LUNCH MENU

Grilled Edamame (VE/GF) **4.50**
Finished with Shichimi powder

Prawn Tempura **9.00**
Black tiger prawn, sesame dressing

Fried Cauliflower (GF) **7.00**
Ssamjang sauce

Vegetable Gyoza (VE) **5.50**
Dipping sauce (4PCS)

Spare Ribs (GF) **7.00**
Sticky sauce

Chips (VE) **3.00**
Lightly seasoned

Carrot Soup (GF) **7.00**
With onion, garlic & carrots

Korean Fried Chicken (GF) **8.00**
Fried chicken, Ssamjang sauce

Spring Rolls (V) **6.00**
Dipping sauce (4PCS)

Chicken Gyoza **7.00**
Dipping sauce (4PCS)

Wakame Salad (VE) **4.50**
Sesame-soy dressing

Chilli Chips (VE) **4.00**
Garnished with chilli flakes

GRILL

Corn on the Cob (VE/GF) **7.00**
Teriyaki sweet sauce

Asain Sausage **8.00**
Streaky bacon, sweet chilli sauce

Sticky Pork Belly **9.00**
Ginger & soy dressing

Teriyaki Salmon (GF) **8.00**
Teriyaki sauce

Yakitori Nagima (GF) **8.00**
Chicken thighs, peanut Teriyaki

Grilled Asparagus (GF) **8.00**
Red miso, parmesan, sesame seeds

Rock Prawn Tempura **9.00**
Pineapple & Sriracha mayo sauce

Sirlion Beef **10.00**
Gochujang sauce

BENTO BOX

Chicken Bento **25.00**
Sticky rice, pickles, sushi, pak choi, fried chicken, chicken yaki soba, miso soup, cheesecake

Prawn Bento **25.00**
Sticky rice, pickles, sushi, pak choi, dynamite prawn, chicken prawn udon, miso soup, cheesecake

Vegetable Bento (V) **22.00**
Sticky rice, pickles, sushi, pak choi, mixed saute vegetables, miso soup, rice noodles, cheesecake

(V) Vegetarian (VE) Vegan (GF) Gluten Free (GFO) Gluten Free Option
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N O O D L E S

Y A K I S O B A

A Japanese stir-fried wheat noodle dish prepared with a sweet and savoury Yakisiba sauce with mixed peppers, pak choi, onion and beansprouts.

Chicken (GF)	**12.00**	**Prawn** (GF)	**14.00**
Buta Pork	**12.00**	**Vegetable & Tofu** (GFO)	**10.00**

Y A K I U D O N

A hearty Japanese favourite - thick, chewy udon noodles with fresh vegetables and rich, savoury flavour

Chicken (GF)	**12.00**	**Prawn** (GF)	**14.00**
Buta Pork	**12.00**	**Vegetable & Tofu** (GFO)	**14.00**

R A M E N

Best enjoyed hot, our ramen brings together hearty, savoury miso broth with delicate garnishes for an elegantly simple Asian meal. Served with wheat noodles, pak choi, beansprouts, seaweed, and a soft boiled egg.

Chicken (GF)	**16.00**	**Prawn** (GF)	**18.00**
Buta Pork	**16.00**	**Vegetable & Tofu** (GFO)	**14.00**

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SMALL PLATES

Grilled Edamame (VE) **4.50**
Finished with Shichimi powder

Prawn Tempura **10.00**
Black tiger prawns & sesame dressing

Fresh Cauliflower (VE/GF) **7.00**
In Ssamjang sauce

Wakame Salad (VE) **4.50**
Crisp seaweed tossed in sesame-soy dressing

Devilled Prawns **10.00**
Tempera prawns in Bam Bam sauce

Carrot (VE) **7.00**
With onion, garlic and carrot

Korean Fried Chicken (GF) **8.00**
Fried chicken thigh in Ssamjang sauce

Spare Ribs (GF) **7.00**
Slow cooked in spices in a sticky sauce

Vegetable Spring Rolls (V) **7.00**
Mixed vegetables & spices in filo pastry

Crispy Panner **7.00**
Indian spiced in a creamy tomato sauce

GYOZA

Pan-fried Japanese dumplings served with a spicy dipping sauce

Chicken £7.00 **Vegetable £5.50** **Pork £7.00**

BAO BUNS

Pillowy steamed buns, delicately folded and filled with savory flavors.

Vegetable Yakisoba
Sweet potato & Aubergine (V)

Chicken
Katsu Curry Sauce

Crispy Duck
Spring onion & cucumber

£4 each or three for £9.00

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SUSHI PLATES

Fat-rolled sushi, Japanese sushi rice with various fillings, wrapped in roasted nori seaweed (4PCS)

Vegetable Futo Roll (VE/GFO) **10.00**
Carrot, mooli, beetroot, mango, avocado, cucumber, takuan

Salmon Avocado Roll (GFO) **10.00**
Salmon, avocado, tobico

Prawn & Avocado (GFO) **10.00**
Breaded prawn with teriyaki & Sriracha sauce

Spicy Tuna Roll (GFO) **10.00**
Premium Saku tuna, sriracha sauce, sriracha powder, tobico

Tempura Prawn Roll (GFO) **10.00**
Tiger prawn, mango

Chicken Roll (GFO) **10.00**
Chicken breast in Teriyaki sauce & deep fried.

