

Drinks

- Coca-Cola ----- 2.75
Coca-Cola zero ----- 2.75
Water still/sparkling small/large ----- 2.25/3.50
Green Tea cold ----- 2.99
Green Tea hot ---- 3.50
Asahi Super Dry 0% beer --- 5.99

Mocktails

Tropical Sunrise ---- £6

Extremely popular drink originates from Santiago. Passion fruit, Pineapple, Orange, Lemon flavours for anyone and everyone to enjoy

Nohito ----£6

Chopped, Changed, Juiced and charged. Fresh mint, pressed lime and cloudy apple juice. A soft classic. A refreshing thirst quencher (Mango Flavour Available)

Purple Rain £6.50

You cannot go wrong with this invention when name itself is "out of the world" A Delicious mix of Blackberry, Apple, Almond, Lemon and fresh mint for your sweet tooth.

Green Goddess £6

This non-alcoholic drink is tasty, smooth and can be enjoyed any time of the year. Kiwi, Pineapple and passion fruit topped with Sprite. Green Goddess is refreshing thirst quencher.

Appetizers

- Salted/Spicy Edamame 🌱🌱 ---- 4.25
Chicken Kara-age*----- 6.99
Marinated Fried chicken thigh with yuzu mayo
Tofu Kara-age 🌱🌱 ----- 5.99
Marinated deep fried tofu with Tonkatsu sauce
Pumpkin katsu 🌱🌱 ----- 5.25
Deep fried pumpkin katsu with cabbage and Tonkatsu sauce
Korean Chicken Wings 🌶️🌶️ ----- 6.49
Fried special jumbo wings covered by special house made Korean sauce, spring onion, sesame seeds
King prawn katsu -----7.99
Breaded king prawn four pieces with Tonkatsu sauce

Prawn Tempura ---- 7.99

Breaded king prawn four pieces with Tonkatsu sauce

Fried Squid 🌶️ ---- 7.99

With sweet chilli sauce

Gyoza

Crispy base with Steamed on top five Pieces chicken dumplings with homemade sauce

Chicken Gyoza ---- 6.49

Prawn Gyoza ---- 6.99

Veg Gyoza 🌱🌱 ---- 5.99

BAO BUNS

Steamed bun with variety of feeling

Chicken Bun ----- 4.49

Yuzu mayo, spring onion, fried chicken, gem lettuce

Salmon bun 🌶️ ----- 4.79

Yuzu mayo, spring onion, fried salmon, gem lettuce, chilli, fried salmon

Pumpkin katsu bun 🌱🌱🌶️ ----- 4.49

Tonkatsu sauce, gem lettuce, chilli, pumpkin katsu

Duck bun 🌶️ ---- 4.79

Crispy duck, spring onion, hoisin-chipotle mayo, gem lettuce

Chicken katsu bun ---- 4.49

Chicken katsu, spring onion, tonkatsu sauce, gem lettuce

Salad and Pickle

Mix Green Salad 🌱🌱 ---- 5.99

Mix green leaves with our special Japanese yuzu-wasabi dressing, carrot, beetroot, Edamame beans, and avocado

Seared Sashimi salad ---- 9.99

Mix green leaves with our special Japanese yuzu-wasabi dressing, carrot, beetroot, Edamame beans, and avocado with spicy seared salmon and tuna sashimi.

Kaiso salad 🌱🌱 ----- 3.25

Classic Japanese seaweed mix

Goma Wakame 🌱🌱 ----- 3.25

Sesame based green Seaweed salad with chilli

Kimchi 🌱🌱🌶️🌶️ ----- 3.25

Korean spice homemade pickle

Cucumber pickle 🌱🌱🌶️ ----- 3.25

Classic Hosomaki

Six pieces maki rice inside

Salmon ---- 4.49

Tuna ---- 4.49

Salmon Avocado ---- 4.49ki

Avocado 🌱🌱 ---- 4.49

Cucumber 🌱🌱 ---- 4.49

Inari 🌱🌱 ---- 4.49

Eel ---- 4.49

Uramaki

Salmon avocado Uramaki ---- 7.99

Salmon, avocado, sesame seeds, Wasabi mayo

California Uramaki ---- 6.99

Marinated Crabstick rolled with avocado and coated with flying fish roe, wasabi mayo

Spicy Tuna Uramaki 🌶️🌶️ ---- 7.99

Spicy tuna, chives, spicy mayo, cucumber, chilli powder

Prawn katsu Uramaki ---- 7.99

Prawn, avocado, spicy mayo, tempura flakes

Yasai Uramaki 🌱🌱 ---- 5.99

Rice, sesame seeds, inari, avocado, cucumber, carrot

Pumpkin Katsu Uramaki ---- 6.99

Deep fried pumpkin katsu, sesame seed, cucumber, tonkatsu sauce and Crispy shallot on the top

