

# Set Menu

Priced per person

## Vegetarian Deluxe

### Starter

Miso Soup

4 Pieces of Vegetarian Sushi

Mixed Vegetable Tempura

Mushroom Katsu in breadcrumbs with Tonkatsu Sauce

### Main

Teriyaki Ginger and Shichimi Chilli Vegetables

*Served with boiled rice*

### Dessert

Peach Awayukikan

**19.95**

## Ronin

### Starter

Miso Soup

2 Pieces of Nigiri Sushi

### Main

Teriyaki Chicken

*Served with boiled rice*

### Dessert

Ice Cream

**15.95**

## Samurai Feast

*Minimum of 2 persons*

### Starter

Miso Soup

6 Pieces of Chef's Choice Norimaki and Sushi

Mixed Tempura

Crispy Chicken Wings

### Main

Yakitori Chicken & Leek Skewers

10oz Shichimi Ribeye Steak

Teriyaki Salmon

*Served with boiled rice*

### Dessert

Peach Awayukikan

**29.95**

## Taste of Japan

### Starter

Miso Soup

4 Pieces Chef's Choice Sushi

Chicken and Vegetable Tempura

### Main

Yakitori Chicken and Leek Skewers

Sea Bass cooked in Shichimi Chilli and Garlic

*Served with boiled rice*

### Dessert

Peach Awayukikan

**24.50**

# Sushi Menu

## ***10 Piece Platters***

Served with wasabi paste, pickled ginger and soy sauce

### **Mixed vegetarian**

A selection of freshly made vegetarian sushi

**8.95**

### **Sushi, Sashimi & Norimaki**

A selection of freshly made nigiri sushi, norimaki rolls and sashimi.

**13.95**

### **Mixed Sashimi**

A selection of fresh slices of sashimi

**14.95**

### **Sushi & Norimaki**

A selection of nigiri sushi and norimaki rolls

**9.95**

### **Sushi & Sashimi**

A selection of sushi and sashimi

**11.95**

## ***Temaki***

*Two hand rolled sushi seaweed cones*

### **Spicy Tuna Temaki**

Diced tuna, Japanese Mayo and scallions with mixed chilli spices

**7.95**

### **Salmon & Avocado Temaki**

Salmon, avocado and cucumber topped with flying fish roe.

**6.95**

## ***Norimaki Rolls***

*8 pieces of selected filling wrapped in sushi rice and nori seaweed*

### **Kappa Maki (V)**

Cucumber

**4.25**

### **Avocado Maki (V)**

Avocado

**5.95**

### **Sake Maki**

Salmon

**6.95**

### **Maguro Maki**

Tuna

**7.95**

## ***Sushi Chef Specials***

*8 Pieces of our sushi chef's favourite maki rolls*

### **Dragon Roll**

Prawn tempura, avocado and mayo, sprinkled with crunchy tempura crumbs and a drizzle of unagi sauce.

**13.95**

### **Spicy Salmon Maki**

Spicy salmon, topped with seared salmon and a spicy sauce

**13.25**

### **Rainbow Roll**

Crabstick, avocado and mayo topped with thinly sliced salmon, seabass and tuna.

**13.25**

## ***Uramaki Rolls***

*8 pieces of selected filling wrapped in sushi rice*

<b>California Maki</b>	<b>8.50</b>	<b>Salmon &amp; Cucumber Maki</b>	<b>8.75</b>
<b>Salmon Avocado Maki</b>	<b>8.75</b>	<b>Salmon skin and spring onion</b>	<b>5.95</b>
<b>Japanese Pickle (V)</b>	<b>7.95</b>	<b>Spicy Tuna Maki</b>	<b>9.75</b>
<b>Prawn Tempura Maki</b>	<b>9.50</b>		

## ***Nigiri Sushi***

*A thin slice of fresh fish, meat or vegetable draped over hand pressed sushi rice  
2 Pieces per serving*

