



SIDES 付け合わせ

MISO SOUP (ve) 2.50

Fermented soybeans with tofu, seaweed and spring onion

EDAMAME (ve) 4.50

Served hot or chilled, green soya beans with rock sea salt.

SPICY EDAMAME (s)(ve) 5.00

CHICKEN GYOZA 5pcs 6.90

Japanese style grilled chicken dumplings filled with vegetables

VEG. GYOZA (ve) 5pcs 6.75

Japanese style grilled vegetable dumplings

EBI PRAWN GYOZA 5pcs 6.90

Japanese style grilled prawn dumplings filled with vegetables

× SHRIMP SHUMAI 4pcs 5.90

Grilled shumai filled with shrimp and vegetables

EDAMAME SPRING ROLL 3pcs 6.90

TAKOYAKI 6pcs 9.90

Deep-fried octopus balls with Japanese tonkatsu sauce, mayonnaise, bonito flakes, red ginger and fresh chives

TOFU STEAK (ve) 3pcs 5.90

Fried bean-curd with teriyaki sauce.

PRAWN TEMPURA 4pcs 11.90

Deep fried battered prawn tempura with dipping sauce tentsuyu

MIXED VEGETABLE TEMPURA (ve) 10.90

Deep fried battered seasonal vegetable with dipping sauce tentsuyu

× AGEDASHI TOFU (ve) 4pcs 5.90

Fried bean-curd in mild soya sauce

YAKITORI 3pcs 5.90

Grilled chicken with teriyaki sauce on skewer

TORI KARAAGE 7.90

Deep-fried marinated chicken

BEANSPOUTS (ve) 3.90

Boiled beansprouts marinated with salt and sesame oil

OSHINKO (ve) 3.90

Assorted Japanese pickles

KIMCHI (s) 4.90

Spicy pickled cabbage

BOILED RICE 2.00

(s) spicy (v) vegetarian (ve) vegan

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an optional 10% service charge will be added to your bill.

SALADS

サラダ

EBI FRIED SALAD 8.90

3 pieces of deep-fried prawn with salad

SEAWEED SALAD (ve) 6.50

Seaweed with Japanese dressing

MIXED SALAD (ve) 6.50

Mixed raw salad in-house Japanese dressing with seaweed

SALMON SASHIMI SALAD 11.90

Mixed fresh salad with 5 pieces of salmon sashimi

TUNA SASHIMI SALAD 12.90

Mixed fresh salad with 5 pieces of tuna sashimi

HAMACHI SASHIMI SALAD 12.90

Mixed fresh salad with 5 pieces of yellowtail sashimi



CHICKEN GYOZA



TAKOYAKI



AGEDASHI TOFU



BENTO BOX

弁当

Bento box is a traditional assorted set meal served with miso soup

CHICKEN TERIYAKI BENTO 19.90

Teriyaki chicken and vegetables on rice with teriyaki sauce edamame, beansprouts, 2pcs roll sushi, prawn & salmon sushi, 5pcs salmon sashimi

DUCK BENTO 21.90

Deep fried duck and vegetables on rice with teriyaki sauce, edamame, beansprouts, roll sushi, prawn & salmon sushi, salmon sashimi

EBI BENTO 19.90

Deep fried breaded prawn with edamame, beansprouts, 2pcs roll sushi, prawn & salmon sushi, 5pcs salmon sashimi and rice

SALMON TERIYAKI BENTO 21.90

Teriyaki salmon and vegetables on rice with teriyaki sauce edamame, beansprouts, 2pcs roll sushi, prawn & salmon sushi, 5pcs salmon sashimi

UNAJU TERIYAKI BENTO 21.90

Grilled eel on rice with teriyaki sauce edamame, beansprouts, 2pcs roll sushi, prawn & salmon sushi, 5pcs salmon sashimi

TOFU BENTO (ve) 17.90

Tofu steak and vegetables on rice, edamame, inari sushi, roll sushi, korokke & beansprouts

