

sushi



nigiri



sushi roll biso



sashimi



maki



temaki hand roll



gunkan

nigiri 2 pcs

salmon	2.95
tuna	2.95
prawn	2.75
eel unagi	3.00
tamago	2.75
inari sweet tofu	2.75
avocado	2.75

sushi roll biso 2 pcs

salmon avocado	3.50
spicy tuna	3.50
california	3.50
soft-shell crab	3.75
chicken katsu	3.50
tempura king prawn	3.50
crispy chilli salmon	3.50
spicy prawn katsu	3.50

sashimi 5 thick slices

salmon	6.50
tuna	6.75

maki 4 pcs

salmon	2.50
tuna	2.50
cucumber	2.25
avocado	2.50

temaki hand roll 1 pc

soft shell crab	3.95
salmon and avocado	3.85
spicy tuna	3.85
california	3.50
yasai vegetarian	3.50
chicken katsu	3.50
tempura king prawn	3.75

gunkan 2 pcs

ikura salmon roe	6.99
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sushi geta platters



deluxe geta

deluxe geta 22.75

salmon sashimi, tuna sashimi, salmon nigiri, tuna nigiri, eel unagi nigiri, ebi prawn nigiri, salmon avocado biso, prawn katsu biso, spicy tuna biso, salmon maki, tuna maki, cucumber maki (20 pcs).

california geta 17.50

california biso, tempura king prawn biso, crispy chilli salmon biso, ebi prawn katsu biso, soft-shell crab biso, chicken katsu biso (12 pcs).

salmon sake geta 17.75

salmon nigiri, salmon sashimi, crispy chilli salmon biso, salmon avocado biso, salmon maki, salmon avocado hand roll (13 pcs).

rainbow geta 16.75

california biso topped with tuna, salmon, avocado, ebi prawn (8 pcs).

rainbow geta

assorted sashimi 10.95

salmon, tuna (8 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 biso, spicy tuna biso (18 pcs).

yasai geta 16.75

inari parcel, avocado nigiri, tamago nigiri, yasai hand roll, cucumber maki, avocado maki, edamame (15 pcs).



ask about our sushi masterclass

love sushi but are too afraid to try making it yourself, our sushi masterclass is a fun way to learn a new skill. it also makes a great gift for japanese food and sushi lovers! our experienced sushi chef will teach you the essentials of sushi making and preparation along with the history behind this great delicacy.

sushi masterclass

we can accommodate for minimum groups of 2, and maximum groups of 8 people.

price: £65 per person
duration: 2 hours approx

corporate sushi making experience

it's open to minimum groups of 5 people and maximum groups of 16.
price: £35 per person
duration: 1 hour approx

For more info visit our website www.yakinori.co.uk or ask your server.

fresh juices

squeezed by our samurais and geishas. **regular 3.50 large 4.50**

evergreen

apple, mint and lime.

tropical fever

apple, mango and orange.

detox

apple, spinach, orange, cucumber, carrot.

zingy carrot

carrot and ginger.

go app

mango and apple.

popeye

spinach, apple and ginger.

fruit & veg

cucumber, spinach, orange and apple.



soft drinks

belvoir organic elderflower 2.75

firefly kiwi, lime & mint 2.95

aloe vera 2.95

ramune japanese lemonade 2.75

iced tea, lemon or peach 2.99

ginger beer* 2.10

coke* 2.10

diet coke 2.00

orange juice 2.00

7up 2.00

still water 2.00

sparkling water 2.00

japanese green tea 1.75

*includes sugar tax levy

bubble tea 3.95

step 01
choose your flavour

milky flavours

original

matcha

taro

vanilla

chocolate



fruity flavours

mango

lychee

strawberry

passion fruit

honey peach



step 02
choose your tea

green tea

black tea

step 03
choose your style

warm

cold

step 04
choose your bubbles

tapioca pearls

strawberry

lychee

blueberry

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. 🌱 = vegetarian 🌿 = vegan

japanese beers

asahi super dry 330ml 3.95

sapporo 330ml 3.95

kirin ichiban 330ml 3.95

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.

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.







Yakinori



Noodle * Bento * Sushi

we have a vegetarian and vegan menu too!
Just ask your server

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.

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

15 takoyaki 5.75
crispy fried ball-shaped octopus, brushed with tonkatsu sauce and finished with japanese mayonnaise and bonito flakes.

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

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



teppanyaki

teppanyaki is a style of japanese cooking using a flat iron griddle to cook awesome dishes with your choice of noodle. choose soba, udon or rice noodle.



teppanyaki noodle
noodles 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 10.50
33 prawn 10.75
34 aromatic duck 10.50



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


36 yakinori teppanyaki 10.75
noodles, chicken and tiger prawns in a miso soy sauce with chikuwa, courgette, peppers, onion, broccoli and bean sprouts. finished with roasted sesame seeds.

katsu curry

mild and fragrant thick curry.

chicken, prawns or vegetables coated in golden crispy panko breadcrumb, served with japanese curry, salad and sticky rice.

