

とりあえず / *Appetizer*

えだまめ / *Edamame Beans* £4.80

スパイシー枝豆 / *Spicy Edamame Beans* £5.00

漬け物 / *Homemade Pickle* £2.50

自家製漬盛り/*Homemade Mix Pickles (3types)* £6.00

炙り明太子 / *Seared Spicy Cod Roe* £6.80

おろし納豆 / *Natto with Japanese Radish* £4.50

鶏皮ポン酢 / *Ponzu Marinated Chicken Skin* £5.50

タコわさ / *Octopus with Wasabi* £5.90

まぐろの山かけ / *Tuna with Fresh Yam* £10.50

ミニいくらおろし / *Mini Dish of Salmon Roe on Grated
Radish* £8.00

カマンベールキムチ / *Kimchi Camembert* £5.50

クリームチーズのわさび醤油和え / *Cream Cheese
with Wasabi Soya* £4.50

味噌漬けモッツアレラチーズ / *Mozzarella Cheese
Marinated with Sweet Miso* £6.50

いぶりがっこチーズ / *Iburigakko Cheese* £9.20

冷たいおつまみ / **Cold Appetizer**

ちくわきゅうり / *Fishcake with Cucumber* £5.50

ピリ辛めんま / *Spicy Bamboo Shoots* £5.00

わかめときゅうりの酢のもの / *Seaweed Salad with Cucumber* £5.50

イカ納豆 / *Natto with Squid Sashimi* £6.00

おろし生姜の冷やっこ / *Tofu with Ginger* £4.80

スパイシー冷やっこ / *Spicy Tofu* £5.50

本マグロとアボカドのわさび醤油和え / *Bluefin Tuna and Avocado with Wasabi Soya* £9.50

ホタテのカルパッチョ / *Scallop Carpaccio* £15.00

ズワイガニ酢味噌 / *Snow Crab Sashimi with Vinegar White Miso* £8.50

サラダ / **Salad**

グリーンサラダ / *Green Salad* £5.50

大根サラダ / *Mooli Daikon Radish Salad* £7.50

えびアボサラダ / *Shrimp & Avocado Salad* £10.50

海鮮サラダ / *Seafood Salad* £18.00

If you have any dietary requirements, please inform our service staff. *The prices include VAT.
A discretionary service charge of 12.5% will be added on your bill

