

HARE & TORTOISE

SALADS

S1	Green Salad VG Mixed leaves, avocado, cucumber, tomato and wakame, served with a homemade Japanese dressing.	6.50
S2	Sashimi Salad Slices of mixed raw fish with mixed leaves and tomatoes, topped with shredded white radish and tobiko and shoyu-based dressing with a hint of wasabi and yuzu flavour.	11.50
S3	Chicken and Mushroom Salad 🍗 NEW Tender mushrooms and crispy katsu chicken, tossed in a bold, aromatic Sichuan mala sauce, make a unique dressing for the mixed greens salad.	9.50

SIDE DISHES

S4	Vegan Duck Rolls VG 4 pieces of pancakes filled with sweet tofu skin, spring onions, cucumber and vegetarian Hoi Sin Sauce.	6.00
S5	Crunchy Spicy Wing Sticks 🍗🍗 POPULAR 4 pieces of deep-fried chicken wings seasoned with Chinese spices, tossed with garlic, spring onions, chilli, salt and pepper.	8.10
S6	Pumpkin Croquette V Deep-fried mashed pumpkin coated with grated breadcrumbs, crispy and smooth.	(each) 3.30
S7	Panko Honey King Prawns 3 pieces of deep-fried king prawns coated with grated breadcrumbs, crispy and smooth, served with sweet chilli sauce.	7.80
S8	Vegetarian Spring Rolls VG 6 pieces of light and crispy vegetarian spring rolls, served with sweet chilli sauce.	4.50
S9	Chinese Greens VG Steamed pak choy, topped with garlic in vegan oyster sauce with a touch of sesame oil.	6.80
S10	Chicken Yakitori 2 sticks of skewered char-grilled chicken, marinated in yakitori sauce.	6.70
S11	Edamame VG/GF Steamed soya beans in the pod, lightly salted.	4.70
S12	Goma Horenso VG 🥜 Steamed spinach with sesame dressing. Served chill. * Contains a trace amount of peanuts	6.50
S13	Chicken Kara-age 6 pieces of deep-fried marinated chicken, served with fresh salad leaves and mayonnaise.	8.90
S14	Chicken Teriyaki Grilled marinated chicken thigh with homemade teriyaki sauce.	7.30
S15	Soft Shell Crab NEW RECIPE Deep-fried softshell crab served with a dashi-based dipping sauce.	(each) 9.80
S16	Chicken Gyoza 4 pieces of pan-fried chicken dumplings.	5.00
S17	Chive & Shrimp Gyoza 4 pieces of pan-fried chives and shrimp dumplings.	6.00
S23	Veggie Gyoza V 5 pieces of pan-fried vegetable dumpling made with rice flour skin.	4.40
S19	Maguro Tataki 5 slices of seared tuna fillets covered in chopped nori and sesame with a light shoyu-based Japanese dressing.	13.50
S20	Chuka Wakame VG Vibrant Japanese seaweed salad with sesame and a hint of sweet tang.	5.50
S22	Okonomiyaki Stick 🍗 3 sticks of Japanese savoury pancakes containing cabbage and octopus, dressed with okonomi sauce, mayonnaise, dried seaweed and dried fish flakes. * Contains a trace amount of peanuts	5.60

TEMPURAS

T1	Ebi Tempura 3 deep-fried prawns in a light batter, served with a dashi-based dipping sauce.	8.80
T2	Yasai Tempura V Deep-fried selection of 5 seasonal vegetables in a light batter, served with a dashi-based dipping sauce.	7.50
T3	Tempura Moriawase 2 deep-fried prawns and 3 seasonal vegetables in a light batter, served with a dashi-based dipping sauce.	9.50

