

HARE & TORTOISE

TAKE AWAY MENU 2021

SALADS

S1	Green Salad 	5.50
	Mixed leaves, avocado, cucumber, tomato and wakame served with homemade Japanese dressing.	
S1A	Gomadare Tofu Salad  	6.70
	Mixed leaves, asparagus, tomato, wakame and tofu served with sesame dressing.	
S2	Sashimi Salad	8.40
	Slices of mixed raw fish with green leaves and tomato, topped with tobiko and served with a shoyu-based dressing with a hint of wasabi and yuzu flavour.	
S2C	Kani Salad	8.90
	Snow crab leg meat and green leaves, served with homemade Japanese dressing.	

TEMPURA

T1	Ebi Tempura	6.90
	3 deep-fried prawns in a light batter, served with a dashi-based dipping sauce.	
T2	Yasai Tempura 	6.00
	Deep-fried selection of 5 seasonal vegetables in a light batter, served with a dashi-based dipping sauce.	
T3	Tempura Moriawase	7.80
	2 deep-fried prawns and 3 seasonal vegetables in a light batter, served with a dashi-based dipping sauce.	

SASHIMI

H18	Sake Sashimi (salmon)	7pcs	9.50
H19	Maguro Sashimi (tuna)	7pcs	13.00
H19W	Hokkigai Sashimi (surf clam)	5pcs	7.40
H20	Hamachi Sashimi (yellowtail)	5pcs	16.30
H21	Sashimi Moriawase	6pcs	12.60
	A mix of raw salmon, tuna and yellowtail.		
H22	Deluxe Sashimi Moriawase	12pcs	28.40
	Salmon, tuna, yellowtail, botan shrimp, surf clam and scallop.		

NIGIRI

H1	Sake Nigiri (salmon)	2pcs	3.80
H2	Maguro Nigiri (tuna)	2pcs	4.80
H2A	Hamachi Nigiri (yellowtail)	2pcs	6.30
H3	Tako Nigiri (octopus)	2pcs	4.00
H4	Tamago Nigiri (omelette)	2pcs	3.60
H5	Ikura Gunkan (salmon roe)	2pcs	6.90
H5A	Tobiko Gunkan (flying fish roe)	2pcs	5.80
H6	Unagi Nigiri (eel)	2pcs	5.90
H7	Ebi Nigiri (prawn)	2pcs	4.10
H9	Inari Pocket (tofu pocket) 	2pcs	3.60
H10	Hotate Nigiri (scallop)	2pcs	6.30
H12	Kani Gunkan (snow crab)	2pcs	5.30
H13	Hokkigai Nigiri (surf clam)	2pcs	3.80

 Vegetarian (our vegetarian dishes may contain eggs, dairy products and seafood)
 Contains peanuts or trace amount of peanuts
 Spicy

Gluten free soy sauce available on request.

ALL PRICES ARE INCLUSIVE OF VAT

We regret to inform you that we do not accept payment by cheque.

Our vegetarian dishes may contain eggs, dairy products and seafood.

For food allergies and intolerances, please consult our staff for more information.

MAKI (not available at Bloomsbury)

M1	Sake Maki (salmon)	6pcs	4.80
M1S	Spicy Sake Maki (salmon)	6pcs	5.80
	Seaweed roll filled with fresh raw salmon, spring onions, chilli oil and sesame oil.		
M1A	Salmon & Avocado Maki	6pcs	5.80
M2	Tekka Maki (tuna)	6pcs	6.10
M2S	Spicy Tekka Maki (tuna)	6pcs	6.90
	Seaweed roll filled with fresh raw tuna, spring onions, chilli oil and sesame oil.		
M3	Futomaki	8pcs	7.20
	Big seaweed roll filled with omelette, avocado, cucumber, crab stick, takuan, kanpyo pickles and sakura denbu.		
M4	California Maki	8pcs	7.10
	Inside-out seaweed roll filled with omelette, avocado, cucumber and mayonnaise, dressed with tobiko.		
M5	Inari & Avocado Maki 	8pcs	5.80
	Seaweed roll filled with sweet tofu skin, avocado, cucumber, lettuce and mayonnaise.		
M6	Unagi & Avocado Maki	6pcs	15.50
	Inside-out seaweed roll filled with avocado and omelette with grilled eel on top.		
M7	Kappa Maki (cucumber) 	6pcs	4.00
M7A	Avocado Maki 	6pcs	4.80
M8	Dragon Roll	8pcs	8.80
	Inside-out seaweed roll filled with tempura prawns, cucumber and mayonnaise, dressed with tobiko.		
M9	Avocado & Asparagus Maki 	6pcs	6.30
	Inside-out seaweed roll filled with asparagus, avocado and kanpyo, dressed with black sesame.		
M10	Temaki Hand Rolls	each	4.70
	(Choice of) California / Salmon / Tuna / Tempura Prawn / Eel or Vegetarian		
M11	Soft Shell Crab Hand Roll	each	6.40
M12	Negi-Toro Maki	6pcs	8.90
	Seaweed roll filled with tuna belly and spring onions.		
M13	Spider Maki	4pcs	12.10
	Seaweed roll filled with deep-fried soft shell crab, cucumber, tobiko and lettuce.		
M14	Rainbow Roll	8pcs	13.90
	Inside-out seaweed roll filled with avocado, crab stick, cucumber and mayonnaise, wrapped with salmon, tuna, prawn and avocado.		
M15	Tori Katsu Maki	6pcs	8.60
	Inside-out seaweed roll filled with deep-fried chicken in panko breadcrumbs with cucumber, avocado dressed with tonkatsu sauce, mayonnaise and tempura flakes.		

