

STARTERS

SWEET AND SPICY CHICKEN 9.99

Crispy fried chicken thigh pieces coated in our chef’s special sweet and spicy sauce. Topped with sesame seeds and spring onions

NASU DENGAKU 9.99

Miso-glazed aubergine served on grains and topped with sesame seeds and spring oninos

PRAWN KATSU (4PC) 9.99

Crispy, golden-fried panko coated prawns, served with rich katsu sauce.

TAKOYAKI (5PC) 9.99

Deep fried octopus balls, drizzled with katsu sauce and spicy mayo, topped with Bonito flakes, , and fresh spring onion.

TUNA TATAKI (4PC) 9.99

Seared tuna pieces served with ponzu sauce and truffle oil.

VEGETABLE GYOZA (6PC) 7.99

Pan-fried and steamed gyoza, sprinkled with sesame seeds and served with our signature house dip sauce

SPICY SALMON MISO 5.00

Miso soup with tender pieces of salmon fillet, tofu, seaweed, spring onion, sesame seeds, and a touch of spice, finished with a flavorful chi-rashi sauce.

SWEET POTATO TEMPURA 5.50

Tender sweet potato slices coated in traditional Japanese tempura batter, deep-fried to a golden crisp

SEAWEEED ROLL (5PC) 7.99

Korean vermicelli noodles wrapped in seaweed and deep-fried to a crispy golden perfection served with our signature house dip

CHICKEN KARA-AGE 7.99

Crispy, deep-fried marinated chicken thigh pieces, served with a side of house spicy mayo

CHICKEN GYOZA (6PC) 7.99

Pan-fried and steamed gyoza, sprinkled with sesame seeds and served with our signature house dip

PUMPKIN CROQUETTE 3.50

Creamy pumpkin mash, coated in panko and fried to golden perfection, served with rich katsu sauce

MISO SOUP 3.50

A warm, savory broth with miso paste, tofu, spring onion, seaweed, sesame seeds, and a touch of spice.

CURRY SAUCE 3.50

A bowl of our homemade curry sauce, rich in flavor and perfectly balanced with spices.

MIXED SEAWEEED SALAD 4.50

A vibrant mix of wakame seaweed, spring onion, and sesame seeds, served with a light, tangy dressing.

KIMCHI 3.50

Fermented salted cabbage , blended with red pepper powder, and a touch of sweetness for a spicy, tangy flavor

EDAMAME 3.50

STEAMED RICE 3.50

CHIRASHI SUSHI 17.50

A vibrant and flavorful assortment of premium toppings served over seasoned sushi rice. Features 2 pieces each of fresh salmon, tuna, and yellow tail, accompanied by tamago (sweet egg omelet), tobiko (flying fish roe), ebi (shrimp), avocado, cucumber, crab stick mix, and a spicy tuna mix. Served with a side of warm miso soup for a complete and satisfying experience.

TEMPURA ROLLS

BATTERED AND DEEP FRIED 8

SALMON & AVOCADO ROLL 12.50

Topped with House Spicy Mayo

CRUNCHY TEMPURA ROLL 13.00

Salmon and Avocado inside, Topped with Unagi Sauce and Crunch

SPICY TUNA ROLL 13.50

Spicy tuna, Avocado, Mango, Pickled Red Chilli, Topped with Crispy Fried Onion and Tropical Sauce

OMG! ROLL 13.50

Salmon, Sweet Potato Tempura,Avocado and Spring Onion inside, Topped with Tropical Sauce

SAKUSEI ROLL 13.50

Salmon, Avocado, Asparagus, and Shittake Mushrooms inside, Topped with Tropical Sauce, Spicy Mayo and Crunch

CRISPY SALMON ROLL 12.50

(Seaweed Outside)  
Salmon, Avocado, Cucumber and Crunch inside, Topped with Unagi Sauce

