




F O O D
M E N U

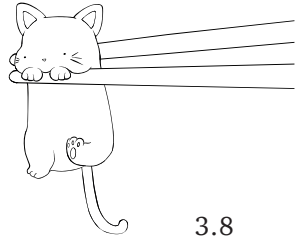
フードメニュー

STARTERS おつまみ

Deluxe tofu Kimchi, Seaweed, Sesame dressing	5	Prawn tempura (2pc)	6.5
Takoyaki octopus balls (6pcs)	6.8	Fried squid legs Served with yuzu mayo	8.5
Karaage crispy chicken  	7.5	Softshell crab tempura	10.5
Tako-wasa wrap Wasabi octopus, cream cheese, seaweed	6.5	Katsuo no tataki Seared tuna katsuo served with sliced onions (5 slices)	16

VEGAN STARTERS ヴィーガンおつまみ


Edamame v/g.o	4.5	Agedashi tofu (4pc) v	6.5
Spring rolls (3pcs) v	4	Miso aubergine v Baked aubergine with miso sauce	7
Pumpkin croquette v	3.8	Vegetable dumplings (5pc) v 	6.8
Vegan prawn tempura (2pcs) v	6.5		



SIDES サイド

Gohan v/g.o Brown or White rice	3	Seaweed salad v	3.8
Miso soup v/g.o	3.5	Kimchi g.o	3.8
Japanese pickles v	2	Vegetable of the day v/g.o Ask our staff for today's special	5
Chilli oil Spicy mayo Teriyaki sauce	0.5	Chilli broccoli v/g.o	5



: Chef's recommendation v: vegan g.o: gluten free on request : Halal

Our fried vegan dishes are fried in the same oil as non-vegan dishes, please speak to a member of staff for assistance.

DONBURI 丼ぶり

With Brown or White rice

Una-ju Grilled eel	18	Chicken teriyaki 	12.8
Salmon or Tuna sashimi g.o	17.8	Salmon teriyaki g.o	13.5
Spicy chicken & avocado g.o 	12.8	Spicy salmon tartare	12.8
Gyu don  Thinly sliced beef simmered with onions	12.8	Tofu special v/g.o Served with avocado and teriyaki sauce	12.8
Ochazuke  Japanese tea poured over rice Prawn tempura, Salmon flakes, Japanese pickles	16	Deluxe kaisen chirashi g.o Salmon, Tuna, Scallop, Sweet prawn, Squid, Mackerel sashimi (2pcs each), Trout caviar and Seaweed salad	23.5

CURRY カレーライス


Choose one topping with Brown or White rice:

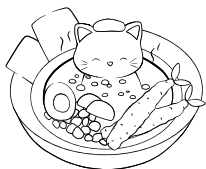
Broccoli v Aubergine v	11.8
Niku (beef) Karaage crispy chicken  Chicken Katsu 	13.8

NOODLES IN SOUP めん類

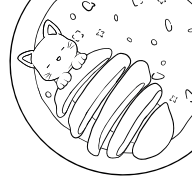
Choose one topping with Udon or Soba:

Kitsune (fried beancurd) v Broccoli v Aubergine v	11.8
Niku (beef) Ebi-ten (prawn tempura)	13.8
	Cold +£1

Miso ramen v  Served with Broccoli, Edamame, Corn, Carrots, and Cherry tomatoes	13.8
---	------



Additional toppings +£3.5
Prawn tempura (1pc) | Kitsune v (2pc) |
Broccoli v | Aubergine v



SUSHI すし

Our sushi is freshly made when ordered, please allow some waiting time

NIGIRI 1pc



Salmon *g.o* | Tuna *g.o* | Sweet prawn *g.o* |
Squid *g.o* | Mackerel | Tako-wasa (wasabi octopus) 2.8

Spicy salmon | Spicy tuna *g.o* 3.3

Eel | Scallop *g.o* | Trout caviar *g.o* |
Aburi toro salmon *g.o* | Aburi mackerel | Aburi tuna katsuo *g.o* 3.8

MAKI 4pcs



Salmon *g.o* | Tuna *g.o* 3

Spicy salmon *g.o* | Spicy tuna *g.o* | Spicy scallop *g.o* 3.5

Eel | Sweet prawn *g.o* 3.8

URAMAKI 4pcs



Salmon & avocado *g.o* | Salmon & cream cheese *g.o* |
Mackerel & ginger 5

Eel & avocado | Prawn tempura 5.5

Salmon & tuna *g.o* 6

Spicy softshell crab tempura 11.5

Additional fillings
Avocado *v* | Cream cheese +50p
Salmon *g.o* +£1

SASHIMI

Salmon *g.o* | Tuna *g.o* | Mackerel (4pcs) 7.8

Scallop (6pcs) *g.o* 8.5

Deluxe sashimi assortment *g.o* 21.5

Salmon, Tuna, Scallop, Mackerel, Sweet prawn, Squid (2pcs each), Trout caviar

SETS

Deluxe salmon lover set *g.o* 21

Salmon nigiri (2pcs each), Spicy salmon nigiri (2pcs each),
Salmon sashimi (3pcs), Salmon maki (4pcs), Trout caviar