BEEF TERIYAKI BENTO 21.90

Teriyaki beef and vegetables on rice with teriyaki sauce edamame, beansprouts, 2pcs roll sushi, prawn & salmon sushi, 5pcs salmon sashimi

TUNA STEAK BENTO 21.90

Teriyaki tuna steak and vegetables on rice with teriyaki sauce edamame, beansprouts, 2pcs roll sushi, prawn & salmon sushi, 5pcs salmon sashimi

CHICKEN KATSU BENTO 20.90

Delicious Japanese fried chicken breast which is boneless and tender with breadcrumbs, soybeans, beansprout, sushi and sashimi, miso soup, boiled rice

TONKATSU BENTO 20.90

Deep fried breaded pork, edamame, beansprouts, roll sushi, prawn & salmon sushi, salmon sashimi, boiled rice

MIXED VEG. 18.90

TEMPURA BENTO (ve)

Deep fried mixed vegetables in a light crispy batter served with edamame, beansprouts, inari sushi, vegetable roll, boiled rice

CORONATION BENTO 23.90

Deep fried king prawn in a light crispy batter served with edamame, beansprouts, salmon sashimi, roll sushi, prawn & salmon sushi with sushi roll, crispy chicken karaage, chicken yakitori, Japanese rice served with miso soup



CHICKEN TERIYAKI BENTO



CORONATION BENTO



(s) spicy (v) vegetarian (ve) vegan

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RICE DISH ご飯もの

SIGNATURE DISH

CHICKEN TERI DON 12.90

Grilled, deep-fried chicken and stir-fried vegetables (cabbages, onions, carrots, beansprouts, green pepper) with teriyaki sauce on rice

SPICY CHICKEN TERIYAKI DON (S) 13.00

Grilled, deep-fried chicken and stir-fried vegetables (cabbages, onions, carrots, beansprouts, green pepper) with spicy teriyaki sauce on rice

DOUBLE CHICKEN TERIYAKI DON (S) 15.90

Grilled, deep-fried chicken and stir-fried vegetables (cabbages, onions, carrots, beansprouts, green pepper) with spicy teriyaki sauce on rice

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SALMON TERI DON 14.90

Grilled salmon with stir-fried vegetables (cabbages, onions, carrots, beansprouts, green pepper) with teriyaki sauce on rice

TOFU STEAK DON (ve) 11.90

Deep-fried bean curd with stir-fried vegetables (cabbages, onions, carrots, beansprouts, green pepper) with teriyaki sauce on rice

UNAJU GRILLED EEL 16.00

Grilled eel and teriyaki sauce with pickles on rice.

BEEF TERI DON 15.90

Grilled beef and stir-fried vegetables (cabbages, onions, carrots, beansprouts, green pepper) with teriyaki sauce on rice

KATSU DON 13.90

Deep fried breaded pork cutlet or chicken cooked with fried egg and sauce on rice

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GYU DON 14.90

Stir-fried marinated sliced beef with onion and carrot on rice

TUNA DON 16.90

Grilled tuna on rice with stir-fried vegetables (cabbages, onions, carrots, beansprouts, green pepper)

DUCK TERI DON 16.00

Deep fried duck with stir-fried vegetables (cabbages, onions, carrots, beansprouts, green pepper) and teriyaki sauce on rice

TONKATSU 13.90

Deep fried pork with panko breadcrumbs served with tonkatsu sauce, salad and rice

CHICKEN KATSU 13.90

Deep fried chicken breast with panko breadcrumbs served with tonkatsu sauce, salad and rice

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RICE/NOODLE JAPANESE CURRY

カレーライス・うどん

Traditional Japanese curry served with meat & vegetables on rice or noodles

VEGETABLE CURRY (ve) 11.90

Udon noodles or rice with vegetables, pumpkin croquette in curry sauce and salad

CHICKEN CURRY 13.90

Udon noodles or rice with chicken in curry sauce and salad

PORK KATSU CURRY 14.00

Udon noodles or rice with deep fried breaded pork in curry sauce and salad

CHICKEN KATSU CURRY 14.00

Udon noodles or rice with deep fried breaded chicken breast in curry sauce and salad

