



Yakinori

STARTERS/SIDES

10 Miso Soup (v) **1.75**
Traditional Japanese soup, served with tofu, wakame and spring onion.

11 Shichimi Chilli Calamari **4.99**
Crispy fried squid made with light tempura and shichimi chilli. Served with fresh chilli sauce.

12 Edamame (v) **4.25**
Steamed edamame soybeans. Served with sea salt and shichimi chilli.

13 Kabocha Pumpkin (v) **4.75**
Japanese pumpkin croquettes coated in crispy panko breadcrumbs with tonkatsu sauce.

14 Takoyaki **4.95**
Crispy fried ball-shaped octopus, brushed with tonkatsu sauce and finished with Japanese mayonnaise and bonito flakes.

15 Stir-fried Greens (v) **3.99**
Stir-fried pak choi and broccoli, tossed with garlic and soy sauce.

TEMPURA

Classic Japanese appetiser made with crispy and light batter.

18 Yasai Tempura (v) **4.75**
Sweet potato, broccoli, courgette, aubergine with tempura sauce.

19 King Prawn Tempura **5.99**
With sakura dipping.

20 Soft Shell Crab Tempura **6.75**
With wasabi mayonnaise.

21 Assorted Tempura **6.50**
Soft shell crab, squid, king prawn, broccoli and aubergine with ginger tempura sauce.

GYOZA

Five Steamed and Grilled Japanese dumplings.

22 Yasai Vegetable (v) **5.75**
With honey chilli sauce.

23 Chicken **5.99**
With gyoza sauce.

24 Duck **5.99**
With duck plum sauce.

25 Prawn **5.99**
With yuzu sauce.

23



30

TEPPANYAKI

Teppanyaki is a style of Japanese cooking using a flat iron griddle to cook awesome dishes with your choice of noodle.

Choose from **Soba**, **Udon** or **Rice** noodle.

Teppanyaki Noodle

Grill noodle in a teriyaki sauce with courgette, peppers, onion, broccoli and bean sprouts. Garnished with roasted sesame seeds and ginger.

30 Beef **9.99**

31 Salmon **9.99**

32 Chicken **9.99**

33 Prawn **9.99**

34 Aromatic Duck with Plum Sauce **10.25**

35 Yasai Teppanyaki (v) **9.50**

Grill noodle in a yasai yaki sauce with golden tofu, aubergine, broccoli, peppers, beansprouts, onion, spring onions, and garlic. Sprinkled with fresh fried shallots and pickled ginger.

36 Yakinori Teppanyaki **9.99**

Grill noodle, chicken and tiger prawns in a miso soy sauce with chikuwa, courgette, peppers, onion, broccoli and bean sprouts. Finished with roasted sesame seeds.

BENTO BOX

A meal box with five compartments and each of them contain delightful surprise. With miso soup. A feast for eyes and mouth.

40 Kabocha Pumpkin & Tofu Bento (v) **11.50**

Grilled fresh tofu and crispy fried pumpkin croquette, served with tonkatsu sauce, inari sushi, tamago, stir-fried greens and sticky rice.

41 Chicken Katsu Bento **13.99**

Chicken breast coated in a panko breadcrumb, served with Japanese curry sauce, grilled chicken gyoza, kabocha pumpkin, mixed sushi and sticky rice.

42 Beef Yakiniku Bento **14.95**

Grilled sirloin steak with vegetables in a teriyaki sauce, kabocha pumpkin, mixed sushi, Japanese pickles and sticky rice.

43 Sea Food Bento **14.99**

Seared salmon with coriander and lemon dressing, assorted sashimi, stir-fried greens, Ebi Prawn Katsu and sticky rice.

40



75

RAMEN

Ramen is a hearty bowl of hot noodle soup filled with healthy goodness and TLC.

Hearty Ramen

Chicken and beef soup stock with ramen noodle, mushroom, onion, pak choi and green beans. Garnished with soy-stained eggs and fried shallots.

70 Chicken Ramen **10.25**

71 Beef Ramen **10.50**

72 Salmon Ramen **10.50**

73 Aromatic Duck Ramen **10.50**

74 Yasai Ramen (v) **9.50**

Vegetable soup with ramen noodle, golden tofu, courgette, onions, broccoli, garlic and green beans. Finished with fried shallots and spring onion.

75 Seafood Ramen **11.25**

Miso and garlic soup with ramen noodle, scallop, chikuwa, king prawns, mussels, kamaboko, wakame, onion, pak choi and green beans. Garnished with mixed leaves and lime.