Eel Uramaki ---- 9.99

Grilled eel, cucumber, avocado, unagi sauce, sesame seeds

Crunchy Salmon Uramaki 🌶️🌶️---- 8.99

Spicy salmon, avocado, tempura flakes spicy mayo and Crispy shallot on top

Philadelphia Roll ---- 8.99

Rice, Cucumber, avocado, cream cheese wrapped with salmon and chives on top

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🌶️ = level of spicy. Please note that deep-fried items may be cooked in the same oil as other, non-vegetarian ingredients.

House Special Rolls

Our chefs' special roll

Dragon Roll ---- 11.99

Prawn katsu, avocado, Unagi/Eel sauce, sliced avocado, sesame seeds, spicy mayo

Tokyo Roll ---- 11.99

Rice, Prawn katsu, cream cheese, and avocado wrapped with seared salmon, homemade BBQ sauce, chives

Yuzu Prawn Tempura Roll ---- 9.99

King prawn tempura, yuzu mayo, cucumber, romaine lettuce, tempura flakes.

Rock n Roll 🌶️🌶️ ---- 11.99

Spicy tuna, avocado, seared salmon, spicy mayonnaise, chives

Futomaki

Traditional thick and fat sushi rolls (six pieces)

Duck Futomaki ---- 8.99

Crispy duck, cucumber, romaine lettuce, chipotle mayo, and crispy shallots on top

Chicken Katsu Futomaki ---- 7.99

Chicken katsu and cucumber with tonkatsu sauce, spicy mayo, romaine lettuce and sesame seeds

Supper Crunchy Salmon ---- 8.99

Grilled salmon, avocado, cucumber, deep fried with tempura and bread crumbs. Drizzled with spicy mayo and sesame seeds

Supper Crunchy Prawn Katsu ---- 8.99

Crispy prawn katsu and avocado roll, fried in tempura batter and bread crumbs. Drizzled with spicy mayo and sesame seeds

Nigiri

Two pieces fish or vegetable on hand pressed rice

Salmon/Tuna/Prawn ---- 3.99

Sea bass/Yellow tail/ Eel ---- 4.25

Inari / Avocado 🌱🌱 ---- 3.49

Nigiri Platter ---- 15.99

Salmon 2 pcs, Tuna 2 pcs, Sea bass 2 pcs, Yellow Tail 2 pcs, Prawn 2 pcs, eel 2 pcs

Sashimi

Five pieces premium cut fish

Salmon ---- 7.99

Tuna Sashimi ---- 7.99

Yellow tail ---- 8.99

Sashimi Platter - 15.99

Three salmon sashimi, three Tuna sashimi, three yellow tail, and a sea bass rose with tobico.

Seared Salmon/ Tuna Sashimi 🌶️🌶️ ---- 8.49

Five pieces of seared sashimi, sesame seeds, served with wasabi yuzu dressing

Aburi Nigiri 🌶️

Three pieces chef special seared Nigiri with homemade sushi bbq sauce, and wasabi mayo

Salmon Aburi Nigiri ---- 5.99

Tuna Aburi Nigiri ---- 6.25

Sea Bass Aburi Nigiri ---- 6.25

Mixed Aburi Nigiri ---- 11.99

Six pieces

RAMEN

Shoyu ramen 🌶️ ---- 13.99

Chicken broth, straight noodles, spicy pulled chicken, bamboo, spring onion, egg, bean sprouts, soy tare, sesame seeds.

Vegan Tonkatsu Ramen 🌱🌱 ---- 13.99

Tonkatsu style vegan broth, straight noodles, fried tofu, spring onion, yuzu tare, mushroom, bamboo, and sesame seeds.

Miso Chicken ramen ---- 13.99

Chicken broth, wavy noodles, chicken Kara-age, bean sprouts, miso tare, sweet corn, bamboo, egg, spring onion, sesame seeds.

Mushroom ramen 🌱 ---- 13.49

Vegetarian broth, wavy noodles, bean sprouts, miso tare, mushrooms, egg, bamboo, Bok choy, spring onion, sesame seeds.