NIGIRI SUSHI

Traditional nigiri: soft, seasoned rice paired with fresh fish or seafood for a clean, classic bite (2PCS)

Prawn Nigiri (GFO) **8.00**

Salmon Nigiri (GFO) **8.00**

Avocado Nigiri (GFO) **6.00**

Pepper Nigiri (GFO) **6.00**

Tuna Nigiri (GFO) **10.00**

Yellow Tail Nigiri (GFO) **10.00**

Tender Stem Nigiri (GFO) **6.00**

SASHIMI

Thinly sliced fresh fish or seafood, served simply to showcase pure, clean flavour (4PCS)

Tuna (GFO) **12.00**

Yellow Tail (GFO) **14.00**

Salmon (GFO) **10.00**

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GRILL MENU

Corn on the Cob (VE/GF) **7.00**

Marinated in herbs & teriyaki sweet sauce

Yakitori Nagima (GF) **8.00**

Local chicken thigh with spring onion, peanut teriyaki sauce & sesame seeds

Asian Sausage **8.00**

Wrapped in streaky bacon & glazed with sweet chilli sauce

Grilled Asparagus (V/GF) **8.00**

In red miso finished with parmesan and sesame seeds

Sticky Pork Belly **9.00**

Tender cubes of sticky pork belly with ginger and soy

Rock Prawn Tempura **9.00**

With pineapple and Sriracha mayonnaise sauce

Teriyaki Salmon **8.00**

In a sweet Teriyaki sauce

Sirloin Beef **10.00**

Marinated in spicy, sweet Gochujang sauce

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B I G
P L A T E S

Chicken Katsu **18.00**

Crispy, golden panko coated chicken breast served with a rich, midly spiced Japanese Katsu curry sauce & sticky rice

Teriyaki Salmon (GF) **16.00**

Pan seared salmon glazed in a sweet & savoury Teriyaki sauce served with grilled pan-fried asparagus spears and pak choi

Thai Coconut Green Curry with Seabass (GF) **18.00**

Thai green curry made with fragrant herbs and creamy coconut milk, crispy seabass & sticky rice

Beef Rendang (Ox Cheeks) (GF) **22.00**

A rich Indonesian and Malaysian beef stew with tender ox cheeks simmered in a fragrant blend of spices

Grilled Vegetable Curry in Tomato Sauce (V) **16.00**

Tender sweet potato, hearty cauliflower and a medley or fresh vegetables simmered in a rich, creamy coconut curry sauce infused with aromatic spices

Slow Cooked Pork **18.00**

Confit pork belly crowned with crispy crackling

Rump of local Lamb **22.00**

Served with a coriander yoghurt sauce and pak choi

Goan Tiger Prawns **18.00**

Served in a rich Goan curry sauce with onion, tomato, cococnut milk and Kashmiri chillies

Local Sirloin of Beef **18.00**

Marinated in a rich Gochujang and Sriracha, served with a black garlic sauce

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SIDES

Sticky Rice (VE/GF) **4.00**
Cooked in lemon grass & coconut milk

Pak Choi (VE/GF) **5.00**
Boiled & sauted in soy & sesame oil

Yakisoba Noodles (VE) **5.00**
Buckwheat noodles sauted with sweet chilli sauce

Chips (VE) **3.00**
Lightly seasoned

Garlic Fried Rice (VE/GF) **4.00**
Basmati rice fried with fresh garlic

Thai Rice Noodles (VE/GF) **4.00**
Rice noodles saute in a sweet sauce

Salt & Chilli Chips (VE) **4.00**
Garnished with chilli flakes

DESSERTS

Cheesecake (V) **8.00**
Homemade coconut cheescake served with seasonal fruit

Mochi (V) **7.00**
Selection of mochi.

Ice Cream (V) **6.00**
Two scoops of vanilla or chocolate

Ginger Pudding (V) **8.00**
Homemade ginger pudding served with coconut ice cream

Sorbet (V) **6.00**
Strawberry and Lychee sorbet

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CHILDRENS MENU

STARTERS

Cucumber Maki Roll (VE)

Japanese Teriyaki Fried Chicken

Deep Fried Chicken Roll

Cauliflower in Teriyaki Sauce (VE)

MAINS

Chicken Katsu in Java Curry Sauce & Rice

Chicken Burger with Kewpie Mayo & Chips

Duck Bao Bun, Cucumber & Hoisin Sauce

Sweet Potato Bao Bun with Sweet Chilli Sauce (VE)

DESSERTS

Ice Cream - Vanilla & Chocolate (V)

Coconut Cheesecake (V)

Ginger Cake with Vanilla Ice Cream (V)

Sweet Pineapple in Raisen Palm Sugar Syrup (VE)

TWO COURSES £10.00
THREE COURSES
£14.00

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