61

CHILLI NOODLES

Choose from **Soba**, **Udon** or **Rice** noodle.

60 **Yasai Chilli (v)** 9.95

Stir-fry noodle in a lemongrass green chilli sauce with golden tofu, courgettes, broccoli, green beans, mushroom, sweet peppers, ginger and garlic. Garnished with fresh chilli.

61 **Chicken & Prawn Chilli** 9.99

Stir-fry noodle, grilled chicken and prawn in a lemongrass, garlic, ginger and red chilli sauce with courgette, peppers, onion, broccoli and bean sprouts. Garnished with fresh chilli.

62 **Beef Chilli** 9.99

Stir-fry noodle and marinated strips of sirloin beef in a ginger, garlic and red chilli sauce with courgette, peppers, onion, broccoli and bean sprouts. Garnished with fresh chilli.

63 **Salmon & Prawn Chilli** 9.99

Stir-fry noodle, tiger prawns and salmon in a lemongrass, garlic, ginger and green chilli sauce with courgette, peppers, onion, broccoli and bean sprouts. Garnished with fresh chilli.

DONBURI

Household favourite Japanese cuisine. It is served in a bowl of Japanese rice, topped by choices of vegetables, meat or fish. Served with miso soup.

Yakinori Fried Rice

Steamed rice, stir-fried with egg, onion, mushrooms, sweet corn, peppers, green peas, garlic, golden tofu and spring onion.

90 **Yasai Fried Don (v)** 9.25

91 **Chicken & Tiger Prawn Don** 9.99

92 **Eel Unagi Don** 16.95

Teppan-grill fillets of fresh water eel in a Japanese unagi sauce. Served with Japanese rice and pickles.

93 **Sashimi Don** 14.95

Sashimi grade, thickly sliced tuna, salmon and Hamachi, served with sticky sushi rice. Garnished with ikura and mixed leaves, drizzled with yuzu dressing.

KATSU CURRY

Mild and fragrant thick curry.

Chicken, prawns or vegetables coated in golden crispy panko breadcrumb, served with Japanese curry, broccoli and sticky rice. **These dishes contain nuts.**

100 **Chicken Katsu** 9.99

101 **Ebi Prawn Katsu** 9.75

102 **Kabocha Pumpkin Katsu (v)** 8.99

103 **Yasai Katsu (v)** 8.99

Courgette, aubergine, sweet potato and broccoli coated in golden crispy panko breadcrumb, served with Japanese curry, broccoli and sticky rice.



100

SALAD

110 **Aromatic Crispy Duck** 8.75

Crispy shredded duck breast, tossed in a plum vinaigrette dressing, and served on mixed salad leaves, cucumber, and mooli. Garnished with spring onions.

111 **Fresh Tofu & Avocado (v)** 7.99

Fresh firm tofu in sunomono dressing, served with avocado, julienne carrots, mooli, and mixed leaves. Finished with spring onion and mixed seaweed.



111



Yakinori
Noodle, Bento & Sushi

107



KOKONATSU CURRY

Spicy, creamy coconut based curry.

105 **Yasai Kokonatsu (v)** 9.95

Spicy coconut curry made with green curry paste, lemongrass, galangal, ginger, spinach, garlic and onion, with golden tofu, courgette, peppers, onion, broccoli and bean sprouts. Served with sticky rice.

106 **Chicken Kokonatsu** 10.95

Spicy coconut curry made with red curry paste, lemongrass, red chilli, shrimp paste and galangal ginger, with grilled chicken, courgette, peppers, onion, broccoli and bean sprouts. Served with sticky rice.

107 **Prawn & Salmon Kokonatsu** 11.50

Spicy coconut curry made with green curry paste, lemongrass, green chilli, shrimp paste, garlic and ginger, with tiger prawns, salmon, courgette, peppers, onion, broccoli and bean sprouts. Served with sticky rice.

GRILL TERIYAKI

Grilling meat and seafood in teriyaki sauce has been a centrepiece for Japanese cuisine for centuries.

80 **Teriyaki Chicken** 12.75

Teppan-grill chicken breast fillets in a teriyaki sauce. Served on a bed of stir-fried soba noodle with courgette, peppers, onion, broccoli and bean sprouts, tossed with roasted sesame seeds.

81 **Orange Teriyaki Salmon** 13.50

Teppan-grill salmon fillets marinated in an orange teriyaki sauce, served on a bed of pak choi and sticky rice. With orange teriyaki sauce, garnished with roasted sesame seeds and lime.