100 chicken katsu 10.50
101 ebi prawn katsu 10.50
102 pumpkin katsu   9.95

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





ramen

ramen is a hearty bowl of hot noodle soup filled with healthy goodness. choose ramen or udon noodle.

hearty ramen

chicken and beef soup stock with ramen or udon noodle, onion, pak choi and green beans. garnished with soy-stained eggs and fried shallots.



70 chicken ramen 10.99
71 beef ramen 10.99

74 yasai ramen   10.75
vegetable soup with ramen or udon noodle, golden tofu, courgette, onions, broccoli, garlic and green beans. finished with fried shallots and spring onion.

75 seafood ramen 13.95
miso and garlic soup with ramen or udon noodle, salmon, chikuwa, panko tiger prawns, squid, kamaboko, wakame, onion, pak choi and green beans. garnished with mixed leaves and lemon.

chilli noodles

choose soba, udon or rice noodle.

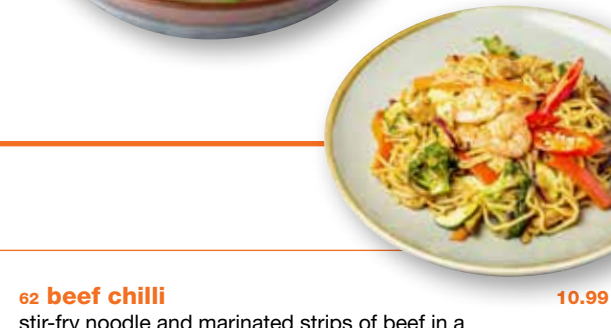
60 yasai chilli   9.99
stir-fry noodle in a lemongrass green chilli sauce with golden tofu, courgettes, broccoli, green beans, sweet peppers, ginger and garlic. garnished with fresh chilli.

61 chicken & prawn chilli 10.99
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.

chilli ramen

our same bowl of hearty goodness but with a warming kick of chilli. choose ramen or udon noodle.

76 chilli chicken ramen 11.75
77 chilli beef ramen 11.75



62 beef chilli 10.99
stir-fry noodle and marinated strips of 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.

bento box

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



40 tempura bento 15.95
king prawn, squid ring, courgette, sweet potato, aubergine tempura, mixed sushi, takoyaki, japanese pickles and sticky rice.



41 kabocha pumpkin & tofu bento   12.99
stir fried golden tofu and crispy fried pumpkin croquette, served with tonkatsu sauce, inari sushi, tamago sushi, stir-fried greens, japanese pickles and sticky rice.

42 chicken katsu bento 14.75
chicken breast coated in a panko breadcrumb, served with japanese curry sauce, grilled chicken gyoza, kabocha pumpkin, mixed sushi, japanese pickles and sticky rice.

44 sea food bento 15.75
seared salmon with teriyaki sauce, assorted sashimi, stir-fried greens, ebi prawn katsu, japanese pickles and sticky rice.

kokonatsu curry

spicy, creamy coconut based curry.

105 yasai kokonatsu   10.95 105
spicy coconut curry made with green curry paste, lemongrass, ginger, spinach, green chilli, garlic and onion, with golden tofu, courgette, peppers, onion, broccoli and bean sprouts. served with sticky rice.

106 chicken kokonatsu 12.25
spicy coconut curry made with red curry paste, lemongrass, red chilli, shrimp paste and ginger, with grilled chicken, courgette, peppers, onion, broccoli and bean sprouts. served with sticky rice.

108 prawn & salmon kokonatsu 13.50
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

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



80 teriyaki chicken 13.50
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 spicy 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 teriyaki salmon 14.95
teppan-grill salmon fillets marinated in a teriyaki sauce, served on a bed of pak choi and sticky rice. with teriyaki sauce, garnished with roasted sesame seeds and lime.


83 teriyaki sirloin steak 15.99
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.

donburi

a japanese household favourite. served in a bowl with japanese rice, topped with vegetables, meat or fish and served with miso soup.

yakinori donburi fried rice



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

90 yasai golden tofu don  9.99
91 chicken & tiger prawn don 10.99
92 teriyaki salmon don 13.95
94 spicy teriyaki sirloin steak don 15.95
95 fresh water eel unagi don 16.95



salads

112 aromatic crispy duck 9.75
crispy shredded duck, tossed in a plum sauce and served on mixed salad leaves, cucumber, carrots and mooli. garnished with spring onions and sesame seeds.

113 fresh tofu & avocado   8.99
fresh firm tofu in japanese dressing, served with avocado, julienne carrots, mooli, and mixed leaves. finished with spring onion and mixed seaweed.

extras

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