SUSHI TACO

TC1	Spicy Salmon 🍗 Fresh raw salmon minced, chilli oil, sesame oil and topping with spring onion.	each 5.00
TC2	Spicy Tuna 🍗 Fresh raw tuna minced, chilli oil, sesame oil and topping with spring onion.	each 5.40
TC3	California Omelette, avocado, crab stick, cucumber and mayonnaise garnished with tobiko on top.	each 4.50
TC4	Chicken Katsu Deep-fried chicken in panko breadcrumbs with cucumber, avocado, lettuce dressed in tonkatsu sauce, mayonnaise & tempura flakes on top.	each 4.60
TC5	Spicy Chicken Kara-age 🍗 Deep-fried marinated chicken, crispy yet tender, cucumber, lettuce and Spicy mayonnaise garnished with sesame on top.	each 4.60
TC6	Unagi Grilled eel with avocado, cucumber, and topping with Unagi sauce & sesame.	each 6.40
TC7	Tempura Prawn Tempura prawn, mayonnaise and cucumber garnished with tobiko on top.	each 5.00
TC9	Inari V Sweet tofu skin, avocado, cucumber, and lettuce.	each 4.20
TC10	Pumpkin Croquette V🍗 Soft Kabocha pumpkin and avocado, dressed in mayonnaise and crunchy chilli potato flakes.	each 4.30
TC11	Crispy Duck Crispy roast duck with cucumber and topping with Hoi Sin sauce and spring onion.	each 4.60

NIGIRI fresh raw fish on top of small bed of rice

H1	Sake Nigiri (salmon)	2pcs 4.60
H2	Maguro Nigiri (tuna)	2pcs 6.00
H2A	Hamachi Nigiri (yellowtail)	2pcs 7.00
H3	Tako Nigiri (octopus)	2pcs 4.60
H4	Tamago Nigiri (omelette)	2pcs 4.20
H5A	Tobiko Gunkan (flying fish roe)	2pcs 5.50
H5	Ikura Gunkan (trout roe)	2pcs 6.00
H6	Unagi Nigiri (eel)	2pcs 8.90
H7	Ebi Nigiri (prawn)	2pcs 4.60
H9	Inari Pocket (tofu skin) V	2pcs 4.20
H10	Chuka Wakame Gunkan (seaweed salad) NEW	2pcs 4.20
H11	Kani Nigiri (Imitated crab meat) NEW	2pcs 4.20

SASHIMI fillet of fresh raw fish

H18	Sake Sashimi (salmon) GF	5pcs 11.00
H19	Maguro Sashimi (tuna) GF	5pcs 14.00
H20	Hamachi Sashimi (yellowtail) GF	5pcs 17.50
H21	Sashimi Moriawase GF A mix of raw fish: 2 salmon, 2 tuna and 2 yellowtail.	6pcs 16.00

SUSHI BOXES

V1	Essential Sushi Box (10 pieces) Salmon nigiri, tuna nigiri, octopus nigiri, prawn nigiri, 3 salmon maki and 3 tuna maki.	12.00
V2	Vegetarian Box VG (14 pieces) 2 inari nigiri, 6 asparagus & avocado maki, 3 kappa maki and 3 takuan maki.	11.50
V3	Salmon Box (12 pieces) 2 salmon nigiri, 1 salmon temaki, 6 salmon maki and 3 salmon sashimi.	17.00
V4	Classic Sushi Box (13 pieces) Salmon, tuna, yellowtail, prawn, unagi nigiri, inari nigiri, tobiko gunkan, 3 salmon maki and 3 tuna maki.	21.00
V5	Deluxe Nigiri Set NEW (6 pieces) Salmon nigiri, tuna nigiri, yellowtail nigiri, unagi nigiri, kani nigiri and ikura gunkan.	15.00
V6	Bara Chirashi Don & Sushi Taco Set NEW A bowl of sushi rice topped with a variety of colorful, diced raw fish and ikura. Accompany with sushi taco pumpkin croquette and crispy duck.	18.00

