

# GLUTEN FREE MENU

V Vegetarian VG Vegan GF Gluten free 🌶️ Spicy  
🥜 Contains peanuts or trace amount of peanuts

## SIDE DISHES

- S9 **Chinese Greens** V 5.00  
Steamed seasonal Chinese greens, topped with premium mushroom sauce.
- S11 **Edamame** V 5.00  
Steamed soya beans, lightly salted.
- S20 **Chuka Wakame** VG 4.00  
Fresh and crunchy seaweed salad rich in minerals.



S9 Chinese Greens



S20 Chuka Wakame

## EXTRA

- E1 **Steamed Rice** V VG GF 2.70
- E2 **Egg Fried Rice** V 4.00
- E7 **Fresh Cut Chilli** V VG GF 0.80
- E8 **Sushi Ginger** V 1.20

While we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

## MAIN

- C6 **Phad Thai** 🌶️🥜 10.00  
Wok-fried flat rice noodles with king prawns, peanuts, sweet radish, chives, egg, beansprouts and a hint of chilli, served with lime.
- R5 **King Prawn Fried Rice** 10.30  
Egg-fried rice with king prawns, green peas and spring onions.
- SP22 **Tomato Ramen** V 11.00  
Rice noodle in a tomato based soup topped with fresh rocket, courgette and grilled tomato.



C6 Phad Thai



R5 King Prawn Fried Rice



SP22 Tomato Ramen

## SASHIMI

- H18 **Sake Sashimi** 7 pieces of salmon. 9.00
- H19 **Maguro Sashimi** 7 pieces of tuna. 12.40
- H19W **Hokkigai Sashimi** 5 pieces of surf clam. 7.00
- H20 **Hamachi Sashimi** 5 pieces of yellowtail. 15.50
- H21 **Sashimi Moriawase** 12.00  
A mix of raw fish: 2 salmon, 2 tuna and 2 yellowtail.
- H22 **Deluxe Sashimi Moriawase** 27.00  
A mix of raw fish: 2 salmon, 2 tuna, 2 yellowtail, 2 surf clams, scallops and 1 botan shrimp.



H18 Sake Sashimi



H19 Maguro Sashimi



H21 Sashimi Moriawase



H22 Deluxe Sashimi Moriawase