REGULAR SUSHI ROLLS

INSIDE OUT 8 PIECES

Salmon Teriyaki Roll 5.75 8.5

Grilled Salmon Inside, Topped with Sweet Sauce

Philadelphia Roll 5.60 8.5

Salmon, Non Dairy Cream Cheese and Avocado

Alaska Roll 5.50 8.5

Salmon, Avocado and Cucumber

Tuna Avocado Roll 5.60 7.99

Spicy Tuna Avocado 5.60 7.99

Salmon Avocado Roll 5.50 7.99

Spicy Salmon Avocado 5.50 7.99

California Roll 5.50 7.99

Kani, cucumber and Avocado

Tuna Roll 5.20 7.99

Spicy Tuna Roll 5.20 7.99

Salmon Roll 5 7.5

Spicy Salmon Roll 5 7.5

Cucumber Roll 5 7.5

Avocado Roll 5 7.5

SIGNATURE ROLLS

WITH TOPPINGS 8 PIECES

Dragon Roll 13.50

Prawn katsu and avocado roll with grilled eel on top and topped off with unagi sauce, tobiko and Spring onion’s

Salmon Super King Roll 12.50

Classic salmon and avocado roll with salmon on top an finished with sesame seed

Spicy Tuna Cucumber Roll 13.50

House marinated tuna mix with cucumber roll and topped off with tuna and house spicy mayo

Rainbow Roll 13.50

Filled with creamy avocado and crab stick, topped with fresh salmon, tuna, ebi and yellow tail finished with tobiko and sesame seeds

Prawn Tempura Crunch 12.00

Prawn katsu avocado with katsu sauce inside, on top unagi sauce and crispy fried onion

Soft Shell Crab Roll( 5Pc) 13.50

Whole panko-fried soft shell cra rolled into our biggest roll in our selection topped with tobiko and house spicy mayo

Sweet Heart Roll 13.50

Spicy salmon and crunch inside, topped with salmon tuna and avocado

Kawasaki Roll 12.50

Chopped kani and crunch inside, topped avocado unagi sauce and crunch

Kamikaze Roll 13.00

Tuna, crunch and sriracha sauce inside , topped with spicy yellowtail and hot sauce

Samurai Roll 12.50

Spicy salmon, kani and cucumber inside, topped with seared salmon

Futo Yasai Maki (5PC) 10.50

Filled with avocado, cucumber mixed seaweed , and sweet tamago

MAIN DISHES 13.99

KATSU-TERIYAKI

A delicious combination of crispy katsu and flavorful teriyaki, served with rice, cabbage salad, and our house dressing.  
Choose one katsu and one teriyaki from option to create your perfect dish

Katsu Teriyaki

• CHICKEN

• PRAWN

• PORK

• PUMPKIN CROQUETTE

• CHICKEN

• SALMON

KATSU CURRY

Crispy panko-coated katsu served with rich Japanese curry sauce and a drizzle of katsu sauce, accompanied by steamed rice, garnished with spring onion, and cabbage with special house salad dressing  
Choose your preferred meat

• CHICKEN

• PRAWN

PUMPKIN CROQUETTE

• PORK

TERIYAKI

Pan-fried meat glazed with a sweet and savory teriyaki sauce, served with steamed rice, cabbage, and garnished with sesame seed  
Choose your preferred

• CHICKEN

• SALMON

SALMON AND CHICKEN

SWEET AND SPICY

Your choice of meat stir-fried with vegetablesin a sweet and spicy sauce,served withsteamed rice and garnished with fresh spring onion

• CHICKEN

• BEEF

• PORK BELLY

• BEEF BULGAG

KIMCHI DISH

Fermented salted kimchi cabbage paired with your choice of meat, served with rice

• CHICKEN

• BEEF

• PORK BELLY

KATSU DON

A flavorful rice bowl with your choice of meat, topped with crispy panko-coated katsu,layered with a fluffy egg omelette, spring onion, red ginger, and seaweed nori, drizzled

• CHICKEN

• PORK

YAKISOBA

Stir-fried fresh vegetables mixed with boiled soba noodles and tossed in our chef’s special sauce.  
Customize your dish with your choice of one meat option

• CHICKEN KATSU

• PRAWN KATSU

• PUMPKIN CROQUETTE

• PORK KATSU

• PORK BELLY

• BEEF

BENTO BOX 22.50

A complete and satisfying Japanese meal featuring miso soup, steame rice, 4 pcs of salmon avocado roll, 2 pcs of salmon nigiri, crispy chicken kara-age, cucumber pickles, and a fresh cabbage salad. Perfectly balanced and beautifully presented  
Choose one main from the list to complete your dish.