EBI FRY CURRY 13.90

Udon noodles or rice with deep fried prawn in curry sauce and salad

MEAT & FISH 肉&魚

CHICKEN TERIYAKI 12.90

Teriyaki chicken with seasonal vegetable and teriyaki sauce served on a hot plate

SALMON TERIYAKI 14.90

Grilled salmon with seasonal vegetable and teriyaki sauce served on a hot plate

BEEF TERIYAKI 14.90

Grilled beef with seasonal vegetable and teriyaki sauce served on a hot plate

TUNA STEAK 15.90

Grilled tuna with seasonal vegetable and teriyaki sauce served on a hot plate



CHICKEN TERI DON



SALMON TERI DON



UDON NOODLES うどん

Thick udon noodles in light soy sauce, mushroom and bonito fish broth

KAKE UDON 9.90

Hot udon noodle soup made of dashi-based broth with spring onion and nori

TEMPURA UDON 12.90

Hot udon noodle soup made of dashi-based broth with 2 prawn tempura, spring onion, and nori

BEEF UDON 14.90

Hot udon noodle soup made of dashi-based broth topped with marinated beef, spring onion and nori

TONKATSU UDON 13.90

Hot udon noodle soup made of dashi-based broth with breaded deep-fried pork, spring onion, and nori

CHICKEN KATSU UDON 13.90

Hot udon noodle soup made of dashi-based broth with breaded deep-fried chicken, spring onion, and nori

FRIED NOODLES

焼きそば・焼きうどん

Yakisoba and yaki udon noodles

DUCK YAKISOBA 16.90

Japanese style thin fried noodles topped with roasted duck and vegetables

DUCK YAKI UDON 16.90

Japanese style fried udon noodles topped with roasted duck and vegetables

CHICKEN YAKISOBA 13.90

Japanese style thin fried noodles with chicken and vegetables

CHICKEN YAKI UDON 13.90

Japanese style fried udon noodles with chicken and vegetables

VEGETABLE YAKISOBA (ve) 11.90

Japanese style thin fried noodles with mixed vegetables

VEGETABLE YAKI UDON 11.90

Japanese style fried udon noodles with mixed vegetables

SEAFOOD YAKISOBA 13.90

Japanese style thin fried noodles with mixed seafood, king prawn and vegetables

SEAFOOD YAKI UDON 13.90

Japanese style fried udon noodles with mixed seafood, king prawn and vegetables

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RAMEN ラーメン

Thin noodles in soy based chicken broth

CHICKEN RAMEN 12.90

Noodles in soya soup with stir-fried teriyaki chicken, beansprouts, seaweed, carrot, spring onion, mange tout and sesame seeds

SHOYU PORK RAMEN 13.90

Noodles in soya soup with sliced chashu pork, beansprouts, seaweed, carrot, spring onion, fish cake and sesame seeds

SEAFOOD RAMEN 13.90

Noodles in soya soup with Stir-fried mixed seafood, king prawn in teriyaki sauce, beansprouts, seaweed, carrot, spring onion and sesame seeds

BEEF RAMEN 14.90

Noodles in soya soup with marinated beef, beansprouts, seaweed, carrot, spring onion, mangetout and sesame seeds



TEMPURA
UDON



SHOYU
PORK RAMEN



CHICKEN RAMEN

TARO SPECIAL RAMEN

太郎特製ラーメン Japan regional speciality ramen

TANTAN RAMEN (s) 15.50

Creamy tantamen ramen, Japanese take on sichuan noodle dish with a nutty taste of sesame broth and spicy ground minced pork cooked in miso, topped with menma bamboo, nitamago (marinated egg), pakchoi, spring onion, red ginger and nori

KUMAMOTO TONKOTSU 14.90

Specialty ramen from Kumamoto, Japan. birthplace of Mr. TARO. intense pork bone soup with black garlic oil and fried garlic served with chashu pork, menma bamboo, spring onion, red ginger, topped with nitamago (marinated egg) and nori

