



Like us, our dishes come from the east asian country of Japan, bringing the essence of that part of the world that we love. We are quite particular about every detail that makes each plate and everything is freshly prepared to order so some dishes take a little time. Please speak to your server for details. We do hope you enjoy!

Starters

Edamame <i>v, gf</i>	young soy beans with Malden salt	4.8
Organic Agedashi Tofu	in broth, grated daikon radish, ginger, 3 pieces	6
Nasu miso dengaku <i>v *</i>	melty deep fried aubergine, miso	11
Octopus Confit	slow cooked octopus, grilled vegetables	9.8
Wagyu tataki	sliced seared wagyu, spicy ponzu	19.8/ half 9.9
Dashimaki ommelette	ommelette made with broth, siced	11
Daikon radish, scallop salad	daikon radish strips, yuzu dressing	13.9
Hijiki, mizuna salad <i>v</i>	mizuna greens, hijiki kelp, edamame	9.5

Tempura served with tentsuyu broth

Assorted seasonal vegetable	17
King Prawn	19
Soft shell crab	20

Mains

Organic tofu steak <i>v</i>	caramelised soy sauce	18
Yellow tail teriyaki	amberjack imported from Fukuoka, Japan	26
△ Unagi kabayaki	grilled eel, Japanese sansho pepper	32
△ Gindara saikyo yaki*	black cod marinated in miso	32
Lamb chop mustard miso	halal lamb, white miso paste	24
△ Japanese wagyu rump steak	from Shimane black garlic, truffle oil	46
Berkshire Tonkatsu*	pork cutlet, So tonkatsu sauce	26

Ju (rice box with topping)

Kamo Ju	grilled duck, leek	32
△ Una Ju	grilled eel, Japanese sansho pepper	36
Foie gras Ju	shiitake and eringhi mushroom	45

Sides/ Sauces

Red miso soup	5
Steamed rice <i>v, gf</i>	4
Spicy sauce	1.8
Japanese Mayonnaise	1

日本語



中文菜单



△ Grilled over yogan lava rocks imported from Mt Fuji The gentle steady heat enhances texture and umami
v vegetarian *gf* gluten free *please allow 15 minutes

Food prepared in our kitchen may contain or come into contact with common allergens. Please inform your server of any allergies so we can provide detailed ingredient information for each dish. A discretionary service charge of 12.5% will be added to your bill

Nigiri sushi, hand press *per piece*

Salmon	4
Hon maguro bluefin tuna	5
Hamachi yellow tail	5
White fish	4

Hosomaki *single roll sushi, 6 pieces*

Avocado	6
Cucumber	5
Salmon	8
Hon maguro bluefin tuna	12

Natto temaki hand roll *1 piece* 5**Uramaki** *inside out roll sushi, 6 pieces*

Salmon avocado	13
Tuna avocado	16
Eel cucumber	20
Prawn tempura, avocado, tobiko	18
Soft shell crab tempura, lettuce	23
Salmon avocado, salmon topping	21

Sashimi *5 pieces*

Salmon	16
Hon maguro bluefin tuna	20
Hamachi yellow tail	19

Homemade Desserts

Matcha chocolate cake	9
Hojicha Terrine	9
Tofu Cheese cake	9
Pumpkin crème caramel	9
Nougat glacé	10
Ice cream <i>matcha, seasonal flavours</i>	4 per scoop

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Gluten free soy sauce available upon request

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LUNCH

Thank you for choosing us for your midday replenishment

We're  glad to see you!

Set Lunch 17.9
served with rice (free refills), salad greens, miso soup

Please choose a main

Daily special
Salmon teriyaki
Chicken teriyaki
Organic tofu steak

Maki sushi lunch 19
king prawn tempura maki sushi, salad, miso soup

Salmon and avocado chirashi sushi 19
sliced salmon sashimi and avocado on sushi rice, salad, miso soup