SUSHI BOXES

V1	Essential Sushi Box (10 pieces)	10.50
	2 salmon nigiri, 2 tuna nigiri, 3 salmon maki and 3 tuna maki.	
V2	Vegetarian Box (14 pieces) 	9.20
	2 inari nigiri, 6 asparagus & avocado maki, 3 cucumber maki and 3 takuan maki.	
V3	Salmon Box (12 pieces)	12.60
	2 salmon nigiri, 1 salmon temaki, 6 salmon maki and 3 salmon sashimi.	
V4	Classic Sushi Box (13 pieces)	17.40
	Salmon, tuna, yellowtail, prawn, unagi nigiri, tobiko gunkan, omelette nigiri, 3 salmon maki and 3 tuna maki.	
V5	Deluxe Sushi Box (16 pieces)	21.00
	Salmon, tuna, yellowtail, scallop, surf clam, omelette nigiri, ikura gunkan, 3 salmon maki, 3 tuna maki and 2 futomaki.	
V6	Gourmet Selection Box (21 pieces)	25.20
	Salmon, tuna and inari nigiri, kani gunkan, 4 california maki, 6 negi hamachi maki, 2 pieces of salmon, tuna and yellowtail sashimi.	

DONBURI

D1	Sake Don	9.20
	Slices of fresh raw salmon on top of sushi rice.	
D3	Chirashi Don	12.60
	Slices of mixed raw fish, eel, omelette and crab stick, garnished with Japanese pickle and ginger on top of sushi rice.	

SIDE DISHES

S3	Vegetarian Duck Rolls 	5.30
	4 pieces of pancake filled with sweet tofu skin, spring onions, cucumber and vegetarian Hoi Sin sauce.	
S4	Spicy Calamari 	6.80
	Deep-fried squid tentacles with Chinese spices, tossed with garlic, spring onions, chilli, salt and pepper.	
S5	Crunchy Spicy Wing Sticks 	6.00
	4 pieces of deep-fried chicken wings seasoned with Chinese spices, tossed with garlic, spring onions, chilli, salt and pepper.	
S6	Pumpkin Croquette 	3.80
	Deep-fried mashed pumpkin coated with grated breadcrumbs, crispy and smooth.	
S7	Panko Honey King Prawns	6.00
	3 pieces of deep-fried king prawns coated with grated breadcrumbs, crispy and smooth, served with sweet chilli sauce.	
S8	Vegetarian Spring Rolls 	4.20
	6 pieces of light and crispy vegetarian spring rolls, served with sweet chilli sauce.	
S9	Chinese Greens 	5.30
	Steamed seasonal Chinese greens, topped with premium oyster sauce, garlic and sesame oil. Vegan option available upon request	
S10	Chicken Yakitori	5.70
	2 sticks of skewered char-grilled chicken, marinated in yakitori sauce.	
S11	Edamame 	4.00
	Steamed soya beans, lightly salted and perfectly complementing beers and wines.	
S12	Goma Horenso 	4.90
	Steamed spinach with sesame dressing. Served chill.	
S13	Chicken Kara-age	5.50
	6 pieces of deep-fried marinated chicken, crispy yet tender, served with fresh salad leaves, tomato and mayonnaise.	
S14	Chicken Teriyaki	5.80
	Deliciously grilled marinated chicken thigh topped with homemade teriyaki sauce, garnished with fresh salad leaves and sesame seeds.	
S15	Deep-fried Soft Shell Crab	8.90
	Deep-fried soft shell crab served with dashi-based dipping sauce.	
S16	Tori Gyoza	4.20
	4 pieces of pan-fried chicken dumplings.	
S17	Chive & Shrimp Gyoza	5.00
	4 pieces of pan-fried chives and shrimp dumplings.	
S19	Maguro Tataki	9.80
	5 slices of seared tuna fillets covered in chopped nori and sesame with light shoyu-based Japanese dressing.	
S20	Chuka Wakame 	4.20
	Fresh and crunchy seaweed salad rich in minerals.	
S22	Okonomiyaki Stick	4.50
	3 sticks of Japanese savoury pancakes containing cabbage and octopus, dressed with okonomi sauce, mayonnaise, dried seaweed and dried fish flakes.	

