



## Food

Contemporary Japanese dining with hints of European cuisine.

We serve fresh, natural produce.

Look out for feature dishes cooked over volcanic rocks from Mt Fuji. 🗻

We hope you will enjoy your dining experience at So.

## STARTERS 前菜

**Edamame (V)** 枝豆 ..... £5  
Japanese soy beans with Maldon sea salt

**Lotus Chips** 蓮根チップス ..... £7  
Lotus root chips with a roasted seaweed mayonnaise

**Agedofu** オーガニック揚げ豆腐 ..... £5  
Fried organic tofu. Three pieces soaked in soy, mirin and dashi,  
with a sprinkling of spring onion, Japanese daikon radish and ginger

**Aubergine Dengaku** ナス田楽 ..... £5  
Sliced, deep-fried aubergine with red miso paste

**Tebasaki** (Plain or Spicy) 手羽先 ..... £6  
Please choose from either:  
Crispy fried chicken wings dipped in sesame, soy and sake sauce OR  
spicy *Gochujang* sauce.

**Tuna Tataki** 鮪タタキ ポン酢添え ..... £8  
Slices of seared tuna served with ponzu (soy sauce, mirin, vinegar & lemon)

**Wagyu Beef Tataki** 和牛タタキ ..... £11  
Slices of seared Australian wagyu beef served with spicy soy sauce

## SO SPECIAL DISHES So スペシャル料理

**Hijiki & Edamame Salad (V)** ひじきと枝豆のサラダ ..... £6  
Hijiki seaweed, mizuna leaves and edamame beans with shallot dressing

**Home-smoked Duck** 自家製鴨のスモーク ..... £7  
Barbary duck smoked on whisky barrel wood chips with a garnish of  
smoked potatoes and shredded leek

**Scallop & Daikon Salad** 帆立と大根のサラダ ..... £9  
Pan-fried scallops served with finely sliced Japanese daikon radish,  
ponzu and yuzu mayonnaise

**Salmon Tataki** ツケサーモンのタタキ ..... £9  
Slices of soy marinated salmon served with avocado and  
seasonal micro herbs

**Yellowtail Carpaccio** ハマチのカルパッチョ ..... £14  
Slices of raw yellowtail served with lime, fish sauce, shallot and grape oil

**Udon Noodles** So うどん ..... £14  
Wheat flour noodles in a soup of dashi, soy sauce and mirin, topped with  
spinach, spring onion, fried beancurd and *kamaboko* fishcake

\* Our miso soup and *tentsuyu* are made using fish (bonito) stock. If you would prefer a vegetarian version using *konbu* seaweed, please speak to your server.

• Please speak to a member of staff if you require any information about allergens.

## SIDES サイド

<b>Rice</b> ご飯 .....	£2
<b>Miso Soup*</b> 味噌汁 .....	£3
<b>Clear Soup</b> お吸い物 .....	£3

## TEMPURA\* 天婦羅

Deep fried shellfish, seafood or vegetables in tempura batter, all served with traditional *tentsuyu* and our own spicy *tosazu* dipping sauce

<b>Vegetable Tempura</b> 野菜天婦羅 .....	£11
<b>Soft Shell Crab Tempura</b> ソフトシェルクラブ天婦羅 .....	£14
<b>Black Tiger Prawn Tempura (5 pieces)</b> 海老の天婦羅 .....	£15
<b>Mixed Tempura</b> ミックス天婦羅 .....	£15
Two prawns and a selection of vegetables	
<b>Mixed Seafood Tempura</b> 海鮮天婦羅 .....	£16
A selection of today's fresh seafood	

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† Prices are inclusive of VAT.

## MAINS 主菜

<b>Tofu Steak (V)</b> 豆腐ステーキ .....	£13
Pan-fried tofu steak with a light teriyaki style sauce	

<b>Berkshire Pork Katsu</b> バークシャーポークカツ .....	£16
Deep fried brioche and panko-breaded Berkshire "Kurobuta" pork served with a home-made tonkatsu sauce	

<b>Salmon Teriyaki</b> サーモン照り焼き .....	£16
Pan fried fillet of Salmon served in teriyaki sauce	

<b>Grilled Black Chicken</b> ブラックチキンの網焼き  .....	£16
Grilled Poulet Noir from Challans, drizzled with teriyaki sauce	

<b>Iberico Secreto Pork</b> イベリコ豚トロの味噌漬け焼き  .....	£19
Soft textured grilled Iberico pork marinated in special SO miso	

<b>Black Cod in Saikyo Miso</b> 銀鱈の西京焼き  .....	£23
Grilled Black Cod marinated in saikyo "miso"	

<b>Una Ju</b> うな重  .....	£28
Grilled eel served on a bed of rice with teriyaki sauce	

<b>Japanese Wagyu Ju</b> 日本産和牛重 .....	£50
Japanese wagyu steak on a bed of rice with <i>kizami</i> wasabi and teriyaki sauce	

<b>Japanese Wagyu Steak</b> 日本産和牛ステーキ .....	£50
Grilled wagyu chuck steak in teriyaki sauce. Served with a bowl of rice	

 These dishes are cooked over volcanic rocks from Mt Fuji.