<b>Tako - Octopus</b>	<b>3.75</b>	<b>Ika - Squid</b>	<b>3.75</b>
<b>Saba - Mackerel</b>	<b>3.75</b>	<b>Ebi - Prawn</b>	<b>4.00</b>
<b>Sake - Salmon</b>	<b>4.30</b>	<b>Suzuki - Sea Bass</b>	<b>5.00</b>
<b>Maguro -Tuna</b>	<b>7.00</b>	<b>Unagi - Eel</b>	<b>6.50</b>
<b>Hamachi - Yellow Tail</b>	<b>6.50</b>		

## ***Sashimi***

*Thin slices of fresh fish served with soy sauce  
6 Pieces per serving*

<b>Tako - Octopus</b>	<b>5.00</b>	<b>Ika - Squid</b>	<b>5.00</b>
<b>Saba - Mackerel</b>	<b>6.50</b>	<b>Ebi - Prawn</b>	<b>6.00</b>
<b>Sake - Salmon</b>	<b>7.50</b>	<b>Suzuki - Sea Bass</b>	<b>7.95</b>
<b>Maguro -Tuna</b>	<b>9.50</b>	<b>Hamachi - Yellow Tail</b>	<b>10.95</b>

# A La Carte Menu

## **Tempura**

Healthy ingredients in a light, crispy batter,  
served with tempura dipping sauce

Mixed Vegetables (V)	Chicken	Calamari
<b>4.95</b>	<b>5.95</b>	<b>6.95</b>
Tiger Prawns	Mixed Seafood	Mixed Tempura
<b>8.95</b>	<b>8.95</b>	<b>7.95</b>

## **Kushiyaki**

Traditional Japanese street food consisting of 4 Grilled skewers

Vegetables (V)	Yakitori Chicken	Salmon	Ribeye Steak
<b>5.95</b>	<b>7.95</b>	<b>7.95</b>	<b>9.95</b>

## **Light Bites**

<b>Miso (V)</b> Traditional soybean miso soup with scallions	<b>2.95</b>
<b>Miso with Wakame and Tofu (V)</b> Traditional soybean miso soup with scallions	<b>3.25</b>
<b>Edamame (V)</b> Immature soybeans in the pod, blanched in salt water	<b>3.25</b>
<b>Fried Chilli &amp; Garlic Edamame (V)</b>	<b>4.25</b>
<b>Mushroom Katsu (V)</b> Closed cup mushrooms in breadcrumbs	<b>4.25</b>
<b>Agedashi Tofu (V)</b> Golden fried bean curd with tempura sauce and scallions	<b>4.25</b>
<b>Chicken Gyozas</b> Steamed and fried chicken dumplings	<b>5.95</b>
<b>Vegetable Gyozas (V)</b> Steamed and fried vegetable dumplings	<b>5.95</b>
<b>Seafood Gyozas</b> Steamed and fried dumplings with a seafood filling	<b>6.95</b>
<b>Chicken Karaage</b> Fried chicken pieces flavoured with a Japanese spiced marinade	<b>5.95</b>
<b>Ebi Karaage</b> Prawns flavoured with Japanese spiced marinade	<b>7.95</b>
<b>Salmon Tataki</b> Lightly seared salmon with herbs	<b>8.25</b>
<b>Tuna Tataki</b> Lightly seared tuna with herbs	<b>9.75</b>
<b>Rare beef sashimi</b> with daikon, ginger, wasabi and soy sauce	<b>7.75</b>
<b>Takoyaki</b> minced octopus balls with tempura scraps, pickled ginger and scallions	<b>5.25</b>
<b>Teriyaki Chilli Pork Ribs</b> ( <i>longer cooking time required</i> )	<b>7.25</b>
<b>Crispy Chicken wings</b> Japanese style	<b>5.25</b>

## ***Teriyaki & Shichimi Dishes***

Choose from the sweet, yet savoury Teriyaki Sauce or the traditional Japanese 7 spice shichimi flavour served with rice.