HOT & SPICY TONKOTSU (s) 15.00

Intense pork bone soup with black garlic oil and fried garlic served with chashu pork, menma bamboo, spring onion, red ginger, topped with nitamago (marinated egg), nori and special house-made chili sauce topped with sliced jalapenos

TARO VEGAN RAMEN (ve) 14.00

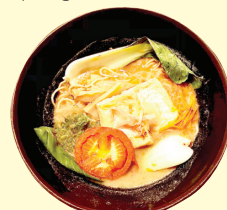
Special broth made from root vegetables and soya milk, shiitake mushroom, dashi topped with tofu, roasted tomato, pak choi, menma bamboo shoots and spring onion



TANTAN
RAMEN



KUMAMOTO
TONKOTSU



TARO
VEGAN RAMEN



SUSHI 寿司

Raw fish, seafood, vegetable on vinegared rice

Please kindly inform staff if you would like your sushi without wasabi

NIGIRI SUSHI A LA CARTE 握り

TUNA BLUEFIN TUNA	1pc 4.20
new!	
CHUTORO	1pc 5.20
SEA BREAM	1pc 3.00
SABA MACKEREL	1pc 2.50
SALMON	1pc 3.00
SQUID	1pc 2.50
IKURA SALMON ROE	1pc 4.50
OCTOPUS	1pc 2.50
EEL	1pc 4.00
TOBIKO FLYING FISH ROE	1pc 3.50
SURF CLAM	1pc 3.00
TAMAGO EGG	1pc 1.70
INARI (ve)	1pc 1.70
SCALLOP	1pc 3.00
YELLOW TAIL	1pc 4.00
EBI PRAWN	1pc 2.50

TE-MAKI HAND-ROLLED SUSHI 手巻き

new!		CALIFORNIA	
CHUTORO	1pc 8.00		1pc 4.00
SALMON	1pc 5.00	AVOCADO (v)	1pc 4.00
EEL	1pc 5.90	CUCUMBER (v)	1pc 4.00
SALMON	1pc 5.50	OSHINKO (v)	1pc 4.00
AVOCADO		Pickle	
TUNA	1pc 5.90	SPECIAL VEGAN	1pc 4.50
Bluefin tuna		HAND ROLL (s)(ve)	
SPICY TUNA	1pc 6.90	with spicy vegan mayo	
Bluefin tuna			
IKURA	1pc 6.90		



TE-MAKI HAND-ROLLED SUSHI

CHEF'S SPECIAL ROLL シェフの特別巻き

HOTATE ROLL	8pcs 19.90
A creamy combination of seared scallops and bluefin fatty tuna with avocado	
MANZE DRAGON ROLL	8pcs 16.90
Sushi roll with avocado, asparagus, crab stick and tobiko with mayonnaise and teriyaki sauce topped with grilled eel and sesame seeds	
WALTHAMSTOW ROLL (s)	8pcs 16.90
A rainbow rolled sushi of salmon, prawn and yellow tail filled with asparagus, avocado and tobiko dressed with spicy mayo	
BALHAM ROLL	8pcs 15.90
Salmon and avocado roll topped with salmon, mayonnaise and tobiko on top	
SPIDER ROLL	6pcs 15.90
Deep-fried soft-shell crab, avocado, cucumber roll dressed with mayonnaise, tobiko and teriyaki sauce	
CHEF ROLL	6pcs 14.90
Diced Salmon, tuna, yellow tail, scallop, sea bream and tobiko on top of the roll with crab stick, egg, cucumber, avocado and takuan dressed with mayonnaise and teriyaki sauce	
VEGETABLE SUSHI ROLL (s)(ve)	8pcs 13.90
Asparagus, avocado, kampyo, takuan rolled in sliced avocado dressed with slightly spiced vegan mayo and crunchy fried shallot	



