

Glossary

Bonito flakes	Dried paper thin flakes of yellowtail tuna used to make Japanese dashi stock
Calpico	Live culture drink from Japan
Daikon	Also known as Mouli. A large tapered white radish with a slightly hot flavour. Usually grated & served as a condiment
Dashi	Stock made from seaweed & bonito flakes
Edamame	Bright green soy beans
Foie gras	Duck Liver
Goma	Sesame paste
Gyoza	Dumpling fried on one side
Ikura	Salmon roe
Jalapeno	Medium to large sized chilli pepper
Kampyo	Pickled melon
Kimchi	Korean chilli paste
Mirin	Sweetened Japanese rice wine used for cooking
Miso	Fermented soya paste
Nigiri	Hand rolled sushi rice with various toppings
Nori	Highly nutritious seaweed, dried & compressed into flat sheets & used mainly for wrapping sushi. Also used as a condiment
Ong choi	Chinese water spinach
Pak choi	Chinese broccoli
Palm sugar	Unrefined brown palm sugar
Ponzu	Citrus vinegar used for dressings which consists of yuzu, soy, mirin & bonito flakes
Sake	Japanese wine with basic ingredients of rice, fermenting agent & water. Used for cooking &/or drinking
Sashimi	Any raw fish cut at an angle, served without rice
Shiitake	Japanese mushroom cultivated on types of oak tree, sold fresh or dried
Shiso	Japanese herb related to basil, with an aniseed flavour
Soy sauce	Made from fermented soy beans combined with wheat, yeast, water, salt & sugar
Star anise	Star shaped spice with a liquorice flavour
Shu mai	Open dumpling
Sushi	Japanese sushi rice
Tempura	Flour used to make batter for Japanese deep fried seafood & vegetables
Teriyaki	Japanese dish with a sweet sauce made from sake, mirin, dark soy & sugar
Tobiko	Flying fish roe
Tofu	Bean curd made from soya bean & used as a source of protein in China. It is kept in water to prevent it from drying out
Wakame	Type of kale seaweed, enjoyed as a vegetable & requires minimal cooking
Wasabi	Japanese horseradish
Yuzu	Japanese citrus fruit with a lime flavour

Takeaway service available – Collections receive a 10% discount on all orders

Opening hours Tsunami Clapham

LUNCH
Sat & Sun 12:30pm - 16:00pm
DINNER
Mon - Thu 17:30pm - 22:30pm
Fri & Sat 17:30pm - 02:00pm
Sun 17:30pm - 22:00pm

Contact Details

t: 0207 978 1610

web: www.tsunamirestaurant.co.uk

Opening hours Tsunami West End

LUNCH
Mon - Fri 12:30pm - 15:00pm
DINNER
Mon - Sat 17:30pm - 23:00pm
Sun CLOSED

Contact Details

t: 0207 637 0050

f: 0207 637 4411

web: www.tsunamirestaurant.co.uk

Online bookings are now available for both restaurants

tsunami

menu

Tsunami is about sharing and when you share you are giving.

Our commitment with traditional flavours and contemporary styles, the freshness and seasonality of our ingredients, and our refined presentation is at the heart of everything we believe in at Tsunami.

Dishes are best enjoyed when sharing

Appetisers

V Edamame	£3.65
V Spicy Edamame	£4.10
V Nasu Goma - (Contains peanuts) Grilled aubergine with sesame paste	£5.75
Agedashi Tofu Fried tofu in tempura flour with grated daikon in a dashi broth	£4.65
Hamachi Yellowtail Wasabi salsa yuzu dressing	£10.75
Salmon Tartare Wasabi tobiko & quail egg in wasabi ponzu	£7.20
Yellowtail Tartare With wasabi tobiko & quail egg in wasabi ponzu	£8.75
Sunkiss Seafood Selection: Seared in hot olive oil, with a drizzle of ponzu	
Salmon	£8.75
Tuna	£10.75
Oysters (5)	£12.50
Kataifi Prawns (4) Prawns wrapped in kataifi pastry with creamy spicy sauce	£6.70
Grilled Scallops Masago & creamy spicy sauce flambé with whisky	£7.70
Salt & Chilli Pepper Squid Squid tossed in salt & chilli pepper seasoning	£6.50
Lamb Cutlets (2) Organic best end lamb cuttlets with Korean kimchi chilli	£13.50

V = Vegetarian

Tsunami Nigiri And Sashimi Menu

	Nigiri 2 pieces	Sashimi 3 pieces
Sake - Salmon	£4.10	£4.65
Unagi - Eel	£4.10	£4.65
Maguro - Tuna	£4.65	£5.15
Saba - Mackerel	£3.60	£4.10
Suzuki - Seabass	£4.10	£4.65
Ebi - Shrimp	£4.10	£4.65
Ama Ebi - Sweet Shrimp	£4.10	£4.65
Hamachi - Yellowtail	£4.65	£5.15
Hotategai - Scallop	£5.35	£5.85
Ikura - Salmon Roe	£4.10	£4.65
Masago - Smelt Egg	£3.90	£4.10
Tomago - Japanese Omelette	£3.10	£3.30
Tako - Octopus	£4.10	£4.30
Kani - Snow Crab	£4.65	£5.15
Albacore - White Tuna	£4.50	£5.00