82 **Teriyaki Sirloin Steak** 14.95

Teppan-grill sirloin steak in a teriyaki sauce. Served on a bed of stir-fried soba noodle with courgette, peppers, onion, broccoli and bean sprouts. Finished with roasted sesame seeds.

80



EXTRAS

120 **Steamed Rice**

121 **Plain Noodle**

122 **Chillies**

2.00

2.00

1.00

123 **Kimchee**

124 **Japanese Pickles**

125 **Soy-stained Eggs**

1.00

1.00

1.00

SUSHI

NIGIRI 2 pcs

Salmon Nigiri	2.25
Tuna Nigiri	2.25
Hamachi Yellowtail Nigiri	3.00
Prawn Nigiri	2.50
Scallop Nigiri	3.00
Hokkigai Arctic Clam Nigiri	3.00
Squid Nigiri	2.50
Octopus Nigiri	2.50
Ama-Ebi Sweet Prawns Nigiri	2.50
Eel Nigiri	3.00
Tamago Nigiri (v)	2.50
Mackerel Nigiri	2.50
Inari Sweet Tofu (v)	2.50



SUSHI ROLL BISO 2 pcs

Soft Shell Crab Roll	3.00
Salmon Avocado Roll	2.50
Chicken Katsu Roll	2.50
Tempura King Prawn Roll	2.50
Prawn Katsu Roll	2.50
Spicy Tuna Roll	2.50
California Roll	2.50
Aromatic Duck Roll	3.00
Eel Unagi Roll	3.00



TEMAKI HAND ROLLS

California Hand Roll	3.00
Yasai Vegetarian Hand Roll (v)	3.00
Chicken Katsu Hand Roll	3.75
Salmon and Avocado Hand Roll	3.75
Soft Shell Crab Hand Roll	3.95
Spicy Tuna Hand Roll	3.75
Tempura King Prawn Hand Roll	3.75
Teriyaki Duck Hand Roll	3.75
Eel Unagi Hand Roll	3.75



SASHIMI 5 thick slices

Salmon Sashimi	5.50
Sesame Salmon Sashimi	5.50
Togarashi Salmon Sashimi	5.50
Tuna Sashimi	5.75
Sesame Tuna Sashimi	5.75
Togarashi Tuna Sashimi	5.75
Hamachi Sashimi	6.50



GUNKAN 2 pcs

Ikura Salmon Roe	5.75
Uni Sea Urchin Roe	6.75
Hamachi Gunkan	3.00
Tuna Gunkan	3.00
Salmon Gunkan	3.00
Salmon Skin Gunkan	2.50



MAKI AND FUTOMAKI ROLL 4 pcs

Salmon Maki	2.00
Tuna Maki	2.00
Cucumber Maki (v)	1.95
Avocado Maki (v)	1.95
Mooli Maki (v)	1.95
Mango Maki (v)	1.95
Kampyo Pumpkin Maki (v)	1.95



Checker Board Geta

SUSHI PLATTERS

Assorted Sashimi 8.50
Salmon, tuna, hamachi (7 pcs).

Yakinori Sashimi 14.99
Salmon, seared coriander and sesame tuna, hokkigai, ama-ebi, seared scallop, octopus (15 pcs).

Salmon Sake Geta 15.50
Salmon nigiri, salmon sashimi, salmon gunkan, salmon avocado biso, salmon maki, salmon avocado hand roll (13 pcs).

Rainbow Geta 14.95
California biso topped with tuna, salmon, avocado, ebi prawn, served with wasabi mayonnaise (8 pcs).

Spider Geta 14.95
Soft shell crab tempura and avocado biso, garnished with wasabi masago (8 pcs).

Checker Board Geta 16.99
Salmon nigiri, tuna nigiri, ama-ebi nigiri, ebi prawn nigiri, mackerel nigiri, hokkigai nigiri, squid nigiri, octopus nigiri, eel nigiri, tamago nigiri, inari, Hamachi nigiri (12 pcs).

Salmon & Avocado Heaven 13.95
Avocado nigiri, salmon nigiri, salmon and avocado biso (12 pcs).

Gunkan Geta 17.95
Ikura gunkan, uni gunkan, wasabi masago gunkan, tuna gunkan, salmon skin gunkan, salmon gunkan (12 pcs).

Makiri Geta 15.50
Salmon nigiri, salmon maki, tuna nigiri, tuna maki, cucumber maki, salmon and avocado roll, spicy tuna roll (18 pcs).