Tonkotsu ramen ---- 14.49

Tonkotsu style broth, straight noodles, chasu style turkey breast, bamboo, bean sprouts, spring onion, sesame seeds. Black garlic oil

Chicken Tantamen Ramen 🌶️🌶️ ---- 14.49

Creamy and rich Sesame based chicken broth, chilli oil with bits, pulled chicken, spring onion, bok choy, Tonkotsu noodles, bamboo, marinated egg, beansprouts, and sesame seeds

Yasai Tantamen Ramen 🌶️🌶️ ---- 14.4

Creamy and rich Sesame based vegan broth, chilli oil with bits, four pieces vegetable gyoza, spring onion, bok choy, Tonkotsu noodles, bamboo, marinated egg, beansprouts, and sesame seeds

Katsu curry

Chicken katsu curry ---- 11.99

Crispy bread crumbed chicken Breast served with rice hispi cabbage, crispy shallot and katsu curry sauce

Pumpkin katsu curry ---- 10.99

Deep fried pumpkin katsu served with rice hispi cabbage, crispy shallot, and katsu curry sauce

Prawn Katsu curry ---- 12.49

Crispy bread crumbed tiger prawn served with rice, hispi cabbage, crispy shallot and katsu curry sauce

Poke

Sake poke 🌶️ ---- 12.99

Marinated salmon with homemade sauce and chives. Sushi rice, carrot pickle, guacamole, beetroot pickle, kaiso salad (healthy Japanese seaweed salad), Edamame, sweet corn, vine tomato salsa, crispy shallot, sesame seed

Spicy Ahi poke 🌶️🌶️ ---- 12.99

Marinated spice tuna with spring onion, wasabi-yuzu dressing and Sriracha sauce, sushi rice, carrot pickle, guacamole, beetroot pickle, goma wakame, Edamame, sweet corn, vine tomato salsa, crispy shallot, sesame seed, red chilli

Chicken poke ---- 11.99

Chicken Kara-age with yuzu mayo, sushi rice, carrot pickle, guacamole, beetroot pickle, Kimchi, Edamame, sweet corn, vine tomato salsa, crispy shallot, sesame seeds

Tofu poke ---- 11.99

Tofu Kara-age with wasabi-yuzu dressing, sushi rice, carrot pickle, guacamole, beetroot pickle, Kimchi, Edamame, sweet corn, vine tomato salsa, crispy shallot, sesame seeds

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Duck Poke ---- 12.99

Fried duck with chipotle mayo, sushi rice, carrot pickle, guacamole, beetroot pickle, Kimchi, Edamame, sweet corn, vine tomato salsa, crispy shallot, sesame seeds

Yaki soba

Japanese stir fired noodles

Salmon tariyaki soba 🍣 ---- 13.99

soba noodles cooked in special sauce with tariyaki salmon, mixed vegetable. Topped with coriander plus a sprinkle of sesame seeds (may contain small bones)

Chicken yaki soba 🍣 ---- 12.99

soba noodles cooked in special sauce with chicken, egg, mixed vegetables plus spring onion. Topped with crispy fried onions, and sesame seeds

Prawn Yaki soba 🍣 ---- 13.99

soba noodles cooked in special sauce with prawn, egg, mixed vegetable plus spring onion. Topped with crispy fried onions, and sesame seeds

Yasai yaki soba 🍣 ---- 12.99

Soba noodles cooked with mushrooms, mixed vegetables plus spring onion. Topped with crispy fried onions, and sesame seeds

Tariyaki Bento

Salmon tariyaki ---- 12.99

grilled salmon, rice, mix salad leaf, homemade tariyaki sauce

Chicken Tariyaki ---- 12.99

grilled chicken thigh, rice, mix salad leaf, homemade tariyaki sauce

Extra topping

Nori/Bean sprouts/Sushi Ginger ---- 1

Tonkatsu Noodles/Tokyo Noodles ---- 2.5

Pulled chicken/ Mushroom ---- 2.5

Sweet corn/Extra Broth/Extra Rice ---- 2.5

Ramen egg/Bamboo/Bok choy ---- 2

Pulled chicken/Extra tofu ---- 3.50

Salmon (poke)/tuna (poke) ---- 4.50

Extra Chicken Kara age ---- 4.50

Sauces ---- 1

Chilli oil /Wasabi/Soy sauce /Wasabi-yuzu dressing/EEL sauce/Spicy Mayo

Ice-cream (Two pieces)

Strawberry cheesecake mochi ---- 4.79

Mango mochi ---- 4.79

Thank you so much for visiting us. We hope you've been enjoying your experience with our food. We value your feedback and appreciate your support. As a token of our gratitude, we have an exciting opportunity for you to win a £100 voucher every week!

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Post on Instagram: Take a picture or share a story featuring your experience with our service, and don't forget to tag us @neginoriuk. Use the hashtag #neginoriuk to be eligible.

By participating, you not only stand a chance to win a £100 voucher every week, but you also become part of our vibrant community!



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