一品料理 / *Japanese Hot Dish*

ポーク餃子 / *Pork Gyoza Dumplings* £8.20

野菜餃子 / *Vegetable Gyoza Dumplings* £8.20

ししゃも / *Grilled Shishamo Fish (4p)* £5.80

なす田楽 / *Grilled Aubergine with Yuzu Miso* £8.50

なすの揚げ浸し / *Marinated Fried Aubergine* £8.50

さつま揚げ / *Deep Fried Fish Cake* £5.50

焼きホッケ / *Grilled Atka Mackerel* £9.50

たこ焼き / *Takoyaki Octopus Balls (7p)* £7.00

粗挽きソーセージ / *Japanese Sausages (5p)* £6.50

アスパラしめじバター焼き / *Grilled Asparagus & Mushrooms
with Butter* £7.50

銀だら西京味噌 / *Black Cod Saikyo Miso* £23.00

ご飯とお味噌汁 / *Rice and Miso Soup*

ご飯 / *Steamed Rice* £3.50

お味噌汁 / *Miso Soup* £3.50

スパイシーソース・マヨネーズ・テリヤキソース 各 £1.00

Spicy Sause/Kewpie Mayonanise /Teriyaki Sause £1.00 each

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天ぷらと揚げ物 / *Deep Fried Dish*

海老天ぷら / *Shrimp Tempura (4p)* £13.00

野菜天ぷら / *Vegetable Tempura (5p)* £10.50

天ぷら盛り合わせ / *Mixed Tempura (5p)* £13.00

渡り蟹天ぷら / *Soft Shell Crab Tempura* £14.00

ちくわの磯辺揚げ / *Fish Cake Tempura* £10.50

カキフライ / *Breaded Fried Oyster (4p)* £12.00

鶏からあげ / *Japanese Fried Chicken Karaage* £7.50

ごぼう唐揚げ / *Fried Burdock Karaage* £6.50

かぼちゃコロッケ / *Pumpkin Croquettes* £7.50

ごはんとおにぎり / *Omusubi & Rice Dish*

明太子おにぎり / *Rice Ball with Cod Roe* £6.50

いくらおにぎり / *Rice Ball with Salmon Roe* £8.50

納豆ごはん / *Natto on Steamed Rice* £5.50

TKG (卵かけご飯) / *Fresh Raw Egg on Rice* £5.50

とろろごはん / *Fresh Yam on Rice* £6.50

お刺身 / *Sashimi 3 pieces*

サーモン / *Salmon* £6.50 イカ / *Squid* £6.50
ホタテ / *Scallop* £7.50 本まぐろ / *Bluefin Tuna* £8.50
ズワイガニ酢味噌 / *Snow Crab* £8.50
刺身盛り合わせ / *Assorted Sashimi (9 pieces)* £18.00

にぎり / *Nigiri*

(ご注文は2貫以上をお願いします。Min Order from 2 pieces Please)

サーモン / *Salmon* £2.90 本まぐろ / *Bluefin Tuna* £3.90
えび / *Shrimp* £2.50 いか / *Squid* £2.90
ホタテ / *Scallop* £4.50 いくら / *Salmon Roe* £7.50
ズワイガニ / *Snow Crab* £7.00
ボタンえび / *Button Shrimp* £9.00
うなぎ (6貫) / *Glazed Eel (6 pieces)* £25.00

手巻き寿司 / *Hand Roll (Cone Shaped)*

サーモン / *Salmon* £5.50 明太子 / *Cod Roe* £6.00
ホタテ / *Scallop* £6.50 本まぐろ / *Bluefin Tuna* £6.50
ズワイガニ / *Snow Crab* £7.00
いくら / *Ikura Salmon Cavier* £7.50

細巻き / *Thin Rolls (6p)*

かつぱ / *Cucumber* アボカド / *Avocado* £5.50 / each
鉄火 / *Bluefin Tuna* £7.00 サーモン / *Salmon* £6.50
たくあん巻き / *Pickles Roll* £5.50

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うら巻き / *Regular Sushi Rolls (8p)*

鮭アボカドうら巻き / *Salmon Avocado Roll* £11.00

スパイシーツナうら巻き / *Spicy Tuna Roll* £12.00

海老天うら巻き / *Shrimp Tempura Roll* £13.00

クリスピーベジうら巻き / *Crispy Veggie Roll* £10.00

渡り蟹天ぷらうら巻き / *Soft Shell Crab Roll* £13.00

お寿司の盛り合わせ / *Assorted Sushi Plates*

松セット / *Retro Assortment* £28.00

7 Nigiri : 2 Salmon・2 Tuna・Squid・Shrimp・Scallop

6 Pieces of Tuna Thin Rolls

竹セット / *Camden Assortment* £23.00

4 Nigiri : 2 Salmon・2 Shrimp

4 Pieces of Regular Roll : 2 Salmon Avocado, 2 Spicy Tuna

6 Pieces of Salmon Thin Rolls

梅セット / *Classic Assortment* £18.00

8 Pieces of Regular Roll : 4 Salmon Avocado, 4 Spicy Tuna

6 Pieces of Cucumber Thin Rolls

どんぶり / **Bowl of Rice**

からあげ丼 / *Karaage Chicken on a Rice* £13.50

天 丼 / *Mix Tempura on a Bowl of Rice (2 Shrimps, 3 veg)*

Mini £12.00 *Regular* £17.00

海老天丼 / *Shrimp Tempura on a Bowl of Rice (5p)*

Mini £13.00 *Regular* £19.00

鰻 丼 / *Glazed Eel on a Bowl of Rice*

Half £15.00 *Regular* £29.00

いくら丼 *Salmon Roe on a Bowl of Rice*

Half £19.00 *Regular* £35.00

海鮮丼 / *Seafood Sashimi on a Bowl of Rice* £45.00

麺類 / **Soupy Noodles**

とろろそば / *Fresh Yam with Soba* £16.00

天ぷらうどん / *Tempura Udon* £16.00

天ぷらそば / *Tempura Soba* £16.00

甘味 / **Dessert**

いちご大福 / *Traditional Mochi with Fresh Strawberry* £5.50

もちアイス (抹茶、バニラ、マンゴー、塩キャラメル)