KAISEN DON

D1	Sake Don Slices of fresh raw salmon, nori and Japanese pickle on top of sushi rice.	13.00
D3	Chirashi Don Slices of mixed raw fish, omelette, nori and Japanese pickle on top of sushi rice.	19.50

MAKI

M1	Sake Maki (salmon)	6pcs 5.60
M1S	Spicy Sake Maki (salmon) 🍗 Seaweed roll filled with fresh raw salmon, spring onions, chilli oil and sesame oil.	6pcs 6.40
M1A	Salmon & Avocado Maki	6pcs 6.60
M2	Tekka Maki (tuna)	6pcs 6.80
M2S	Spicy Tekka Maki 🍗 Seaweed roll filled with fresh raw tuna, spring onions, chilli oil and sesame oil.	6pcs 8.00
M3	Futomaki Seaweed roll filled with omelette, avocado, crab stick, cucumber, takuan, kanpyo pickles and sakura denbu.	8pcs 11.50
M4	California Maki Inside-out seaweed roll filled with omelette, avocado, crab stick, cucumber and mayonnaise, garnished with tobiko.	8pcs 8.00
M5	Inari & Avocado Maki V Seaweed roll filled with sweet tofu skin, avocado, cucumber, lettuce and mayonnaise.	8pcs 6.80
M6	Unagi & Avocado Maki Inside-out seaweed roll filled with avocado and omelette, with grilled eel on top.	6pcs 20.50
M7	Kappa Maki (cucumber) VG	6pcs 4.20
M7A	Avocado Maki VG	6pcs 5.00
M8	Dragon Roll Inside-out seaweed roll with tempura prawns, cucumber and mayonnaise, dressed with tobiko.	8pcs 9.50
M9	Avocado & Asparagus Maki VG Inside-out seaweed roll filled with asparagus, avocado and kanpyo, dressed with black sesame.	6pcs 7.50
M13	Spider Maki Seaweed roll filled with deep-fried softshell crab, cucumber, tobiko, mayonnaise and lettuce.	4pcs 15.00
M14	Rainbow Roll Inside-out seaweed roll filled with avocado, crab stick, cucumber and mayonnaise, wrapped with salmon, tuna, prawn and avocado.	8pcs 20.00
M15	Tori Katsu Maki POPULAR Inside-out seaweed roll filled with deep-fried chicken in panko breadcrumbs with cucumber, avocado, dressed with tonkatsu sauce, mayonnaise and tempura flakes on top.	6pcs 9.00
M16	Crunchy Pumpkin Maki V🍗 Seaweed roll with soft Kabocha pumpkin and avocado , dressed with mayonnaise and crunchy chilli potato flakes.	6pcs 8.50

RAMEN DISHES

N2	Tofu & Vegetable Ramen V/VG Ramen noodles in soya milk based vegan soup topped with seasoned deep-fried tofu, seasonal green, bamboo shoot and kikurage fungus, garnished with nori and spring onions.	13.00
N3	Grilled Chicken Ramen In shoyu-base soup with a touch of bonito flavour, topped with grilled chicken, boiled egg and menma, garnished with nori and spring onions.	13.00
N4	Curry Laksa 🍗🍗 Rice noodles in homemade spicy coconut curry soup with slices of grilled chicken, fishcake, and prawn, garnished with garlic, deep-fried tofu, bean sprouts and cucumber.	Regular 15.00 Mini 9.50
N5	Tempura Udon White udon noodles in a dashi-based soup topped with tempura prawns, naruto, boiled egg, wakame and spring onions.	13.50
N6	Miso Ramen 🍗 In homemade miso paste soup with garlic, sesame and chilli. Served with char siu pork, boiled egg, menma, bean sprouts, garnished with nori and spring onions.	13.50
N9	Tantanmen 🍗🍗🍗 In sesame and chilli based soup topped with minced pork, boiled egg, seasonal greens, bamboo shoots and kikurage fungus, garnished with dry chilli strings. * The dish contains peanut paste.	13.50