Arashi set *g.o* 21

Salmon, Tuna, Scallop, Mackerel, Sweet prawn, Squid, Trout caviar nigiri (1pc each)

VEGAN SUSHI ヴィーガンすし

Our sushi is freshly made when ordered, please allow some waiting time

NIGIRI 1pc	Avocado <i>v/g.o</i>	2.5
	Inari (Fried bean curd) <i>v</i> Seaweed salad <i>v</i>	2.8
	Vegan salmon <i>v/g.o</i>	3

MAKI 4pcs	Avocado <i>v/g.o</i> Cucumber <i>v/g.o</i>	2.8
	Takuan (Pickled radish) <i>v</i> Ginger <i>v/g.o</i>	3

URAMA KI 4pcs	Avocado & cucumber <i>v/g.o</i>	4.5
	Vegan salmon & avocado <i>v/g.o</i> Vegan prawn tempura <i>v</i> Ginger & cucumber <i>v/g.o</i>	5

Turn your sushi into a TEMAKI hand-roll +£1

Additional sushi ginger +£1.5



SASHIMI	Avocado (5-7pcs) <i>v/g.o</i>	4
---------	-------------------------------	---

SETS	Inari sushi tacos	17.5
	Vegan prawn tempura <i>v</i> (1pc), Takuan (pickled radish) <i>v</i> (1pc), Seaweed salad <i>v</i> (1pc), Avocado <i>v</i> (1pc), Vegan salmon <i>v</i> (1pc)	



S E T L U N C H
ランチセット

12:30 - 15:00

MAIN

Pumpkin croquette *v* | Vegetable dumplings (4pcs) *v* | Tofu steak *v* |
Salmon *or* Tuna sashimi *g.o* | Karaage crispy chicken حلال |
Gyu-sara (thinly sliced beef) | Chicken teriyaki حلال | Sakekama (salmon neck)
Ask staff for today's specials

SIDE

Aubergine *v* | Spring rolls (3pcs) *v* | Avocado slices *v/g.o* | Broccoli *v/g.o* |
Seaweed salad *v* | Spicy salmon tartare |
Tori-pon (marinated crispy chicken skin) حلال | Kimchi *g.o*
Ask staff for today's specials

White *or* Brown rice

DRINK

Americano | Espresso | Yuzu tea shot | Still water |
Sparkling water | Coke | Diet coke

Upgrade your drink to a bottle of beer *or* a cup of cold house sake +£3.8

11.5



: Chef's recommendation *v*: vegan *g.o*: gluten free on request حلال: Halal

A discretionary 12.5% service charge will be applied to your bill

To accommodate any dietary and allergen requirements, please speak to a member of staff for assistance.

EXPRESS LUNCH

おいそぎランチ

12:30 - 15:00

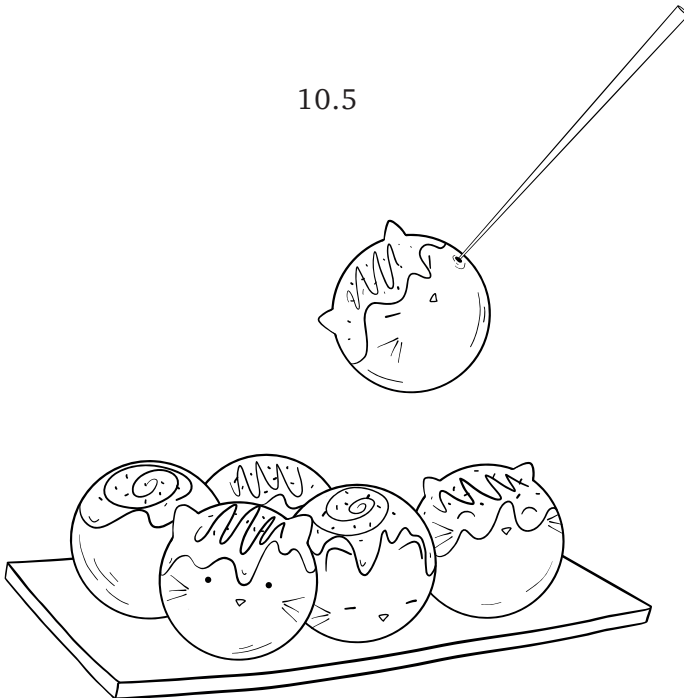
Avocado curry v

Gyu don (beef)