Mochi Ice (Matcha, Vanilla, Mango or Salted Caramel)

1個 £2.60 / *Piece*

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Softdrink

Ramune(Japanese Lemonade) £3.50
 Coca-Cola £3.50
 Diet Coke £3.50
 Apple Juice £3.50
 Orange Juice £3.50
 Mineral Water £3.00
 Sparkling Water £3.00
 Hot Water £1.00

Tea

Green (Hot) £4.00 (Cold) £5.00
 Brown Rice (Hot) £4.00 (Cold) £5.00
 Roasted Green (Hot) £4.00 (Cold) £5.00
 Oolong (Hot) £4.00 (Cold) £5.00

Vintage Sake

~It tastes like a dessert wine~

Ogasawara Mirin 50ml £15.00
 Daruma 10 years 50ml £20.00
 Daruma 1979 50ml £75.00

Dessert

Mochi Ice £2.60
 (Vanilla, Salted Caramel, Matcha,
 or Mango flavour)

Traditional Mochi Daifuku
 with Fresh Strawberry £5.50



Drink Menu

Beer

Kirin Pint £6.80
 Half £4.00
 Asahi 330ml Bottle £4.80
 Sapporo 650ml Can £8.90

High-Ball *(whiskey with soda)*

Big size +£3.00

Jameson High-Ball £5.80
 Lemon High-Ball £6.00
 Coke High-Ball £7.50
 Black Nikka High-Ball £9.00
 Yamazaki High-Ball £15.00

Chu-High Sour

(Japanese spirit Cocktail)

Big size +£3.00

Fresh Lemom Sour £5.80
 Fresh Grapefruit Sour £6.50
 Fresh Lime Sour £6.50
 Fresh Orange Sour £6.50
 Fresh Kiwi Sour £6.50
 Yuzu Sour £7.50

Oolong Chu-High £6.20
 Brown Rice Chu-High £6.20
 Chu-High £5.50
 Umeboshi Chu-High £7.50

Plum Wine

Plum Wine 70ml £6.00
 (on the rocks, soda, water, or
 hot water)

Lychee Sake

Lychee Sake 100ml £7.50

Alcohol Free

Asahi 0.0% £4.20

Wine

Champagne

Moët & Chandon Impérial Brut NV
Bottle 750ml £85

Veuve Clicquot Yellow Brut NV
Bottle 750ml £95

Sparkling Wine

Prosecco
Bottle 720ml £35

White Wine

Sauvignon Blanc
175ml £6.90 Bottle £28.50

Chardonnay
175ml £6.90 Bottle £28.50

Chablis
Bottle £45

Red Wine

Merlot
175ml £6.90 Bottle £28.50

Cabernet Sauvignon
175ml £6.90 Bottle £28.50

Pinot noir
Bottle £45

Shochu

(Japanese distilled Spirit like a vodka)

Kurokirishima

(Sweet Potato • 25%)

Glass 50ml £6.00

Bottle 900ml £59

lichiko

(Barley • 25%)

Glass 50ml £6.00

Bottle 900ml £59

Kannoko

(Barley • 25%)

Glass 50ml £6.00

Bottle 720ml £59

Shirashinken

(Barley • 25%)

Glass 50ml £6.00

Bottle 720ml £59

Ikkomon

(Sweet Potato • 25%)

Glass 50ml £8.00

Bottle 720ml £79

with Bottle

Umeboshi £1.00

Box of Ice £2.00

Soda Water £2.00

Hot Water £2.00

Sake

Jozo - Alcohol Enhanced -

Gokai Karakuchi 15% (Hot or Cold)

A refreshingly dry sake. Goes well with any Japanese dish. Good value.

Glass 100ml £6.50 / Carafe 300ml £19 / Carafe 500ml £28.5 / Bottle 1800ml £98

Junmai - Pure Rice

Shirakabegura Kimoto 15% (Hot or Cold)

A mellow and soft tasting sake brewed by ancient method. For those who prefer their sake with a fuller rice flavouring.