Tsunami Sushi rolls

	Maki cut roll	Temaki hand roll
Salmon Roll	£4.10	£3.60
Grilled Salmon Skin Roll	£4.10	£3.60
Tuna Roll	£4.65	£4.10
Eel & Cucumber Roll	£4.65	£4.10
Scallop & Smelt Egg Roll	£5.60	£5.25
V Avocado & Cucumber Roll	£4.10	£3.60
V Vegetable Special Roll	£4.65	£4.10
V Japanese Pickle Roll	£4.10	£3.60
Spicy tuna Roll with Avocado	£6.00	£5.65
Snow Crab Roll	£6.00	£5.65
Shrimp Tempura Roll	£5.60	£5.25
Yellowtail & Scallion Roll	£5.10	£4.85

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A discretionary 12.5% staff gratuity will be added to your bill

Please be aware that our kitchen prepares food that contains nuts. We cannot guarantee that a product has not come into contact with nuts or nut oils

Sushi & Sashimi Dishes

Tuna & Truffle Mayo (6)	£6.30
Roast Duck & Foie Gras Nigiri (4)	£12.80
Unagi & Foie Gras Nigiri (4)	£12.80
Sashimi Selection 3 salmon, 2 tuna, 2 seabass, 2 yellowtail	£13.85
Luxury Sashimi Selection 2 yellowtail, 2 tuna, 2 mackerel, 2 scallop, 2 seabass, 2 salmon, 2 sweet shrimp, masago, tobiko & served with wasabi	£23.00
Dragon Roll Shrimp tempura wrapped in eel, avocado, cucumber & scallion	£11.80
Lobster Maki Lobster with avocado, cucumber & scallion with tempura flakes	£10.80
Soft Shell Crab Roll Avocado, scallion, masago in nori wrapped in cucumber	£9.80
Tsunami Special Roll Tuna, snow crab, salmon, yellowtail, sweet shrimp, avocado, kampyo, tomago, tobiko, cucumber & scallion wrapped in nori	£10.80

Snow Crab Shu Mai Steamed dumplings filled with snow crab & prawns	£6.00
Oyster Shooter With sake, ponzu, momiji oroshi, quail egg & scallion	£4.65
Chicken Gyoza (4) Pan fried parcels filled with chicken, cabbage & spring onion	£5.20
Peri - Peri Yaki Tory (3) Char-grilled chicken with scallion on bamboo skewers	£5.00

Salads

Mixed Sashimi Salad Seared salmon & tuna sashimi, kazami wasabi dressing	£10.80
V Ohitashi (Contains Peanuts) Blanched spinach with sesame dressing (served cold)	£5.20
V Cold Green Bean Salad (Contains Peanuts) Sugar snaps & fine beans in goma & ponzu dressing	£3.50
V Wakame Seaweed & Samphire Salad in a sesame dressing	£6.50
Beef Tataki Salad Seared beef fillet with baby leaf salad & yuzu dressing	£8.75

Tempura

V Shojin Tempura Selection (6) (Subject to availability) Sweet potato, courgette, broccoli, carrot, lotus roots & shiitake mushroom	£5.65
Kawari Age Black cod tempura	£6.60
Shrimp Tempura (3)	£4.70
Tsunami Seafood Tempura Selection: Selection of shrimp, squid, scallop & black cod	£5.70
Tsunami Mixed Tempura: Selection of shrimp & seasonal vegetables (a vegetarian tempura sauce available on request)	£6.70

Side Orders

V Steamed Rice	£2.60
V Oshinko Japanese mixed pickles	£3.60
V Hot Udon Noodles Served in a light soya & dashi base soup with spring onion	£3.70
V Oriental Style Seasonal Vegetables Chef's selection	£4.60
Miso Soup / Spicy Miso Soup	£2.75 / £3.65

Mains

V Toban Tofu & Vegetables Japanese clay pot dish	£7.90
Hira Unagi Grilled marinated eel with rice, pickles & sansyo pepper	£13.50
Gin Dara (200grams) Grilled black cod in sweet miso	£28.00
Steamed Sea Bass Sake & soy ponzu	£15.90
Roast Breast of Duck Hoi-Sin Miso on a bed of green beans	£13.50
Grilled Rib Eye in Hoba Leaf Served on a hot rock	£15.90
Truffle Rib-Eye Scottish Angus Rib-Eye, exotic mushrooms & fresh truffle sauce	£15.90
Dynamite Beef Scottish Angus Rib-Eye with a chilli sauce	£14.90
Roasted Pork Belly Oriental vegetables & peri-peri hoi-sin	£12.95
Sizzling Teriyaki Japanese hot dish with your choice of the following:	
Scottish Angus Rib-Eye	£14.90
Salmon	£9.75
Chicken	£10.50
Wasabi Selection Creamed leeks, oriental mushrooms & wasabi pepper sauce	
Chicken	£10.50
Lamb	£13.85
Scottish Angus Fillet	£15.90

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