MANZE DRAGON ROLL



WALTHAMSTOW ROLL



BALHAM ROLL



SPIDER ROLL



CHEF ROLL



VEGETABLE SUSHI ROLL

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MAKI ROLLED SUSHI 巻き

SALMON ROLL 6pcs **7.90**

TUNA ROLL 6pcs **8.90**
Bluefin tuna

SPICY TUNA ROLL 6pcs **8.90**
Bluefin tuna

CUCUMBER ROLL (ve) 6pcs **7.90**

AVOCADO ROLL (ve) 6pcs **7.90**

PICKLE ROLL (ve) 6pcs **7.90**

ASPARAGUS (ve) 6pcs **7.90**

TEMPURA SUSHI ROLL 天ぷら巻き

Deep-fried sushi roll in light crispy batter. All tempura sushi rolls come with tobiko fish eggs.

TEMPURA TARO ROLL 6pcs **12.90**
Egg, dried gourd, crab stick, takuan, avocado, tobiko with teriyaki sauce and mayonnaise

TEMPURA WONDER ROLL 8pcs **12.90**
Avocado, cucumber, salmon, crabstick, tobiko with mayonnaise

TEMPURA TUNA AVOCADO ROLL 8pcs **14.00**
Bluefin tuna and avocado with mayonnaise

TEMPURA CALIFORNIA ROLL 8pcs **11.90**
Avocado, cucumber, crab stick with mayonnaise

TEMPURA SALMON AVOCADO ROLL 8pcs **13.90**
Salmon and avocado with mayonnaise

TEMPURA EEL AVOCADO ROLL 8pcs **13.90**
Eel and avocado with teriyaki sauce and mayonnaise

TEMPURA CHICKEN KATSU AVOCADO ROLL 8pcs **11.90**
Deep-fried breaded chicken and avocado with teriyaki sauce and mayonnaise



TEMPURA CALIFORNIA ROLL

URA MAKI

INSIDE OUT ROLL SUSHI 裏巻き

WONDER ROLL 8pcs **13.90**
Avocado, cucumber, salmon, crabstick

CALIFORNIA ROLL 8pcs **9.90**
Avocado, cucumber, crabstick

SALMON AVOCADO ROLL 8pcs **11.90**
TUNA AVOCADO ROLL 8pcs **12.90**
Bluefin tuna

EEL AVOCADO ROLL 8pcs **12.90**
TARO ROLL 6pcs **11.90**
Egg, dried gourd, crab stick, takuan, avocado, tobiko with teriyaki sauce and mayonnaise

PRAWN TEMPURA ROLL 6pcs **11.90**
Deep fried tempura prawn

ASPARAGUS & AVOCADO TEMPURA ROLL 6pcs **8.90**

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ASSORTED SUSHI & CHIRASHI

寿司盛り合わせ&ちらし

MIXED SUSHI **15.90**
Soft clam, tuna, salmon, prawn, sea bream, squid, octopus & 4pcs of roll sushi

TARO SUSHI **21.90**
Tuna, salmon, prawn, sea bream, salmon roe, soft clam, yellow tail, scallop, squid, egg and 6pcs mixed rolls

SALMON SUSHI **15.90**
6pcs nigiri and 6pcs maki

TUNA SUSHI **21.90**
Bluefin tuna 6pcs nigiri and 6pcs maki

new!
CHUTORO SUSHI **29.90**
6pcs Nigiri and 6pcs chutoro maki

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MIXED CHIRASHI SUSHI **15.90**
Finely decorated on rice (bluefin tuna, salmon, prawn, sea bream, squid, octopus, soft clam & egg)

SALMON CHIRASHI **14.90**
Finely decorated salmon on rice

TUNA CHIRASHI **19.90**
Finely decorated bluefin tuna on rice

SALMON & TUNA CHIRASHI **17.90**
Finely decorated salmon & bluefin tuna on rice



MIXED SUSHI



MIXED CHIRASHI SUSHI

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SASHIMI RAW FISH

さしみ

TUNA SASHIMI 7pcs **19.90**

Bluefin tuna

SALMON SASHIMI 7pcs **14.90**

SABA SASHIMI 7pcs **12.90**

TUNA & SALMON SASHIMI **17.90**

3pcs bluefin tuna, 5pcs salmon

MIXED SASHIMI **15.90**

Bluefin tuna 3pcs, salmon 3pcs, mackerel 3pcs, prawn 2pcs with tobiko

BOAT SASHIMI **51.00**

Bluefin tuna 5pcs, salmon 5pcs, yellow tail 3pcs, scallop 2pcs, sea bream 3pcs, mackerel 3pcs, prawn 3pcs, octopus 3pcs, squid 3pcs, soft clam 3pcs, ikura, and tobiko