## SUSHI & SASHIMI 寿司と刺身

### NIGIRI SUSHI (1 piece) or SASHIMI (3 slices)

	NIGIRI にぎり一貫	SASHIMI 刺身 3 切
<b>Avocado</b>	アボカド .....£2.5	£5.5
<b>Tobikko</b>	トビッコ .....£3.5	£6
<b>Squid</b>	烏賊.....£3.5	£7
<b>Salmon</b>	サーモン .....£3.5	£7
<b>Egg</b>	たまご.....£3.5	£7
<b>Prawn</b>	海老.....£3.5	£7
<b>Sea Bass</b>	スズキ.....£4	£7.5
<b>Mackerel</b>	鯖.....£4	£7.5
<b>Eel</b>	鰻.....£4	£8
<b>Tuna</b>	ツナ.....£4	£8
<b>Scallop</b>	帆立.....£4	£8
<b>Ikura</b>	ツケイクラ .....£5	£9
<b>Yellowtail</b>	ハマチ.....£5.5	£11
<b>Med Fatty Tuna</b>	中トロ.....£6	£13
<b>Fatty Tuna</b>	大トロ.....£8	£16

## FISH PLATTERS 盛り合わせ

### CHEF'S NIGIRI SELECTION 8

本日のにぎり寿司の盛り合わせ .....£38

### SASHIMI

刺身の盛り合わせ

**Salmon** (12 slices) サーモン .....£20

**Salmon & Tuna** (12 slices) サーモン&ツナ .....£23

**Today's Sashimi** (20 - 25 slices)

刺身盛り合わせ <上> .....£28

**Today's Special Sashimi** (25 - 30 slices)

刺身盛り合わせ <特上> .....£50

- Our nigiri sushi is served with wasabi (contains mustard). If you would prefer to have it without wasabi, please mention this to your server.  
In Japanese, we ask for our sushi to be *sabinuki*.
- Please speak to a member of staff if you require any information about allergens.

## NIGIRI & ROLL

本日の寿司と刺身の盛り合わせ

### Today's Sushi (5 pieces + 1 roll)

寿司盛り合わせ <上> .....£23

### Today's Special Sushi (7 pieces + 1 roll)

寿司盛り合わせ <特上> .....£32

## SUSHI & SASHIMI 本日の寿司と刺身の盛り合わせ

### Salmon Selection

(3 pieces of Salmon Nigiri, 3 slices of Salmon Sashimi,  
Salmon & Avocado Roll) .....£20

### For 2 to 3 people

(7 pieces of Nigiri, 1 Roll & 18 - 20 slices of Sashimi) .....£60

### For 3 to 4 people

(10 pieces of Nigiri, 2 Rolls & 25 - 30 slices of Sashimi).....£79

## MAKIZUSHI 巻き寿司と手巻き寿司

## Roll Sushi or Hand Roll Sushi

		ROLL 巻き寿司	HAND ROLL 手巻き寿司
<b>Kappa (Cucumber)</b>	カッパ.....	£3.5	£3
<b>Avocado</b>	アボカド.....	£4	£3
<b>Salmon</b>	サーモン.....	£4.5	£4
<b>Tuna</b>	ツナ.....	£6	£5
<b>Salmon &amp; Avocado</b>	サーモン&アボカド.....	£6	£5
<b>Spicy Tuna</b>	スパイシーツナ.....	£8	£6
<b>California</b>	カリフォルニア.....	£9	£7
<b>Prawn Tempura</b>	海老天.....	£9	£11 (2 pieces)
<b>Spicy California</b>	スパイシーカリフォルニア.....	£9.5	£8
<b>Yellowtail Spicy Miso</b>	ハマチスパイシーミソ.....	£10	£8
<b>So Creamy (Scallop, Avocado &amp; Tobikko)</b>	クリーミーロール.....	£9.5	£7.5
<b>Salmon &amp; Prawn Cocktail</b>	サーモン&海老のカクテル.....	£12	£8
<b>Spicy Soft Shell Crab</b>	スパイシーソフトシェルクラブ.....	£15	£16 (2 pieces)
<b>Dragon Roll</b>	ドラゴンロール.....	£21	
<b>Mackerel Timber Roll</b>	鯖の棒寿司.....	£25	

† Prices are inclusive of VAT.

## DESSERTS デザート

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**Dessert of the Day** 日替わりデザート..... £7  
(with ice cream £8)

**Mixed Ice Cream** アイスクリーム各種 ..... £7  
Matcha, Vanilla, Milk Jam (1 scoop each)

**Pumpkin Crème Caramel** かぼちゃプリン ..... £8

**Matcha Crème Caramel** 抹茶プリン ..... £8

**Tofu Cheesecake** 豆腐チーズケーキ ..... £8

**Dessert Platter** デザート盛り合わせ..... £13

All our desserts (except the Dessert of the Day) are accompanied with a serving of ice-cream. Our staff will be happy to inform you of today's selections.

- Please speak to a member of staff if you require any information about allergens.

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Restaurant & Sushi