Spicy salmon tartare don

White or Brown rice

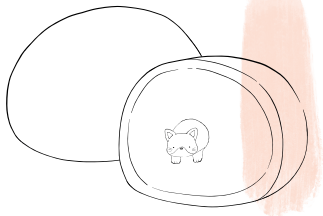
10.5



ICE CREAM MOCHI

Ask for vegan options / gf

4.8

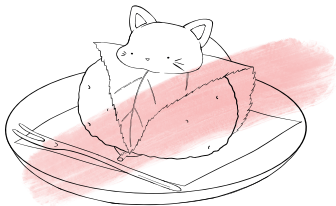


Please ask our staff for flavours of the day

SAKURA MOCHI

gf / v

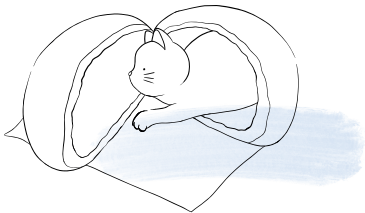
3.8



Cherry blossom mochi with sweet red
bean filling

DAIFUKU *gf/v*

3.8



Mochi filled with sweet red bean

D O R A Y A K I

MATCHA MASCARPONE | CHOCOLATE |
STRAWBERRIES & CREAM | CUSTARD

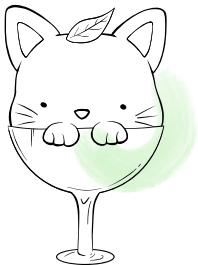
4.8



Sweet cream filling sandwiched between
two small, spongy pancakes

MATCHA ICE CREAM

3.8



Rich, sweet and earthy creaminess

YUZU SORBET *gf/v*

3.8

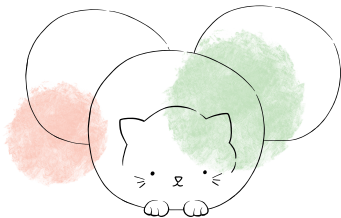


Irresistibly tasty and refreshing

MINI MOCHI

Ask for vegan options / gf

2 (1pc) / 5.8 (3pcs)






Please ask our staff for flavours of the day

D R I N K
M E N U

ドリンクメニュー

PREMIUM SAKE

プレミアム酒




 85ml 300ml 720ml

JUNMAI GINJO

GANGI MIZUNOWA *Yamaguchi* 8 32 60
 Polishing: 50% | Rice: Yamada Nishiki | ABV: 15%
 Soft, elegant and refreshing like a breeze by the river with notes of tropical fruits.

HOKOSUGI *Mie* 7.8 28 57
 Polishing: 50% | Rice: Yuminari ho | ABV: 15%
 A soft ginjo aroma complemented by its mellowness .

JUNMAI

SEIUN *Mie* 7.2 26.5 50
 Polishing: 60% | Rice: Yamadanishiki | ABV: 15.5%
 Its aroma reminiscent of leaves and a pleasant acidity with a firm dry taste.

KAI *Mie* 7.2 26.5 50
 Polishing: 65% | Rice: Yamanashi | ABV: 15%
 A mellow taste with well-balanced tartness and savoriness.

MELLOW *Niigata* 7 22 40
 Polishing: 60% | Rice: Takane Nishiki | ABV: 15.5%
 Distinctive rice flavor and goes down smoothly, leaving a pleasant, clean aftertaste.

HOUSE SAKE


ハウス酒




 180ml 300ml 750ml

JUNMAI

SHOCHIKUBAI *Kyoto* HOT | COLD 7.8 12.8 28
 Polishing: 70% | Rice: Calrose | ABV: 15%
 Sweet, fresh, and elegant with aromas of flowers, earth, and grain.


OZEKI NIGORI *Hyogo* 4.8 16
 Polishing: 70% | Rice: CA | ABV: 14.5%
 Velvety smooth and soft on the palette, with a tropical, rich flavour like coconut milk.

MINI BOTTLE SAKE

ミニボトル酒


 300ml

JUNMAI DAIGINJO

HANZO KAMINOHO *Mie* 19
 Polishing: 50% | Rice: Kaminoho | ABV: 15%
 Lavish fruity aroma, well balanced with polished acidity. Pairs great with rich-flavoured food.