NOODLE DISHES

C1	Yaki Udon Wok-fried smooth white udon noodles with prawns, naruto, crab stick, carrots, onions and bean sprouts.	13.00
C2	Char Kuey Tiew 🍗🍗 Wok-fried flat rice noodles with prawns, pork sausage, egg, chives, carrots, onions and bean sprouts.	13.50
C3	Chicken Chow Mein Wok-fried noodles with shredded chicken, carrots, onions and bean sprouts.	12.00
C4	Singapore Rice Noodle 🍗🍗 Wok-fried thin rice noodles with chicken, prawns, egg, carrots, onions, bean sprouts and chilli.	13.50
C5	Lo-Han Vegetable Chow Mein V/VG Wok-fried noodles with deep-fried tofu, seasonal greens, carrots, onions and bean sprouts.	12.00
C6	Phad Thai 🍗🍗 POPULAR Wok-fried flat rice noodles with king prawns, deep-fried tofu, peanuts, sweet radish, chives, egg, bean sprouts and a hint of chilli. * The dish contains peanuts.	13.50
L2	Beef Chilli & Black Bean Lo Mein 🍗 Stir-fried beef with onions and peppers in black bean sauce, with a touch of chilli oil, served with noodles or rice.	13.50
L3	Tofu & Vegetable Lo Mein VG Stir-fried deep-fried tofu with mushrooms, peppers, carrots, Chinese greens and onions in light soy sauce, garnished with spring onions, served with noodles or rice.	13.00

RICE DISHES

Upgrade Steamed Rice to Egg Fried Rice for an additional £2.00.

R1	Kra Pao Kai 🍗🍗🍗 NEW A classic and beloved Thai dish. Mince chicken, fine beans and red pepper, stirred fried with holy basil sauce, served with runny yolk fried egg and steamed rice.	12.50
R2	Panang Curry 🍗🍗 Seasoned chicken thighs and potatoes in a rich Thai curry, garnished with fresh chilli and kaffir lime leaves, served with steamed rice.	13.00
R3	Prawn Katsu Curry 🍗🍗 Deep-fried king prawns in panko breadcrumbs with thick Japanese curry sauce, served with steamed rice. * Contains a trace amount of peanuts	14.00
R4	Chicken Katsu Curry 🍗🍗 *V Deep-fried chicken in panko breadcrumbs with thick Japanese curry sauce, served with steamed rice. * Contains a trace amount of peanuts * Plant based chicken katsu available upon request.	Regular 13.50 Small 8.50
R5	King Prawns Fried Rice *GF Egg fried rice with king prawns and peas, garnished with spring onions. Accompanied by miso soup. * Gluten free option available upon request	13.00
R6	Chicken Teriyaki & Rice Grilled marinated chicken thigh in homemade teriyaki sauce, served with steamed rice, garnished with seasonal greens and sesame seeds.	Regular 15.00 Small 9.50
R7	Chicken Fried Rice *GF Egg fried rice with shredded chicken and peas, garnished with spring onions. Accompanied by miso soup. * Gluten free option available upon request	12.50
R13	Asparagus & Veg Fried Rice V *GF Egg-fried rice with asparagus, edamame, corn and carrot. Accompanied by miso soup. * Gluten free option available upon request	12.50
R9	Salmon Teriyaki & Rice Grilled salmon in teriyaki sauce, served with steamed rice, garnished with seasonal greens and spring onions.	Regular 17.00 Small 10.00
R10	Roast Duck & Rice Slices of roast duck, served on steamed rice with a homemade sauce mixed with cinnamon, aniseed powder and ginger, garnished with seasonal greens and spring onions.	14.20

FRESHLY PRESSED JUICE

B1	Raw Juice (Apple & Carrot)	300ml 4.50
B2C	Green Juice (Apple, Kiwi & Cucumber)	300ml 4.70
B2	Orange Juice	300ml 4.50
B2A	Apple Juice	300ml 4.50

