

starters/sides

10 miso soup   **1.95**
traditional japanese soup, served with tofu, wakame and spring onion.

11 edamame   **4.50**
steamed edamame soybeans. served with sea salt and shichimi chilli.

12 wok-fried greens   **4.50**
stir-fried pak choi and broccoli, tossed with garlic and soy sauce.

13 kabocha pumpkin   **5.25**
japanese pumpkin croquettes coated in crispy panko breadcrumbs with tonkatsu sauce.

tempura

classic japanese appetiser made with crispy and light batter.

19 yasai tempura   **5.75**
sweet potato, broccoli, courgette, aubergine with tempura sauce.

20 king prawn tempura **6.75**
with sakura dipping.

21 soft shell crab tempura **7.45**
with wasabi mayonnaise.

22 assorted tempura **7.50**
soft shell crab, squid, king prawn, broccoli and aubergine with ginger tempura sauce.

gyoza

five steamed and grilled japanese dumplings.

23 mixed gyoza **7.50**
chicken (2 pcs), yasai (2 pcs), duck (2 pcs) with gyoza sauce.

24 yasai vegetable  **5.99**
with honey chilli sauce.

25 chicken **6.25**
with gyoza sauce.

26 duck **6.25**
with duck plum sauce.

27 prawn **6.75**
with yuzu sauce.

25

14 shichimi chilli calamari **5.75**
crispy fried squid made with light tempura and shichimi chilli. served with fresh chilli sauce.

15 takoyaki **5.50**
crispy fried ball-shaped octopus, brushed with tonkatsu sauce and finished with japanese mayonnaise and bonito flakes.

16 chicken yakitori **5.95**
marinated then grilled chicken on a bamboo skewers with spring onion, coated in teriyaki sauce with sesame seeds and mixed leaves.

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**.



30

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 **10.50**
31 salmon **10.50**
32 chicken **10.25**
33 prawn **10.75**
34 aromatic duck **10.50**

35 yasai teppanyaki   **9.99**
grill noodle in a yasai yaki sauce with golden tofu, green beans, broccoli, peppers, beansprouts, onion, spring onions, and garlic. sprinkled with fresh fried shallots and pickled ginger.

36 yakinori teppanyaki **10.50**
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.

17 tebasaki chicken wings **4.95**
chilli seasoned crispy chicken wings dressed in and served with a sweet chilli sauce.

18 ebi katsu tiger prawn **6.50**
crispy fried tiger prawns in panko breadcrumbs served with mixed leaves and tonkatsu dressing.



100

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 **10.50**
101 ebi prawn katsu **10.25**
102 kabocha pumpkin   **9.50**

103 yasai katsu   **9.99**
courgette, aubergine, sweet potato and broccoli coated in golden crispy panko breadcrumb, served with japanese curry, broccoli and sticky rice.



61

extras

120 steamed rice **2.00**
121 plain noodle **2.50**
122 chillies **1.00**
123 kimchee **1.50**
124 japanese pickles **1.00**
125 soy-stained eggs **1.00**

bento box

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

40 tempura bento **15.75**
soft-shell crab, squid ring, king prawn, courgette and aubergine tempura, mixed sushi, takoyaki, japanese pickles and sticky rice.

41 kabocha pumpkin & tofu bento  **12.25**
grilled fresh tofu and crispy fried pumpkin croquette, served with tonkatsu sauce, inari sushi, tamago, stir-fried greens and sticky rice.

42 chicken katsu bento **14.50**
chicken breast coated in a panko breadcrumb, served with japanese curry sauce, grilled chicken gyoza, kabocha pumpkin, mixed sushi and sticky rice.



deluxe geta

chilli noodles

choose from **soba**, **udon** or **rice noodle**.

60 yasai chilli   **9.99**
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 **10.75**
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 **10.85**
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 **10.99**
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.



40

43 beef yakiniku bento **14.99**
stir-fried beef with vegetables in a teriyaki sauce, kabocha pumpkin, mixed sushi, japanese pickles and sticky rice.

44 sea food bento **15.50**
seared salmon with coriander and lemon dressing, assorted sashimi, stir-fried greens, ebi prawn katsu and sticky rice.

ramen

ramen is a hearty bowl of hot noodle soup filled with healthy goodness and tic.

