
	Spicy Edamame W steamed soy beans, chilli togarashi	£4.20	
	Vegetable Gyoza ♥ mix of seasonal vegetables	£7.50	
	Bl <mark>ack Cod Gyoza</mark> black cod, ki <mark>mchi, ca</mark> bbage, spring onion	£9.00	
	Wagyu & truffle gyoza wagyu beef, black truffle, cabbage, spring onion	£9.50	
	Pork Belly Buns pork belly, cabbage, spicy mayo	£9.50	
	Wagyu beef mini sliders wagyu mini patties, shizo leaves, bbq sauce, homemade buns, 2pcs	£13.00	
SALADS, TATAKI, TIRADITO	White Tuna Tataki seared white tuna, yuzu truffle sauce, peanuts	£13.00	
	Wagyu Beef Tataki seared premium japanese wagyu beef, yuzu sauce		
第	Sea Bass Tiradito raw sea bass, spicy yuzu sauce, chilli	£10.50	
	Ceviche tuna, sea bass, corn, onion, celery, lime	£12.00	
	Ukai Salad W rocket, lettuce, radicchio, seaweed, edamame beans, sesame dressing	£7.50	

## **ROBATA & HOT DISHES**

Jumbo Prawns £17.50 Chicken Yakitori £9. korean chilli sauce, lime, spring onion chicken, spring onion, teriyak	
	00
Salmon Fillet teriyaki sauce, lime, cucumber pickles  E18.50  Beef Kushiyaki beef, ponzu sauce	00
Mackarell £16.50 Pork Belly Skewers miso, nashi pickles	00
Black Cod £34.00 Chicken Fillet citrus soy marinated fillet, lime	00
Lamb Chops korean smoky sauce, lime, cucumber pickles	00
Beef Tenderloin Toban-Yaki sizzling beef, citrus sauce, enoki mushroom	00
Angus Flank Steak £28. 170g, spicy citrus sauce	00
Wagyu Sirloin £42. 175g sirloin steak, yuzu sauce, vegetables	00
Japanese Wagyu A4 £65. 170g, Itho Japanese wagyu A4 grade	00
Tomahawk Steak £85.  1 kg, on the bone rib steak, minimum 2 people, allow time for preparation, subject to availability	
VEGETABLES TEMPURA & FRIED	
Oriental Broccoli  \$\overline{\mathcal{V}}\$ \$\delta 8.50  \text{Prawn}\$ orange ponzu, lime \$\delta 9.1  \text{Solution}\$	50
Stir Fried Japanese Mushrooms © £8.00 spicy mayo, lime honey truffle teriyaki, spring onion	00
Asparagus © £8.00 galapeño mayo, lime £12.	00
Lobster Iail £18.0 上的	00
baked aubergine, miso, crispy shallots  Vegetables © courgette, aubergine, sweet potato, ponzu	40
Avocado V yuzu mayo, lime	50
<b>Squid</b> chilli, jalapeño mayo, lime	50
Tofu £8.4 chilli, avocado salad, teriyaki	50
Fried Chicken £8.5 spicy mayo	70

SASHIMI (spicy / non spicy)		SPECIAL ROLLS	
Salmon	£6.50	Salmon Avocado £7.50	
Tuna	£7.00	California £8.00	
Sea Bass	£6.90	Cucumber & Avocado £8.60	
Hamachi	£8.50	Tuna Avocado £9.50	
Butterfish	£6.80	8 pcs	
NIGIRI		Volcano £10.50 salmon tempura, spicy sauce	
(spicy / non spicy) Salmon	£5.00	Smoked Salmon £11.20 smoked salmon, cream cheese, tempura flakes	
Tuna	£5.90	Dragon Roll £11.50 marinated eel, cucumber, avocado	
Sea Bass	£4.90	Seabass & Shizo £12.00	
Hamachi	£7.50	sea bass, shizo leaves, cucumber, chives	
Butterfish	£5.20	Spider Roll £12.50 soft shell crab, cucumber, tuna	
Eel	£7.00		
Avocado V	£4.50	Hamachi & Jalapeño £13.50 hamachi, cucumber, jalapeños	
HOSOMAKI (spicy / non spicy)		Black Cod Tempura £14.00 marinated black cod tempura, cucumber, mayo, chives	
Salmon	£4.50		
Tuna	£5.00		
Avocado $\mathbb{V}$	£4.50		
Cucumber $\overline{\mathbb{V}}$	£4.00		

## **PLATTERS**

	Salmon Mix sashimi x 4, nigiri x2, hosomaki x5	£15.00
	Tuna Mix sashimi x 4, nigiri x2, hosomaki x5	£17.50
	Veggie Mix ♥ avocado hosomaki x5, cucumber avocado x5	£14.50
	Sashimi Mix 12pcs salmon, tuna, seabass	£21.00
	Sushi Lovers dragon roll, spider roll, tuna avocado, salmon mix	£46.00
鵜	Ukai Deluxe volcano, smoked salmon, cucumber avocado, prawn maki, butterfish sashimi	£60.00