TARO SASHIMI **41.90**

Bluefin tuna 3pcs, salmon 4pcs, saba 2pcs, prawn 4pcs, snapper 3pcs, scallop 2pcs, yellow tail 3pcs, soft clam 2pcs, squid 2pcs, octopus 2pcs with tobiko and ikura



TARO SASHIMI



BOAT SASHIMI

SUSHI & SASHIMI 寿司&刺身

BEST DEAL

SUSHI & SASHIMI COMBINATION **18.00**

Nigiri - 1 x bluefin tuna, salmon, sea bream, prawn
Roll - 2 x rolls and 2 x inside-out rolls
Sashimi - 2 x bluefin tuna and 3 x salmon



SUSHI & SASHIMI COMBINATION

KIDS SET MENU

お子様メニュー

Our kids set menu is available for children 10 years and under. Dine in only.



SUSHI ROLL SET **8.90**

2 pieces each of cucumber roll, salmon roll, avocado roll with miso soup and drinks; mango/apple/orange juice

KOROKKE SET **8.90**

1 piece of deep-fried korokke with salad, bowl of rice, miso soup and drinks; mango/apple/orange juice

EBI FRY SET **8.90**

2 pieces of deep-fried prawn with salad, bowl of rice, miso soup and drinks; mango/apple/orange juice

TORI - KARAAGE SET **8.90**

Deep-fried chicken with salad, bowl of rice, miso soup and drinks; mango/apple/orange juice

CHICKEN KATSU SET **8.90**

Deep-fried breaded chicken breast with salad, bowl of rice, miso soup and drinks; mango/apple/orange juice

CHEF'S SPECIAL SASHIMI

シェフの特別さしみ

3 pcs per serving

CHUTORO	12.90	SQUID	4.90
YELLOW TAIL	6.90	BLUEFIN TUNA	7.90
SCALLOP	6.90	EEL	6.90
SALMON	6.90	MACKEREL	4.90
OCTOPUS	4.90	SURF CLAM	4.50