KATSU

• CHICKEN

• PORK

• PRAWN

• PUMPKIN CROQUETTE

SWEET AND SPICY

• CHICKEN

• PORKBELLY

• BEEF BULGAGI

• BEEF

TERIYAKI

• CHICKEN

• SALMON

KIMCHI

• CHICKEN

• PORK

• PORKBELLY

SUSHI SET

ASSORTED SET 15.50

4pc’s of salom- avacado uramaki roll  
4 pc’s of tuna avacado uramaki roll,  
2pc’s of tuna nigiri,  
2pc’s of salmon nigiri

TUNA SET 14.50

4pc’s of tuna- avacado uramaki roll  
2 pc’s of nigiri, 2pc’s of sashimi

SALMON SET 13.50

4pc’s of salmon- avacado uramaki roll  
2 pc’s of salmon nigiri, 2pc’s of sashimi

NIGIRI 4.50

• TUNA NIGIRI (2PC)

• SALMON NIGIRI (2PC)

• YELLOW TAIL NIGIRI (2PC)

• GRILLED EEL NIGIRI (2PC)

• INARI NIGIRI (2PC)

• TAMANGO NIGIRI (2PC)

SASHIMI

• TUNA SASHIMI (4PC) 8.50

• SALMON SASHIMI (4PC) 7.50

• YELLOW TAIL SASHIMI(4PC) 9.50

• ASSORTED SASHIMI (16) 22.99

3 salmon , 3 tuna ,3 yellowtail ,  
3 ebi 2 pieces of seared salmon and tuna

DESSERTS 4.99

• CHOCOLATE MOCHI

• STRAWBERRY MOCHI

• CUSTARD DORAYAKI

• CHOCOLATE DORAYAKI

POKE BOWL

SALMON POKE BOWL 12.50

Salmon with sushi rice , edamame, cucumber, avocado, and carrots served with Sakusei special dressing sauce topped with spring onions and sasame seeds

TUNA POKE BOWL 13.50

Tuna with sushi rice , edamame, cucumber, avocado, and carrots served with Sakusei special dressing sauce topped with spring onions and sasame seeds

MIXED POKE BOWL 14.50

Mixed seaweed,Tofu and Inari with sushi rice , edamame, cucumber, avocado, and carrots served with Sakusei special dressing sauce topped with spring onions

VEGETABLE POKE BOWL 12.50

Mixed seaweed,Tofu and Inari with sushi rice , edamame, cucumber, avocado, and carrots served with Sakusei special dressing sauce topped with spring onions

We’d love to hear from you—scan to review us on Google

Contact Us:  
020 4618 0085  
https://sakusei.uk

DRINKS

SAKE

• HAKUSHIKA CHO-KARA HOT SAKE 14.5% (175ml) 9.99

• KIZAKURA SPARKLING SAKE PIANO 5% (300ml) 12.99

• SAKE HAKUSHIKA GINJO NAME 13.5% (180ml) 9.99

• HOMARE ALADDIN YUZU 10.9% (300ml) 15.99

BEER (330ML) 4.99

• ASAHI SUPER DRY

• SAPPORO

• KIRIN ICHIBAN

• CASS FRESH BEER

JAPANESE BEER (Ale) 6.50

• Hitchino nest classic ale 7.0% abv

• Hitchino nest white ale 5.5 % abv

SOJU (350ML) 10.99

• ORGINAL SOJU 16.5%

• FLAVORED SOJU 12%

WINE GLASS BOTTLE

5.99 10.99

• CABERNET SAUVIGNON(RED)

• SAUVIGNON BLANC(WHITE)

• UMESHU KISHU PLUM WINE

NON ALCOHOL 2.50

• COKE (330ml)

• DIET COKE(330ml)

• SAN PELLEGRINO BLOOD ORANGE (330ml)

• SAN PELLEGRINO LEMONADE (330ml)

• SAN PELLEGRINO SPARKILING WATER (500ml) 2.99

JUICES 2.50

• APPLE

• ORANGE

TEA(Per person) 2.50

• GREEN TEA

• JASMINE

• GENMAICHA TEA