Chicken Breast	<b>11.95</b>	Vegetable (V)	<b>9.95</b>
Duck Breast	<b>15.95</b>	Salmon	<b>14.95</b>
10oz Ribeye Steak	<b>19.95</b>	Seafood Platter	<b>21.95</b>

## ***Katsu Style***

Developed in Japan with European influence, Katsu style is a method of crisping pork or chicken in breadcrumbs with a drizzle of Tonkatsu sauce for added flavour

Chicken Breast	<b>12.95</b>	Pork Fillet	<b>13.50</b>
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## ***Japanese Curry***

A rich curry sauce with vegetables, served with rice

Chicken Breast Katsu Style	Vegetables (V)	King Prawns Katsu Style
<b>10.95</b>	<b>8.95</b>	<b>12.95</b>

## ***Salads***

Tofu salad with sesame  
dressing  
**10.95**

Warm shichimi chicken  
salad with sesame dressing  
**11.95**

## ***Sides***

Sticky Rice	<b>1.95</b>	Wakame Seaweed	<b>3.25</b>
Salad	<b>3.25</b>	Pak Choi	<b>3.25</b>
Udon Noodles	<b>2.95</b>	Lemon Pepper Rice	<b>3.50</b>

## ***Donburi Dishes***

Donburi is a Japanese "rice-bowl dish" consisting of fish, meat, vegetables or other ingredients simmered together and served over rice.

### **Oyakodon**

Chicken, egg, and onions are simmered together in a dashi and soy sauce-based broth then served on top of steamed rice

**11.95**

### **Gyudon**

Beef and onion are cooked in a mixture of soy sauce, mirin, sugar and sake giving the dish a sweet, salty flavour

**14.95**

### **Katsudon**

Deep-fried pork, egg, vegetables, and condiments

**12.95**

### **Unadon**

Filletts of eel grilled in a style known as kabayaki, similar to teriyaki

**13.95**

### **Tendon**

Seafood Tempura rice bowl

**13.95**

## ***Noodles***

Choose from Yakisoba, Yakiudon, Kakeudon or Ramen noodles and add your main ingredient

Chicken Breast	<b>11.95</b>	Vegetable (V)	<b>9.95</b>
Pork	<b>11.95</b>	Beef	<b>13.95</b>
Seafood	<b>13.95</b>	Gyoza (Ramen only)	<b>21.95</b>

## ***Sukiyaki***

Noodles and vegetables stir fried, then simmered in fresh sukiyaki stock, served at your table in an iron skillet

Chicken Breast	<b>13.95</b>	Tofu (V)	<b>11.95</b>
Mixed Seafood	<b>16.95</b>	Steak	<b>14.95</b>

# Desserts

## Ice Cream

Assorted flavours from a Cheshire dairy farm

**4.95**

## Peach Awayukikan

A light and refreshing jelly dessert with fresh fruit pieces

**5.95**

## Sorbet (V)

Assorted flavours of light and refreshing sorbet

**7.95**

## Banoffee Tempura

Deep fried banana in a light batter served with toffee sauce and ice cream

**8.95**

## New York Cheesecake

Everyone's favourite, rich & decadent cheesecake

**6.95**

## Toffee Apple Tempura

Deep fried apple pieces in a light batter served with toffee sauce and ice cream

**8.95**

# Tea & Coffee

Japanese Green Tea

**3.50**

Coffee

**2.80**

English Tea

**2.50**

Cappuccino

**2.80**

Espresso (single)

**2.50**

Hot Chocolate

**2.80**

Espresso (double)

**3.00**

Latte

**2.80**

# Flora Tea

Hand crafted with natural herbal flowers into delicate flowers that bloom delightfully for your tea drinking pleasures.

## Lily Fairy

Calming, good for the digestive system and kidneys. Helps to ease and give restful sleep, good for the liver and eyes

**6.50**

## Jasmine with Love

Jasmine: Calming, good for the digestive system and kidneys

**6.50**

## Flying Snow

Marigold: Helps to soothe sore throat and cough

Coconut fruit fibre: Helps to eliminate phlegm, soothe the liver and regulate the stomach

**6.50**