Small drinks

Half pint draught Asahi	5.5
Glass of wine	9
Japanese tea	4
Ramuné	6

SAKE

Fruity and Aromatic

DEWAZAKURA OKA, YAMAGATA

出羽桜 桜花 | 山形 | Ginjo

Delightful flowery bouquet with a touch of pear and melon |

Dewazakura brewery ABV15%

Bottle 300ml 44

Fresh and Crispy

SEITOKU BESSON, GUNMA

聖徳 別撰 | 群馬 | Futsushu

Light, poised, tasty | Seitoku brewery
ABV 15%

Glass 100ml 13

Hot Carafe 180ml 24

Chilled carafe 360ml 39

Bottle 720ml 65

MASUMI OKUDEN KANTSUKURI, NAGANO

真澄 奥伝 寒造り | 長野 | Junmai

Comfortingly, friendly, smooth | Miyasaka
brewery ABV15%

Bottle 300ml 44

Other

SHOCHIKUBAI ATSUKAN HOT SAKE

ABV 15%

松竹梅 熱燗 Carafe 180ml 12

COCKTAILS

UMESHU SODA 11

plum wine, soda 梅酒ソーダ

CALPIS CHUHAI 12

calpico, shochu, soda

YUZU PICO 14

calpico, yuzu liqueur, soda

YUZU TARO 14

prosecco, yuzushu, elderflower cordial

NINJA 14

sake, plum wine

MIMOSA 13

prosecco, orange juice

KIR ROYALE 14

cassis liqueur, prosecco

BEER

ASAHI NAMA pint 9

DRAUGHT half pint 5.5
ABV5.2%

Bottle 330ml

SAPPORO ABV 4.7% 6

ASAHI ABV 5% 6

ASAHI ZERO ABV 0.0% 5



WINE

UMESHU plum wine 梅酒

UMESHU SODA 11

plum wine, soda 梅酒ソーダ

NINJA 14

sake, plum wine

CHOYA UMESHU

Osaka, ABV 10%

100ml / 375ml / bottle 750ml

12 / 35 / 66

YUZUSHU yuzu liqueur 柚子酒

YUZU PICO 14

calpico, yuzushu, soda

YUZU TARO 14

prosecco, yuzushu, elderflower cordial

TSUKASA BOTAN

Kouchi, ABV 8%

100ml / 360ml / bottle 720ml

12 / 39 / 78

CALPIS calpico カルピス

CALPIS SODA 5.5

CALPIS CHUHAI 12

calpico, shochu, soda

YUZU PICO 14

calpico, yuzu liqueur, soda

BUBBLY

PROSECCO Italy, ABV 11% 175ml 12

IL BACO DA SETA PROSECCO

DOC EX DRY 38

Italy, Glera, ABV 10.5% 750ml

CHAMPAGNE BOUCHÉ PÈRE
ET FILS CUVÉE RÉSERVÉ BRUT

France, Pinot Meunier 75

ABV 12% 750ml

WHITE

GRANFORT CHARDONNAY

France, Pays d'Oc, ABV 13%

175ml, 375ml, 750ml 11, 22, 40

ACACIA TREE 36

South Africa, Chenin Blanc, ABV 13%

VINUVA ORGANIC PINOT GRIGIO

Italy, IGT Terre Siciliane, ABV 11%

39

RED

FEUDI SALENTINI 125

Italy, Primitivo del Salento, ABV 12.5%

175ml, 375ml, 750ml 12, 23, 41

ALMA MORA RESERVE

Argentina, Malbec, ABV 13.5% 43

AMODO

Italy, Pinot noir, ABV 13% 34

ROSÉ

LA PICOUTINE

France, Cinsault grenache ABV 12% 35

SOFT DRINKS

200ml

CALPICO CALPIS	5
GINGER ALE	4
LEMONADE	4
COCA COLA, COKE ZERO	4
JUICE Apple, Orange, Lychee	4
MINERAL WATER still, sparkling	330ml 3.5

TEA COFFEE

GREEN TEA 緑茶 Ise kabusecha, Mié	4
HOJICHA 焙じ茶 Roasted green tea, Kyushuu	4
GENMAICHA 玄米茶 Toasted brown rice green tea, Kyoto	4
TEA English, Rooibos, Mint	4
AMERICANO	4
CAPPUCCINO / LATTE	5
ESPRESSO single/ double	4 / 5

Flavourful and Rich

KOKURYU, FUKUI

黒龍 純米吟醸 | 福井 | JUNMAI GINJO

Deeply mysterious flavour, rich and welcoming |
Kokuryu brewery ABV15%

Glass 100ml	21
Chilled carafe 360ml	53
Bottle 720ml	98

NAGURAYAMA YOKIKANA FUKUSHIMA

名倉山 善き哉 | 福島 | JUNMAI GINJO

Delightful flowery bouquet with
a touch of pear and melon |
Nagurayama brewery ABV 16%