Glass 100ml £7.50 / Carafe 300ml £21 / Carafe 500ml £31.50 / Bottle 1800ml £125

Tokubetsu Junmai - Pure Rice, Special Brew -

Heart and Soul (So Homare Kimoto) 15% (Cold and Warm)

Contemporary recreation of an ancient kimoto style. Very drinkable with plenty of acidity and ample umami, all in perfect harmony.

Glass 100ml £8.80 / Carafe 300ml £25.50 / Carafe 500ml £41 / Bottle 1800ml £142

Ginjo - Rice Polished Rate ~60% -

Tenth Degree (Dewa Sakra) 17-18% (Cold)

Super dry, deep umami and gin-like freshness. Excellent with fried food and rich dishes.

Glass 100ml £8.80 / Carafe 300ml £25.50 / Carafe 500ml £41 / Bottle 1800ml £142

Cherry Bouquet (Oka) 17-18% (Cold)

Soft-feeling on the tongue. It is floral rather than fruity, though there is a touch of pear and perhaps melon.

Glass 100ml £8.80 / Carafe 300ml £25.50 / Carafe 500ml £41 / Bottle 1800ml £142

Junmai Ginjo - Pure Rice, Polished Rate ~60% -

Jozen White (Jozen Mizuno Gotoshi) 14% (Cold)

Called the "Gateway to Sake," super clear and smooth on the throat. Accompanies all types of dishes. Glass 100ml £8.80 / Bottle 300ml £25.50 / Bottle 720ml £52

Three Dots (Kamoizumi junmai Ginjo shusen Honjikomi) 16% (Cold or Lukewarm)

A unique taste of earthy umami of mushrooms. Goes well with miso dishes and eels.

Glass 100ml £8.80 / Carafe 300ml £25.50 / Carafe 500ml £41 / Bottle 1800ml £142

Sparkling Sake

Mio 5% (Cold)

Easy to drink and is a refreshing sake with a fruity aroma like muscat. Enjoy refreshing bubbles.

Bottle 150ml £9 / 300ml £16

Hot Sake (180ml)

Gokai £11.80 / Shirakabegura £13.50 / Heart and Soul £15.80 / Three Dots £15.80

※Hot Sake would be served temperature of 45-50 degree. If you prefer a different temperature, please request it when you order.

Sake Dassai

Dassai 45 16% (Cold)

Dassai is a well-known, best-selling, light-bodied sake from Japan, with a tropical fruit aroma and a clean finish.

Glass 100ml £8.80 / Carafe 300ml £25.50 / Carafe 500ml £41 / Bottle 720ml £52 / Bottle 1800ml £142

Dassai 39 16% (Cold)

39 refers to the high degree of rice polishing. Smooth and mellow, with mild acidity, this supremely balanced sake leaves a clean refreshing finish.

Bottle 300ml £32.50 / 720ml £65

Dassai 23 16% (Cold)

World-renowned for its ultra-high rice polishing ratio (23%), this award winner is the perfect sake for a special occasion. Gorgeous aroma of melon and peach.

Bottle 300ml £48 / 720ml £96

Dassai Cloudy 16% (Cold)

Coconut and creamy with light sweet candy notes. This premium Junmai Daiginjo cloudy sake has an elegant and velvety texture with a lingering finish.

Bottle 300ml £32

Dassai Sparkling 13% (Cold)

Like a champagne, this sparkling sake uses in-bottle fermentation with live yeast. It's a fruity and light drink.

Bottle 360ml £29

Dassai Beyond Ultra Premium

This is the ultimate sake. Asahi Sake Brewery's creation, it was made to surpass Dassai's famed "Dassai 23." "Beyond" has a beautiful aroma and a complex multi-layered and long-lasting taste. Enjoy this phenomenal "Junmai Daiginjo."

Bottle 720ml £500

Cocktails £9.50

Cassis Orange

Cassis Soda

Cassis Oolong

Kahlua Milk

Kyoto Matcha Milk

Strawberry Milk

White Peach Fizz

Fizzy Yuzu Sake

Strawberry Sake

Mojito

Gin & Tonic

Bombay Sapphire

Tanqueray

Roku £10.50

Ram Coke

Vodka Tonic