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WINE ワイン

WHITE WINE 白ワイン

CARTA VIEJA SAUVIGNON BLANC glass 125ml **5.90**
bottle **22.90**

PINOT GRIGIO bottle **25.90**

VIOGNIER MEDITERANEE bottle **35.90**

MACON VERGISSON bottle **38.90**

POUILLY FUISSE AUX CHARMES 2020 bottle **56.90**
DOMAINE SIMONIN

RED WINE 赤ワイン

CARTA VIEJA MERLOT glass 125ml **5.90**
bottle **21.90**

PRIMITIVO - SALENTO bottle **29.90**

BEAUJOLAIS VILLAGE bottle **33.90**

COTES DE BEAUNE VILLAGES bottle **55.90**

BOURGOGNE PINOT NOIR bottle **68.90**

ROSE WINE ロゼワイン

DAGUET DE BERTICOT bottle **26.90**

SPARKLING WINE スパークリングワイン

PROSECCO TREVISO bottle **30.90**

CHAMPAGNE BOLLINGER bottle **79.90**

PLUM WINE 梅酒

PLUM WINE glass 70ml **5.90**
bottle **30.90**

BEER ビール

ASAHI SUPER DRY 330ml **4.90**
500ml **6.90**

KIRIN BEER 330ml **4.90**
500ml **6.90**

KIRIN DRAUGHT BEER 1/2 pint **4.90**
pint **6.90**

SAKE 酒

OZEKI small 125ml **4.90**
Served hot large 250ml **8.90**

OZEKI DRY 375ml **15.90**
Served chilled 750ml **29.90**

KARATAMBA SAKE bottle 720ml **34.90**

TARUZAKE bottle 720ml **49.90**

DASAI 39 JUNMAI DAIJINJO bottle 720ml **58.00**

SHOCHU 焼酎

KINMIYA glass 25ml **5.90**
bottle 720ml **42.90**

KUROKI bottle 900ml **49.00**

JAPANESE WHISKEY

ウイスキー

NIKKA FROM THE BARREL 25ml **7.50**

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COCKTAILS

カクテル

LYCHEE MARTINI

9.00

Holy Grass vodka, lychee juice, coconut syrup and lime. Refreshing martini, you'll love the balance of sweetness and zing in this cocktail.

BRAZILIAN LIME MARGARITA

9.00

A blend of super juicy Brazilian lime with a good kick of tequila

MATCHA MOJITO

9.00

A blend of matcha, Brazilian lime, white rum & mint

GIN MARTINI

9.00

London made gin infused with handpicked elderflower

RASPBERRY COSMO

9.00

Fruity with a kick of vodka, cranberries & Scottish raspberries

PASSION FRUIT DAIQUIRI

9.00

Classic daiquiri made with London distilled rum, passion fruit juice. It's floral, fruity, refreshing and perfectly balance cocktail

NEGRONI

9.00

London made gin and aperitivo, with an English made red vermouth from Kent. Italian classic bitter aperitif made with local ingredients

MOCKTAILS

モクテル

TROPICAL FRUIT PUNCH

6.00

Refreshing mixed tropical fruit juice with a dash of grenadine syrup

VIRGIN MOJITO

6.00

A refreshing mixed of lime, mint, apple juice or orange juice and gomme syrup

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SOFT DRINKS ソフトドリンク

HILDON 330ml **3.00**
STILL WATER / 750ml **4.90**
SPARKLING WATER

COKE / DIET COKE / 330ml **3.00**
COKE ZERO

FANTA / SPRITE 330ml **3.00**

RAMUNE 200ml **3.50**

MANGO **3.00**

APPLE **3.00**

ORANGE **3.00**

TEA お茶

HOT GREEN TEA cup **1.80**
pot **4.90**

COLD GREEN TEA 300ml **3.00**
500ml **4.00**

GENMAI CHA pot **4.90**
Green tea with roasted brown rice

DESSERTS デザート

new!

MATCHA CHEESE CAKE **7.00**
Cream cheese (milk), granulated sugar, white flour (wheat), vanilla, flavouring, egg, digestive biscuit, sesame, cake margarine, pistachio (nuts), salted butter, matcha green tea powder.

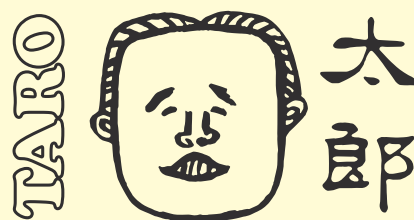
UBE PURPLE YAM 2 scoops **4.50**
ICE CREAM

JAPANESE GREEN TEA 2 scoops **4.50**
ICE CREAM

MOCHI ICE CREAM 2 pcs **4.50**
Mango or coconut or Combination

DAIFUKU 1pc **3.90**
Japanese rice cake

DORAYAKI 1pc **4.90**
JAPANESE PANCAKE
please ask server for available flavour
add green tea or purple yam ice cream + **2.00**



Welcome to Taro

'Taro' is a 'TaishuShokudo' 大衆食堂 in Japanese meaning 'an everyday dining room in Japan'. It was founded by Mr. Taro who visited London for the first time in 1979 and dreamt of making Japanese food popular by bringing authentic Japanese cuisine and culture to the city of London. Twenty years later on 10th of September 1999, Mr Taro was able to open the very first Taro restaurant in Brewer Street. After three years of remarkable success, he opened the second branch of Taro on Old Compton Street in 2002 (now moved to Balham). The third Taro restaurant opened in Kennington followed by the fourth opening in Finchley Central in January 2021. In December 2022, He opened the fifth branch in London Victoria.