NIGORI

YUZU *Mie* 19
 ABV: 7%
 Lovely floral, fruity aroma, and on the palette it is deliciously crisp and moreish.

SPARKLING

MIO *Mie* 19
 Polishing: 45% | Rice: Yamadanishiki | ABV: 5%
 Uniquely sweet aroma and refreshingly fruity flavour with a gentle fizz.

SAKE SHOT Single 3.8
 Have a little taster of our sake selection

B E E R ビール



330ml

ASAHI SUPER DRY ABV: 5%
 KIRIN ICHIBAN ABV: 5%
 SAPPORO PREMIUM ABV: 4.8%
 ASAHI SUPER DRY ZERO ABV: 0%

5

S H O C H U 焼酎



75ml



720ml

TADA CHIANTI ABV: 25%
 Silky barley shochu with notes of dark cherries,
 nuts and gentle smoky aftertaste

6.8

65

KUROISANISHIKI ABV: 25%
 An extremely light sweetness yields to a very
 dry and tight finish, made from sweet potatoes.

6

50

W I N E ワイン



125ml



750ml

SPARKLING

IL GRIGIO SPUMANTE *Collio, Italy*
 Chardonnay / Pinot Grigio
 Aromatic with fragrant apples and ripe
 pear with fine, constant bubbles.

8

37

WHITE

DAMA D ROCA *Aragón, Spain*
 Garnacha Blanca
 A lively combination of citrus, white floral
 aromas and peachy notes.

6

28

L'ARETE DE THAU *Languedoc, France*
 Piquepoul
 Plentiful aromas of grapefruit and citrus
 with a vibrant palate and crisp finish.

7

32

NOVELLUM *Vin de France, France*
 Chardonnay
 Notes of white peach, crushed rocks, spice
 and brioche notes.

9

41

RED

DAMA D ROCA *Aragón, Spain*
 Garnacha
 Vibrant aromas of ripe brambly fruits with
 hints of spice and vanilla.

6.5

29

ROSÉ

CÔTES CATALANES *Roussillon, France*
 Grenache Gris / Grenache Noir / Mourvèdre
 Pale rosé with strawberry, citrus and orange
 peel aromas with a fresh and crisp finish.

9.8

43

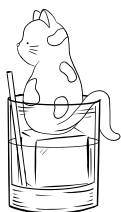
COCKTAILS カクテル

TWINS 

Order two of the same cocktails at the same time 18.5

TRIPLETS 

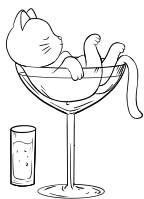
Order three of the same cocktails at the same time 26.5



GREEN TEA NEGRONI

Organic green tea, Campari, Gin, Vermouth, Green tea syrup

10.8



GEISHA MARTINI

Nigori sake, Citrus vodka, Passoã, Kiwi syrup, Sparkling sake

11



YUZU HOT TODDY

Yuzu, Whisky

10.8



APEROL SPRITZ

Aperol, Prosecco, Soda

10.5



KAGOSHIMA DREAM

Premium Daiyame 40, Yuzu liqueur, Plum wine, Orange juice, Kiwi syrup

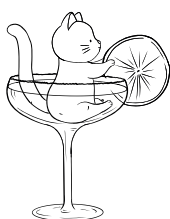
12.5



KURONEKO MARTINI

Kahlua, Rum, Espresso, Milk
(non-dairy option available)

11



YUZU MARGARITA

Yuzu liqueur, tequila

10.8



MOMO BELLINI

Yamanashi peach liqueur, Prosecco

10.5



NAMICOLADA

Malibu, Vermouth, Oat milk,
Pineapple juice, Nata de coco

10.8



ROKU & TONIC

Japanese Craft Gin & Tonic (*single*)

10

JAPANESE WHISKY & SPIRITS

日本のウイスキーとスピリッツ



Single Double 700ml

YAMAZAKI ABV: 40% 7.5 15 135
Single malt whisky with a spicy finish but sweet cinnamon final flourish.

HAKUSHU ABV: 43% 7 14 120
Notes of cucumber, white fruit, soft herbs and the barest hint of smoke.

DAIYAME 40 ABV: 40% 5.8 11.6 98
Punchy notes of lychee with a rich flavour profile and long finish, distilled from sweet potatoes.