RAMEN DISHES

N1	Penang Prawn Mee 	12.00
	Mixed noodle in a spicy soup with prawns, boiled egg, beansprouts, fish balls, fishcake slices, and vegetables, garnished with fried onion. (Available only at Bloomsbury)	
N2	Tofu and Vegetable Ramen 	9.50
	Ramen noodles in a shoyu-based soup, topped with marinated deep-fried tofu, seasonal greens, carrots, Chinese mushrooms and menma, garnished with spring onions and nori. Vegan option available upon request	
N3	Grilled Chicken Ramen	10.00
	Ramen noodles in a shoyu-based soup, topped with grilled chicken breast slices, boiled egg and menma, garnished with nori and spring onions.	
N4	Curry Laksa 	12.00
	Rice noodles in a spicy coconut curry soup with slices of grilled chicken breast, fishcake slices, prawns and squid, garnished with deep-fried tofu, beansprouts and cucumber.	
N5	Tempura Udon	10.50
	Smooth white udon noodles in a dashi-based soup topped with tempura prawns, naruto, boiled egg, wakame and spring onions.	
N6	Miso Ramen 	10.50
	Ramen noodles in a homemade miso paste soup with garlic and chilli, served with char siu pork, boiled egg, menma and beansprouts, garnished with nori and spring onions.	
N9	Tantanmen 	11.00
	Ramen noodles in a sesame and chilli based soup topped with minced pork, boiled egg, seasonal greens, menma and kikurage fungus, garnished with dry chilli strings.	

NOODLE DISHES

C1	Yaki Udon	10.70
	Wok-fried smooth white udon noodles with prawns, squid, char siu pork, naruto, crab stick, Chinese mushrooms, Chinese cabbage, carrots, onions and beansprouts.	
C2	Char Kuey Tiew 	10.70
	Wok-fried flat rice noodles with prawns, pork sausage, egg, chives, mushrooms, carrots, onions and beansprouts.	
C3	Chicken Chow Mein	9.50
	Wok-fried egg noodles with shredded chicken, Chinese mushrooms, carrots, onions and beansprouts.	
C4	Singapore Rice Noodles 	10.70
	Wok-fried thin rice noodles with shredded chicken and pork, prawns, egg, Chinese mushrooms, carrots, onions and beansprouts, topped with chilli and served with lime.	
C5	Lo-Han Vegetarian Chow Mein 	9.10
	Wok-fried egg noodles with deep-fried tofu, Chinese mushrooms, seasonal greens, carrots, onions and beansprouts. Vegan option available upon request	
C6	Phad Thai 	10.70
	Wok-fried flat rice noodles with king prawns, seasoned deep-fried tofu, peanuts, sweet radish, chives, egg, beansprouts and a hint of chilli, served with lime.	
L2	Beef Chilli & Black Bean Lo Mein 	10.70
	Stir-fried beef with onions and peppers in black bean sauce, with a touch of chilli oil, served with egg noodles.	
L2C	Chicken Chilli & Black Bean Lo Mein 	10.70
	Stir-fried chicken with onions and peppers in black bean sauce with a touch of chilli oil, served with egg noodles.	
L3	Tofu and Vegetable Lo Mein 	9.50
	Stir-fried marinated deep-fried tofu with Chinese mushrooms, peppers, carrots, seasonal greens and onions in light soy sauce, garnished with spring onions, served with egg noodles. Vegan option available upon request	

RICE DISHES

R2	Panang Curry 	10.00
	Seasoned chicken thighs and potatoes in a rich Thai curry, garnished with fresh chilli and kaffir lime leaves, served with steamed rice.	
R3	Ebi Katsu Curry 	9.70
	Deep-fried king prawns in panko breadcrumbs with thick Japanese curry sauce, served with steamed rice.	
R4	Tori Katsu Curry 	9.70
	Deep-fried chicken in panko breadcrumbs with thick Japanese curry sauce, served with steamed rice.	
R5	King Prawn Fried Rice	10.80
	Egg-fried rice with king prawns, green peas and spring onions, accompanied with miso soup.	
R7	Chicken Fried Rice	9.50
	Egg-fried rice with chicken, green peas and spring onions, accompanied with miso soup.	
NEW R13	Asparagus & Veg Fried Rice	9.50
	Egg-fried rice with asparagus, edamame, corn and carrot, with miso soup on the side.	
R6	Chicken Teriyaki & Rice	10.00
	Deliciously grilled marinated chicken thigh topped with homemade teriyaki sauce, served with steamed rice, garnished with seasonal greens and sesame seeds.	
R8	Unagi Don	18.70
	Grilled eel fillets in eel sauce, garnished with Japanese pickle, served with steamed rice and miso soup.	
R9	Salmon Teriyaki & Rice	12.00
	Grilled salmon in teriyaki sauce, served with steamed rice, garnished with seasonal greens and spring onions.	
R10	Roast Duck & Rice	10.00
	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.	

EXTRAS

E1	Steamed Rice	2.80
E2	Egg Fried Rice	4.20
E3	Plain Noodles	2.80
E5	Miso Soup	3.20
E7	Fresh Cut Chilli	0.80
E8	Sushi Ginger	1.20