SOFT DRINKS

B3	Coca Cola	330ml 3.30
B4Z	Coca Cola Zero	330ml 3.00
B3L	Sprite	330ml 3.30
B5	Sparkling Water	330ml 2.80 750ml 4.50
B6	Still Water	330ml 2.80 750ml 4.50
B7	Yuzu Soda (Citrus)	300ml 3.70
B8	Ice Lemon Tea	330ml 3.50

HOT TEA

B10	Jasmine Tea	cup 2.30
B11	Green Tea	cup 2.30

BEERS

K2	Asahi Super Dry	330ml 4.80 500ml 6.90
K2Z	Asahi Dry Zero (Alcohol Free)	330ml 4.50
K3	Tiger Beer	330ml 4.80
K4	Tsing Tao Beer	330ml 4.80

SAKE

W21	Karakuchi Junmai Specially brewed traditional Japanese rice wine.	flask 150ml 7.50
W30	Ozeki Slightly dry with rounded clean flavour throughout.	Grade: Junmai 90ml 6.80
W31	Dassai 50 A clean, soft, subtle taste and well-balanced aroma of mild sweetness.	Grade: Junmai Daiginjo 125ml 11.00

PLUM WINE

W22	Plum Wine Spritzer A mellow and smooth drink with a sparkling twist to create a unique aroma.	125ml 6.50
W23	Ume Shu Japanese plum liqueur, a perfect balance of plum aromas.	75ml 7.70

WHITE WINE

W1	La Cadence Blanc, Vin de France France	125ml 4.50 175ml 6.60 250ml 7.70 75cl 21.00
W2	Sauvignon Blanc, Land Made New Zealand	125ml 6.90 175ml 10.10 250ml 12.40 75cl 34.00
W3	Reserve Chardonnay, Tooma River Australia	125ml 4.60 175ml 6.90 250ml 8.40 75cl 23.00
W4	Pinot Grigio delle Venezie IGT, Sartori Italy	125ml 4.90 175ml 7.40 250ml 9.00 75cl 25.00
W5	Gavi di Gavi, La Minaia, Nicola Bergaglio Italy	125ml 8.20 175ml 12.30 250ml 15.00 75cl 41.00

RED WINE

W6	La Cadence Rouge, Vin de France France	125ml 4.50 175ml 6.60 250ml 7.70 75cl 21.00
W7	Estate Merlot Chile	125ml 5.80 175ml 8.60 250ml 10.50 75cl 29.00
W8	Rioja Tempranillo Heredad de Tejada, Vintae Spain	125ml 5.50 175ml 8.20 250ml 10.00 75cl 27.00
W9	Cotes du Rhode Rouge NEW France	125ml 6.70 175ml 10.10 250ml 12.40 75cl 34.00
W10	Project Malbec Argentina	125ml 4.90 175ml 6.80 250ml 8.00 75cl 22.00

ROSE WINE

W12	Cotes de Provence, Rose Comte de Provence NEW France	125ml 5.60 175ml 8.40 250ml 10.20 75cl 28.00
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SPARKLING

W13	NV Prosecco Via Vai NEW	20cl 9.50 75cl 34.00
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V Vegetarian (our vegetarian dishes may contain eggs, dairy products and seafood)
VG Vegan
GF Gluten Free
🥜 Contains peanuts or trace amount of peanuts
🍗 Spicy

OPEN 7 DAYS A WEEK 12NOON - 10.00PM LAST ORDER EAT IN 9:30PM, TAKEAWAY 9:45PM) ALL PRICES ARE INCLUSIVE OF VAT
A discretionary service charge of 10% is added to your bill. We ensure that 100% of this charge goes to our dedicated restaurant team. Minimum charge: £8 per person.
Our vegetarian dishes may contain eggs, dairy products and seafood. For food allergies and intolerances, please consult our staff for more information.
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