MOCKTAILS ノンアル カクテル

FIRST LOVE 6
Plum vinegar, Raspberry syrup, Calpico soda

OKINAWA STORY 6
Yuzu, Kiwi syrup, Oat milk

SAKURA GIN & TONIC 6.8
Cherry blossom gin, Salted cherry blossom, Tonic

SPIRIT & LIQUEUR COCKTAILS

スピリッツとリキュールのカクテル

Single Double

GIN & TONIC | VODKA & TONIC | 7.8 9.8
RUM & COKE | WHISKY & COKE
ROKU & TONIC 9.8 11.8

CHU-HI COCKTAIL 7
Choose: Pomegranate, yuzu or calpico with shochu

LIQUEUR リキュール



75ml



720ml

PLUM WINE ABV: 10% 5.5 38

YUZU LIQUEUR ABV: 8%

YAMANASHI PEACH | GREEN TEA |

AMAOU STRAWBERRY ABV: 12%

LYCHEE LIQUEUR ABV: 20% 6

NÉCCO SHOT TRAY 16
Amaou strawberry, Yamanashi peach, Yuzu, Green tea, Lychee, and Ginger liqueur shots

P O T S O F T E A 急須

SEN-CHA HOJI-CHA GENMAI-MATCHA Organic Green tea Roasted green tea Roasted brown rice tea with matcha	5
GOBO-CHA Burdock tea, non- caffeinated	5.5
BLUE LOTUS FLOWER TEA Organic, non-caffeinated, alleviates stress and anxiety	5.5
ENGLISH BREAKFAST TEA Organic	4.8

C O F F E E コーヒー

	<i>Single</i>	<i>Double</i>
ESPRESSO	2.8	/ 3.2
MACCHIATO	3	/ 3.5
BLACK AMERICANO		2.8
WHITE AMERICANO		3
FLAT WHITE		4
CAFÉ LATTE		3.5
HONEY LATTE		4.8
CAPPUCCINO		3.5

H O T D R I N K S 温かい飲み物

YUZU TEA Oriental citrus, non-caffeinated	3.8
ORGANIC MATCHA	4.8
MATCHA LATTE	5
HOT CHOCOLATE	4

Iced coffee/ tea +80p
Non-dairy milk +30p

C O L D D R I N K S 冷たい飲み物

	<i>S</i>	<i>L</i>
STILL WATER SPARKLING WATER	3.5	/ 5.8
COKE DIET COKE		3.5
ALOE JUICE		3.5
POMEGRANATE JUICE		4.5
RAMUNE Carbonated Japanese lemonade		4.5
CALPICO SODA Yoghurt-like Soda		4.5
ORANGE APPLE JUICE		3.8
PINEAPPLE NATA DE COCO Pineapple juice with coconut jelly		4.5
BARLEY TEA Non-caffeinated		4

A discretionary 12.5% service charge will be applied to your bill

To accommodate any dietary and allergen requirements, please speak to a member of staff for assistance.



ALL DAY BRUNCH SET

オールデイ♡サンデーランチ

Choose one:

Chicken teriyaki 

Salmon teriyaki g.o

Pumpkin croquette v



Miso soup v/g.o

Vegetable of the day v

Onigiri (2pcs) v/g.o

Tamagoyaki g.o

Vegetable dumplings v

Japanese pickles v

21

Glass of sparkling sake or sparkling wine
6.5 supplement



CREAM TEA



クリームティー

Homemade cake of the day





Sen-cha | Green tea
Hoji-cha | Roasted green tea
Genmai-matcha | Brown rice tea with matcha
Gobo-cha | Burdock tea
English breakfast tea

9.5


: Chef's recommendation v: vegan g.o: gluten free on request : Halal

A discretionary 12.5% service charge will be applied to your bill
To accommodate any dietary and allergen requirements, please speak to a member of staff for assistance.

STARTERS おつまみ

Takoyaki octopus balls (6pcs)	6.8	Prawn tempura (2pc)	6.5
Karaage crispy chicken  	7.5	Softshell crab tempura	10.5
Salmon g.o Tuna sashimi (4pcs) g.o	7.8	Fried squid legs Served with yuzu mayo	8.5

VEGAN STARTERS ヴィーガンおつまみ

Edamame v/g.o	4.5	Agedashi tofu (4pc) v	6.5
Spring rolls (3pcs) v	4	Miso aubergine v Baked aubergine with miso sauce	7
Pumpkin croquette v	3.8	Vegetable dumplings (5pc) v 	6.8
Vegan prawn tempura (2pcs) v	6.5	Chilli broccoli v/g.o	5

CURRY カレーライス

Choose one topping with white rice:

Broccoli v Aubergine v	11.8
Niku (beef) Karage crispy chicken  Chicken katsu 	13.8

NOODLES IN SOUP めん類

Choose one topping with Udon or Soba:

Kitsune (fried beancurd) v Broccoli v Aubergine v	11.8
Niku (beef) Ebi-ten (prawn tempura)	13.8
	Cold +£1