



OTSUMAMI & SMALL PLATES

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Misoshiru (GF) (V)	3.95
Classic white miso soup, tofu, spring onion, mushroom	
Moyashizuke (GF) (V)	4.55
Bean sprouts infused with yuzu peel, rice vinegar, and bell pepper	
Kyurizuke (GF) (V)	5.75
Soy pickled cucumber, ginger, chilli, sesame	
Horenso No Gomaae (V)	6.45
Wilted spinach salad, nutty sesame dressing	
Broccoli Itame (GF) (V)	6.45
Stir-fried tenderstem broccoli with soy, sesame, chilli & garlic	
Agedashi Tofu (V)	7.25
Fried tofu, tempura sauce, spring onion	
Nasu Dengaku (V)	7.95
Miso glazed aubergine, sesame, itokiri togarashi	
Kara-age	8.85
Crispy fried chicken, lemon-ponzu sauce	
Negima Yakitori	8.95
Chargrilled chicken & spring onion skewers, tare glaze	
Pork Kakuni (GF)	8.95
Braised pork belly, sweet soy glaze, nitamago egg, wilted spinach	
Tsukune	9.25
Japanese tare glazed chicken skewers, rich egg yolk	
Ebi Katsu Tartare	10.25
Panko breaded tiger prawns, Japanese tartare sauce, lime	
Shake Teriyaki (GF)	11.50
Teriyaki glazed salmon fillet, chives	
Niku Dango (Wagyu) Sho	11.95
Spicy wagyu beef meatballs, itame sauce, crispy leeks, kasuobushi, lemon	

DONBURI – RICE BOWLS

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Kinokodon (GF) (V)	15.95
Mixed japanese mushrooms, onsen egg, spring onion, chilli	
Chicken Katsudon	16.85
Panko breaded chicken, simmered egg and onions, benishoga	
Pork Katsudon	16.85
Panko breaded pork loin, simmered egg and onions, benishoga	
Oyakodon (GF)	16.85
"Parent & Child": simmered chicken, egg and onions, kizami nori	
Kakunidon	17.50
Slow braised pork belly, sweet soy glaze, wilted spinach, nitamago egg, ichimi togarashi	
Gyudon (GF)	17.95
Thinly sliced beef brisket and onions simmered in a mildly sweet soy based sauce, onsen egg, benishoga	
Hibachi Ebidon	17.95
Prawns, courgette, hibachi sauce, spring onion, kasuobushi, itokiri togarashi, lemon	
Shake Don (GF)	18.95
Teriyaki glazed salmon, wilted spinach, spring onion, sesame	

CURRIES

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Vegetable (V)	16.95
Crisp seasonal vegetables, japanese curry sauce, steamed rice, fukujinzuke, crispy fried lotus root	
Chicken Katsu	17.95
Panko breaded chicken, japanese curry sauce, steamed rice, fukujinzuke, crispy fried lotus root	
Tonkatsu	17.95
Panko breaded pork loin, japanese curry sauce, steamed rice, fukujinzuke, crispy fried lotus root	
Ebi Katsu	18.95
Panko breaded prawns, japanese curry sauce, steamed rice, fukujinzuke, crispy fried lotus root	

LARGE PLATES

主
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Chicken Katsu	16.95
Panko breaded chicken, apple dressed hispi cabbage, tonktasu sauce, lemon	
Tonkatsu	16.95
Panko breaded pork loin, apple dressed hispi cabbage, tonktasu sauce	
Niku Udon	16.95
Thinly sliced beef brisket, udon noodles, savoury broth, crispy leeks, spring onion	
Jingisukan Lamb	23.95
Grilled lamb rump, grilled mixed vegetables, beansprouts, Genghis Khan sauce	
Teppan Beef	24.50
Seared beef striploin 'skillet', chestnut mushrooms, wilted spinach, beansprouts, yakiniku sauce, chilli, spring onion	
Niku-dango	27.50
Spicy wagyu beef meatballs, itame sauce, crispy leeks, kasuobushi, apple-ponzu dressed japanese coleslaw	
Unaju	27.50
Glazed eel kabayaki, steamed rice, unagi sauce, sesame, kizami nori	
Wagyu Beef Katsu	45.00
Panko breaded koukyu wagyu, wasabi mayonnaise, yuzu kosho	

EXTRAS

Japanese Tartare Sauce 2.25	Steamed Rice 4.95
Creamy, tangy sauce with finely chopped gherkins, boiled eggs and Japanese mustard	Japanese steamed rice
Wasabi Mayonnaise 2.25	Udon Noodles 4.95
Umami Bros japanese mayonnaise with wasabi	Thick & chewy japanese wheat noodles
Onsen Egg 2.75	Japanese Coleslaw 4.95
Slow cooked 'hot spring' soft boiled egg	Apple-ponzu dressed shredded hispi, carrot and spring onion
Curry Sauce 4.95	Dashi Broth 4.95
Aromatic Japanese curry sauce	a light savoury umami broth

Service is not included

Please inform your waiter if a member of your party has a food allergy.
Your comments, questions and suggestions are important to us.
Our teams are ready to help you, and we would like to hear your views.
Please note – a 12.5% service charge will be added to tables of 6 or more