



## OTSUMAMI & SMALL PLATES

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| <b>Misoshiru</b> (GF) (V)                                          | 3.95  |
| Classic white miso soup, tofu, spring onion, mushroom              |       |
| <b>Moyashizuke</b> (GF) (V)                                        | 4.65  |
| Bean sprouts infused with yuzu peel, rice vinegar, and bell pepper |       |
| <b>Edamame</b> (GF) (V)                                            | 5.95  |
| Steamed in their pods, maldon sea salt                             |       |
| <b>Kyurizuke</b> (GF) (V)                                          | 5.95  |
| Soy pickled cucumber, ginger, chilli, sesame                       |       |
| <b>Horenso No Gomaae</b> (V)                                       | 6.70  |
| Wilted spinach salad, nutty sesame dressing                        |       |
| <b>Broccoli Itame</b> (GF) (V)                                     | 6.70  |
| Stir-fried tenderstem broccoli with soy, sesame, chilli & garlic   |       |
| <b>Agedashi Tofu</b> (V)                                           | 7.50  |
| Fried tofu, tempura sauce, spring onion                            |       |
| <b>Nasu Dengaku</b> (V)                                            | 7.95  |
| Miso glazed aubergine, sesame, itokiri togarashi                   |       |
| <b>Momo Yakitori</b>                                               | 8.95  |
| Chargrilled chicken & mixed pepper skewers, yakitori glaze         |       |
| <b>Kara-age</b>                                                    | 9.25  |
| Crispy fried chicken, lemon-ponzu sauce                            |       |
| <b>Pork Kakuni</b> (GF)                                            | 9.25  |
| Braised pork belly, sweet soy glaze, nitamago egg, wilted spinach  |       |
| <b>Ebi Katsu Tartare</b>                                           | 10.75 |
| Panko breaded king prawns, japanese tartare sauce, lime            |       |
| <b>Gyuniku Tsukune</b>                                             | 11.95 |
| Japanese tare glazed wagyu beef skewers, rich egg yolk             |       |
| <b>Shake Teriyaki</b> (GF)                                         | 11.95 |
| Teriyaki glazed salmon fillet, chives                              |       |

## LARGE PLATES

主  
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|------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Chicken Katsu</b>                                                                                                   | 16.95 |
| Panko breaded chicken, japanese coleslaw, tonktasu sauce, lemon                                                        |       |
| <b>Tonkatsu</b>                                                                                                        | 16.95 |
| Panko breaded pork loin, japanese coleslaw, tonktasu sauce                                                             |       |
| <b>Niku Udon</b>                                                                                                       | 16.95 |
| Thinly sliced beef brisket, udon noodles, savoury broth, crispy leeks, spring onion                                    |       |
| <b>Teppan Beef</b>                                                                                                     | 25.50 |
| Seared beef striploin 'skillet', chestnut mushrooms, wilted spinach, beansprouts, yakiniku sauce, chilli, spring onion |       |
| <b>Gindara Saikyo Yaki</b>                                                                                             | 25.95 |
| Black cod fillet, miso marinade, wilted spinach, lemon                                                                 |       |
| <b>Unaju</b>                                                                                                           | 27.95 |
| Glazed eel kabayaki, steamed rice, unagi sauce, sesame, kizami nori                                                    |       |
| <b>Wagyu Beef Katsu</b>                                                                                                | 39.95 |
| Panko breaded A4 Japanese sustainable wagyu JUKU, wasabi mayonnaise, yuzu kosho                                        |       |

## CURRIES

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| <b>Shojin Tokyo Plant</b> (V)                                                                              | 17.95 |
| Panko breaded plant based cutlet, japanese curry sauce, steamed rice, fukujinzuke, crispy fried lotus root |       |
| <b>Chicken Katsu</b>                                                                                       | 17.95 |
| Panko breaded chicken, japanese curry sauce, steamed rice, fukujinzuke, crispy fried lotus root            |       |
| <b>Tonkatsu</b>                                                                                            | 17.95 |
| Panko breaded pork loin, japanese curry sauce, steamed rice, fukujinzuke, crispy fried lotus root          |       |
| <b>Ebi Katsu</b>                                                                                           | 18.95 |
| Panko breaded prawns, japanese curry sauce, steamed rice, fukujinzuke, crispy fried lotus root             |       |

## DONBURI – RICE BOWLS

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| <b>Kinokodon</b> (GF) (V)                                                                              | 15.95 |
| Mixed japanese mushrooms, onsen egg, spring onion, chilli                                              |       |
| <b>Shojin Katsudon</b> (V)                                                                             | 16.95 |
| Panko breaded plant based cutlet, simmered egg and onions, benishoga                                   |       |
| <b>Chicken Katsudon</b>                                                                                | 16.95 |
| Panko breaded chicken, simmered egg and onions, benishoga                                              |       |
| <b>Pork Katsudon</b>                                                                                   | 16.95 |
| Panko breaded pork loin, simmered egg and onions, benishoga                                            |       |
| <b>Oyakodon</b> (GF)                                                                                   | 16.95 |
| "Parent & Child": simmered chicken, egg and onions, kizami nori                                        |       |
| <b>Kakunidon</b>                                                                                       | 17.95 |
| Slow braised pork belly, sweet soy glaze, wilted spinach, nitamago egg, ichimi togaroshi               |       |
| <b>Gyudon</b> (GF)                                                                                     | 17.95 |
| Thinly sliced beef brisket and onions simmered in a mildly sweet soy based sauce, onsen egg, benishoga |       |
| <b>Hibachi Ebidon</b>                                                                                  | 17.95 |
| Prawns, courgette, hibachi sauce, spring onion, katsuobushi, itokiri togarashi, lemon                  |       |
| <b>Shake Don</b> (GF)                                                                                  | 18.95 |
| Teriyaki glazed salmon, wilted spinach, spring onion, sesame                                           |       |

## EXTRAS

|                                                                                    |                                                             |
|------------------------------------------------------------------------------------|-------------------------------------------------------------|
| <b>Nitamago Egg</b> 2.75                                                           | <b>Curry Sauce</b> 4.95                                     |
| Soft boiled, 'deep yolk' egg marinated overnight in rich kakuni sauce              | Aromatic japanese curry sauce                               |
| <b>Japanese Tartare Sauce</b> 2.30                                                 | <b>Steamed Rice</b> 4.95                                    |
| Creamy, tangy sauce with finely chopped gherkins, boiled eggs and japanese mustard | Japanese steamed rice                                       |
| <b>Wasabi Mayonnaise</b> 2.30                                                      | <b>Udon Noodles</b> 4.95                                    |
| Umami Bros japanese mayonnaise with wasabi                                         | Thick & chewy japanese wheat noodles                        |
| <b>Onsen Egg</b> 2.75                                                              | <b>Japanese Coleslaw</b> 4.95                               |
| Slow cooked 'hot spring' soft boiled egg                                           | Apple-ponzu dressed shredded hispi, carrot and spring onion |
|                                                                                    | <b>Dashi Broth</b> 4.95                                     |
|                                                                                    | 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