Deluxe Geta 19.50
Salmon sashimi, tuna sashimi, Arctic clam sashimi, salmon nigiri, tuna nigiri, ebi prawn nigiri, mackerel nigiri, squid nigiri, salmon avocado biso, prawn katsu biso, spicy tuna biso, salmon maki, tuna maki, cucumber maki (20 pcs).

Yasai Geta (v) 14.50
Inari parcel, avocado nigiri, tamago nigiri, yasai hand roll, cucumber maki, mango maki, avocado maki, kampyo maki, edamame (15 pcs).



Assorted Sashimi

EXOTIC DRINKS

Belvoir Organic Elderflower 250ml	2.75
Firefly Kiwi, Lime & Mint 330ml	2.95
Firefly Peach & Green Tea 330ml	2.95
Firefly Lemon, Lime & Ginger 330ml	2.95
Aloe Vera 500ml	2.95
Ramune Japanese Lemonade 200ml	2.50
Japanese Kyoko Green Tea 400ml	2.50

SOFT DRINKS

Iced Tea, Lemon or Peach 500ml	2.95
Ginger Beer	1.95
Coca Cola	1.95
Diet Coca Cola	1.95
Orange Juice	1.95
7UP	1.95
Still Water 500ml	1.95
Sparkling Water 500ml	1.95
Unlimited Japanese Green Tea (hot or cold)	1.75

SAKE & UMESHU PLUM WINE

Umeshu Plum Wine 125ml **4.25** Bottle **15.95**
(abv 10%) A light plum wine with a faint hint of apricot. Ume plums contain potassium and calcium, and are said to be good for health. Best served warm or on the rocks.

Kyoto Shochikubai Sake 125ml **3.95** 330ml Jug **9.95**
(abv 14.5%) A super light sake with a slightly spicy finish. A very versatile sake best paired with seafood and tempura dishes. Served chilled or warm.



Rainbow Geta



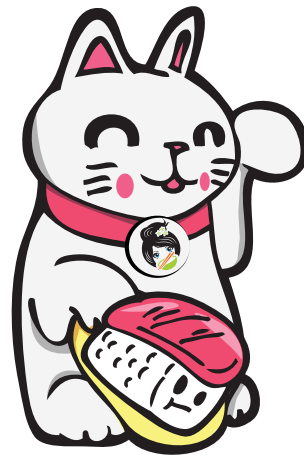
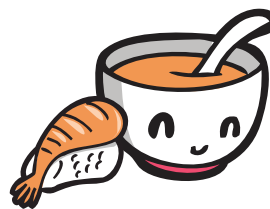
Allergies and intolerances

If you have a food allergy, intolerance or sensitivity to eggs, milk, fish, crustaceans, molluscs, peanuts, tree nuts, sesame seeds, cereals containing gluten, soya, celery and celeriac, mustard, lupin, sulphur dioxide and sulphites. **Please let your server know before ordering your food, they will be able to suggest the best dishes for you.**

Our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that all our dishes are 100% free of these ingredients.

Whilst we take great care to remove any small bones or shells from our dishes, there is a small chance that some may remain.

share the 



WINES

White

Luis Felipe Edwards Sauvignon

Bottle **15.50** 175ml **3.99** 250ml **4.99**
Chile (abv 12.5%) Hand harvested gently pressed to retain the natural fruit aromas and flavour of citrus fruit, melon, pineapple and pear.

Pinot Grigio Collezione Marchesini

Bottle **15.50** 175ml **3.99** 250ml **4.99**
Italy (abv 12%) Selected from the south of Lombardy, this lovely buttery style is enhanced by ripe pear flavours.

Rosé

Pinot Grigio Rosato Marchesini

Bottle **15.50** 175ml **3.99** 250ml **4.99**
Italy (abv 12%) Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy.

Red

Louis Felipe Edwards Merlot

Bottle **15.50** 175ml **3.99** 250ml **4.99**
Chile (abv 13%) Deep ruby colour. Soft, velvety, fruity and light aromas of cherry and raspberry.

Sparkling

Prosecco Galanti Brut

Bottle **23.50** 125ml **4.99**
Italy (abv 10%) Fine, persistent, soft fizz surrounds the typical fruit spectrum of apple and pear with a hint of peach.

JAPANESE BEERS

Asahi Super Dry 330ml	3.40
Sapporo 330 ml	3.50
Kirin Ichiban 330 ml	3.60