In January 2023, Mr Taro took over a grade II listed building which is a local heritage site previously known as L. Manze Pie & Mash Shop. He has lovingly and carefully restored the interior of the building to respect to its rich history without altering the precious tiles and floor of the shop. The shop will be now be known as Taro Walthamstow, the 6th Taro restaurant.

Taro began its journey with 10 staff that has now increased to around 100 members of full-time and part-time staff. Mr. Taro created Japanese dishes, such as Chicken Teri don, Beef Teri don, Salmon Teri don, and Tofu Teri don that have become popular dishes across all Taro restaurants. These dishes are authentic creations of Mr. Taro and because of their popularity in London, they are now the inspiration of many Japanese restaurants across London and beyond.

We hope you enjoy your time at Taro

OUR RESTAURANTS

Finchley Central
Kennington
Balham
Soho

Victoria
Walthamstow
Brentwood
Catford

(s) spicy (v) vegetarian (ve) vegan
for information about food allergies or intolerances in our dishes please ask a member of staff.
an optional 10% service charge will be added to your bill.



SPECIAL SAKE SELECTION BY NIHON SAKARI SAKE

日本盛のお酒

SAKARI JUNMAI

Warm or Chilled

A rich textured and refreshingly dry tasting sake. Made with rice grains polished to 75% of their original size, this sake offers a fully-textured mouthfeel with its pleasantly crisp fruitiness, drawn out by sakari's own original cultivated yeast

small 125ml **5.90**

large 250ml **9.90**

bottle 720ml **30.00**

SAKARI DAIGINJO

bottle 720ml **35.00**

A crisp sake enveloped in fruity, soothing aromas and delivers elegantly dry and lively refreshment fruity sake. Polished by half to access the intricately sweet and unique flavours of each rice grain, this sake is refined with Sakari's own cultivated yeast to ensure a crisp, refreshing finish

SAKARI JUNMAI DAIGINJO

bottle 720ml **48.00**

A polished, silky smooth sake with a crisp, tropical palate. Providing fresh, distinctive sake flavours to the Japanese Imperial Household for over 100 years, it delivers refined refreshment with this exquisitely sweet and delicate sake. This sake benefits from the natural, high-grade quality of local Yamada Nishiki rice, fermented and distilled in the mineral waters of Mount Rokko to produce a rich, medium-bodied palate of tropical fruits with subtle notes of persimmon. Carefully polished down to half their size, this sake unlocks the core sweetness of each rice grain, smoothly unraveling its complex flavours and aromas with Sakari's own original cultivated yeasts

SAKARI YUZU

glass 70ml **5.00**

bottle 710ml **40.00**

Fresh, light, zesty, a polished silky, smooth, crisp tropical palate. Distinctive sake flavours that sublimely fruity refreshment. This sake benefits from natural high-grade quality of local Yamada Nishiki Rice and rich mineral waters of Mount Rokko, also the ripe sharpness of yuzu freshly-picked from the Kochi and Kagoshima



SAKARI
JUNMAI



SAKARI
DAIGINJO



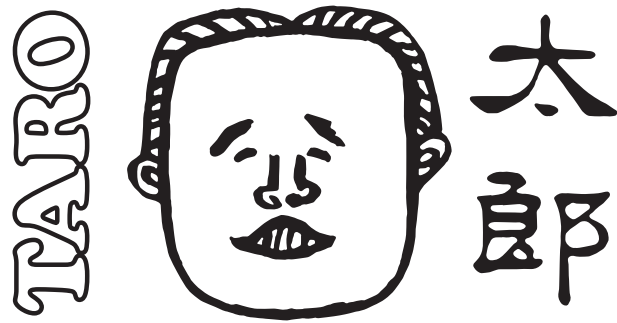
SAKARI
JUNMAI
DAIGINJO



SAKARI
YUZU

(s) spicy (v) vegetarian (ve) vegan

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