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 **10.99**
71 beef ramen **10.99**
72 salmon ramen **11.50**
73 aromatic duck ramen **11.50**

74 yasai ramen  **10.50**
vegetable soup with ramen noodle, golden tofu, courgette, onions, broccoli, garlic and green beans. finished with fried shallots and spring onion.

75 seafood ramen **12.75**
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 lemon.

chilli ramen

our same lovely bowl of hearty goodness but with a warming kick of chilli.

76 chilli chicken ramen **11.50**
77 chilli beef ramen **11.75**



75

grill teriyaki

grilling meat and seafood in teriyaki sauce has been a centrepiece for japanese cuisine for centuries.

80 teriyaki chicken **13.25**
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 teriyaki duck **14.99**
aromatic grilled duck in a spicy teriyaki sauce, served on a bed of stir-fried greens and sticky japanese rice with roasted black and white sesame seeds.

82 orange teriyaki salmon **14.50**
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.

83 teriyaki sirloin steak **15.50**
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.



83

donburi

household favourite japanese cuisine. served in a bowl with japanese rice, topped by choices of vegetables, meat or fish. served with miso soup.

yakinori donburi fried rice

steamed white rice, stir-fried with egg, onion, mushrooms, green beans, peppers, peas, garlic and soya sauce with spring onion and mixed leaves.

90 yasai golden tofu don  **9.75**
91 chicken & tiger prawn don **10.50**
92 teriyaki salmon don **13.75**
93 aromatic duck don **13.95**
94 spicy teriyaki sirloin steak don **15.50**

95 eel unagi don **16.95**
teppan-grill fillets of fresh water eel in a japanese unagi sauce. served with japanese rice and pickles.

96 sashimi don **15.50**
sashimi grade, thickly sliced tuna, salmon and hamachi, served with sticky sushi rice, garnished with ikura and mixed leaves, drizzled with yuzu dressing.

92

kokonatsu curry

spicy, creamy coconut based curry.



108

105 yasai kokonatsu   **10.50**
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 **11.99**
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 beef kokonatsu **12.50**
spicy coconut curry made with red curry paste, lemongrass, red chilli, shrimp paste and galangal ginger, with stir-fried beef, courgette, peppers, onion, broccoli and bean sprouts. served with sticky rice.

108 prawn & salmon kokonatsu **12.99**
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.

salad

110 seared yellowfin tuna salad **9.95**
yellowfin tuna coated with togarachi chilli and spring onion then seared with mixed leaves finished with ponzu dressing.

111 warm chicken katsu salad **9.25**
golden crispy chicken katsu in a japanese breadcrumbs served with mixed leaves finished with tonkatsu dressing.

112 aromatic crispy duck **9.75**
crispy shredded duck breast, tossed in a plum vinaigrette dressing, and served on mixed salad leaves, cucumber, and mooli. garnished with spring onions.

113 fresh tofu & avocado   **8.25**
fresh firm tofu in sunomono dressing, served with avocado, julienne carrots, mooli, and mixed leaves. finished with spring onion and mixed seaweed.

sushi

nigiri 2 pcs

salmon nigiri
tuna nigiri
hamachi yellowtail nigiri
prawn nigiri
scallop nigiri
hokkigai arctic clam nigiri
squid nigiri
octopus nigiri
ama-ebi sweet prawns nigiri
eel nigiri
tamago nigiri (V)
mackerel nigiri
inari sweet tofu (V) (V)



sushi roll biso 2 pcs

soft shell crab roll
salmon avocado roll
chicken katsu roll
tempura king prawn roll
prawn katsu roll
spicy tuna roll
california roll
aromatic duck roll
eel unagi roll
crispy salmon skin roll



temaki hand roll 1 pc

california hand roll
yasai vegetarian hand roll (V) (V)
chicken katsu hand roll
salmon and avocado hand roll
soft shell crab hand roll
spicy tuna hand roll
tempura king prawn hand roll
teriyaki duck hand roll
eel unagi hand roll
teriyaki hamachi hand roll



sashimi 5 thick slices

salmon sashimi
sesame salmon sashimi
togarashi salmon sashimi
tuna sashimi
sesame tuna sashimi
togarashi tuna sashimi
hamachi sashimi



gunkan 2 pcs

ikura salmon roe
uni sea urchin roe
hamachi gunkan
tuna gunkan
salmon gunkan
crispy salmon skin gunkan



maki and futomaki roll 4 pcs

salmon maki
tuna maki
cucumber maki (V) (V)
avocado maki (V) (V)
mooli maki (V)
mango maki (V) (V)
kampyo pumpkin maki (V) (V)



sushi geta platters

deluxe geta 22.50
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).