Glass 100ml	23
Chilled carafe 360ml	55
Bottle 720ml	102

KOSHI NO KANBAI MUKU NIIGATA

越乃寒梅 無垢 | 新潟 | JUNMAI DAIGINJO

Firmly balanced, rich yet transparently
clear flavour |
Ishimoto brewery ABV 16%

Bottle 720ml	120
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KIKIZAKE TASTING SET

利酒セット

Explore new flavours

50ml of three different sake

33



JAPANESE WHISKY

Single 25ml | Bottle 700ml

SUNTORY TOKI WHISKY

Smooth, sweetness of honey, subtle smokiness and slight spicy finish | ABV 43%

9 | 152

SUNTORY YAMAZAKI DISTILLERS RESERVE

Rich nose of raspberry, vanilla, delicate taste of blossoms, cedar wood, red fruits | ABV 43%

15 | 286

SUNTORY YAMAZAKI 12 YEAR OLD

Good body with nut oils and zest, floral citrus character with tropical fruit and rooty note. Smooth palate with sweetness and winter spice, a little rum | ABV 43%

24 | 388

SUNTORY YAMAZAKI 18 YEAR OLD

Multi layered single malt whisky, fruit and Mizunara aromas
Extremely smooth, with great complexity and lovely balance of rich fruit, silky malt and a touch of smoke. Long, spicy and smooth finish | ABV 43%

60 | na

TOGOUCHI PREMIUM

Peaty chocolatey Japanese blend with Scottish heritage. The grain whisky sweetens the malt, resulting in a powerful, well-balanced blend | ABV 40%

12 | na

NIKKA COFFEY MALT WHISKY

Robust and spicy blend with lemon and orange notes. Dense mouthfeel and richly textured. Distilled in a Coffey still normally used for grain whisky production | ABV 45%

17 | na

NIKKA WHISKY FROM BARREL

An award-winning blend of single malt and grain whisky from Miyagikyo and Yoichi distilleries, married in a huge variety of casks including bourbon and sherry barrels. Stunning depth of flavour | ABV 51.4%

9 | 500ml 99

SHOCHU

◆ we can hold your bottle
ボトルキープできます

SWEET POTATO 芋焼酎 KURO KIRISHIMA, KAGOSHIMA 黒霧島

Fruity and smooth, crisp aftertaste, smoky notes | ABV 25%

Glass 50ml | Bottle 900ml 9 | 87

BARLEY 麦焼酎 IICHIKO, OOITA

いいちこ

Smooth, light, refreshing, glorious umami, aroma | ABV 25%

Glass 50ml | Bottle 700ml 9 | 85



Desserts

Matcha chocolate cake	9
Hojicha terrine	9
Tofu cheese cake	9
Sweet Potato pudding	9
Nougat Glacé	10
Ice cream <i>matcha, pineapple and green tea sorbet</i>	4 per scoop

Japanese whisky 25ml

Suntory Toki <i>smooth with sweetness of honey with subtle smokiness and slight spicy finish ABV 43%</i>	9
Suntory Yamazaki distillers reserve <i>rich nose of raspberry, vanilla, delicate taste of blossoms, cedar wood, red fruit ABV 43%</i>	15
Suntory Yamazaki 12yr <i>nut oil, zest, floral citrus character with tropical fruit, rooty note. Smooth palate with sweetness and winter spice, a little rum ABV 43%</i>	24
Nikka from Barrel <i>award-winning blend whisky of single malt and grain married in a variety of casks Stunning depth of flavour ABV 51.4%</i>	9
Nikka coffey malt <i>Robust and spicy blend with lemon and orange notes. Dense mouthfeel and rich texture Distilled in a Coffey still normally used for grain whisky production ABV 45%</i>	17
Togouchi Premium <i>peaty chocolatey blend with Scottish heritage, powerful, well-balanced ABV 40%</i>	12

Digestif 100ml

Umeshu Plum wine	12
Yuzu liqueur	12

Tea 4

Green tea	Americano	4
Hojicha roasted green tea	Cappuccino Latte	5
Genmaicha roasted brown rice green tea	Espresso single double	4 5
Mint, English breakfast, Rooibos		

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