assorted sashimi 10.50
salmon, tuna, hamachi (7 pcs).

yakinori sashimi 15.99
salmon, seared coriander and sesame tuna, hokkigai, ama-ebi, seared scallop, octopus (15 pcs).

love avocado geta 13.75
avocado nigiri, avocado maki, salmon and avocado roll, salmon and avocado gunkan (10 pcs).

california geta 16.50
california roll, chicken katsu roll, tempura king prawn roll, aromatic duck roll, ebi prawn katsu roll, soft-shell crab roll (12 pcs).

bisorimaki geta 19.99
salmon, avocado, cucumber maki. salmon and avocado california. ebi prawn katsu biso. salmon, ama-ebi, mackerel nigiri (18 pcs).

salmon sake geta 17.50
salmon nigiri, salmon sashimi, salmon gunkan, salmon avocado biso, salmon maki, salmon avocado hand roll (13 pcs).

rainbow geta 16.50
california biso topped with tuna, salmon, avocado, ebi prawn, served with wasabi mayonnaise (8 pcs).

spider geta 16.50
soft shell crab tempura and avocado biso, garnished with wasabi masago (8 pcs).

checker board geta 17.99
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 15.50
avocado nigiri, salmon nigiri, salmon and avocado biso (12 pcs).

makiri geta 17.75
salmon nigiri, salmon maki, tuna nigiri, tuna maki, cucumber maki, salmon and avocado roll, spicy tuna roll (18 pcs).

yasai geta (V) 16.50
inari parcel, avocado nigiri, tamago nigiri, yasai hand roll, cucumber maki, mango maki, avocado maki, kampyo maki, edamame (15 pcs).



rainbow geta

japanese beers

asahi super dry 330ml 3.95
sapporo 330ml 3.95
kirin ichiban 330ml 3.95



soft drinks

belvoir organic elderflower 250ml 2.75
firefly kiwi, lime & mint 330ml 2.95
aloe vera 500ml 2.95
ramune japanese lemonade 200ml 2.75
japanese kyoko green tea 400ml 2.75
iced tea, lemon or peach 500ml 2.99
ginger beer 330ml 2.00
coke/diet coke/coke zero 330ml 2.00
orange juice 2.00
7up 330ml 2.00
still water 500ml 2.00
sparkling water 500ml 2.00
unlimited japanese green tea (hot or cold) 1.75



checker board geta

sake & umeshu plum wine

umeshu plum wine

125ml 4.95 bottle 17.95
(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 3.99 330ml jug 9.99
(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.

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. **gluten free** options are available, please ask your server for details.

please note

whilst we take great care to remove any small bones or shells from our dishes, there is a small chance that some may remain. our staff receive 100% of tips. kids menu available. (V) = vegetarian (V) = vegan

white wine

luis felipe edwards sauvignon
bottle 17.75 175ml 4.75 250ml 5.75
chile (abv 12.5%) hand harvested and gently pressed to retain the natural fruit aromas and flavour of citrus fruit, melon, pineapple and pear.

pinot grigio collezione marchesini

bottle 17.75 175ml 4.75 250ml 5.75
italy (abv 12%) selected from the south of lombardy, this lovely buttery style is enhanced by ripe pear flavours.

rosé wine

pinot grigio rosato marchesini

bottle 17.75 175ml 4.75 250ml 5.75
italy (abv 12%) dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy.

red wine

louis felipe edwards merlot

bottle 17.75 175ml 4.75 250ml 5.75
chile (abv 13%) deep ruby colour. soft, velvety, fruity and light aromas of cherry and raspberry.

sparkling wine

prosecco galanti brut

bottle 24.95 125ml 4.99
italy (abv 10%) fine, persistent, soft fizz surrounds the typical fruit spectrum of apple and pear with a hint of peach.

