THE GEORGE CHARLES

EVENING MENU SERVED FROM 5PM

SNACKS

EDAMAME Salted or Spicy (ve) 5
MARINATED OLIVES (ve) 3.5
HONEY MUSTARD CHIPOLATAS 5.5

KAISO SALAD Seaweed, Goma Sauce (v) 5 **KIMCHI** Korean Pickled Cabbage 5

BOWL OF CHIPS (ve) 4.5

SALT & PEPPER CHIPS

Spicy Mayo, Sping Onions, Fresh Chillies (ve) 5.5

MAIN COURSES

LAMB LEG SKEWER

Marinated in Chilli, Lime & Galangal. Served with Sticky Rice or Salt & Pepper Chips, Kimchi Slaw,
Mixed Salad 17.5

HALF ROAST CHICKEN

Marinated in Korean Spices. Served with Sticky Rice or Salt & Pepper Chips, Kimchi Slaw, Mixed Salad 16

PORK CHOP

Char-Grilled Pork Chop with Char Siu (Chinese BBQ) Marinade, Roasted Pineapple, Pak Choi, Kimchi Rice 17

PLUCKY BIRD BURGER

Katsu Chicken Thigh, Streaky Bacon, Swiss Cheese, Spicy Slaw, BBQ Sauce, Topped with Unagi Bang Bang Wings, Chips 15

FISH & CHIPS

Mushy Peas, Tartare Sauce (gf*) 14

GEORGE'S BIG BURGER

Two 6oz Beef Patties, Streaky Bacon, Swiss Cheese, Gherkins, House Sauce, Onion Ring, Chips 16

BAD BOY VEGAN BURGER

Vegan Patty, Pulled Jack Fruit, Vegan Coleslaw, Vegan Cheese, Vegan Burger Sauce, Baby Gem, Chips, Onion Rings 13.5

THE 'O DOG'

Named after our youngest chef, Owen. Foot-long Grandad's Sausage, Homemade Ketchup, Mustard, Onion Jam, Crispy Onions, Blacksticks Blue Cheese, Chips 14

SMALL PLATES

CRISPY FRIED SQUID

Sweet Chilli Sauce, Chilli, Togarashi 9

BANG BANG WINGS

Sweet & Spicy Sauce, Sesame Seeds 6/12

DIPS & FLAT BREADS

For two to share. Houmus, Smashed Avocado, Imam Bayildi, Crudités (ve) 10

KARAAGE CHICKEN

Sweet Chilli Mayo 8

CHICKEN SPRING ROLLS

Sweet Chilli Sauce 9

BREADED PUMPKIN

Tonkatsu Sauce 7

UNAGITACOS

Two Japanese-style Tacos, Mango & Avocado Salsa filled with Salmon or Spicy Tuna 9

GYOZA

Deep fried dumplings, traditional Gyoza sauce Chicken 8 Duck 8 Veg 7 (ve)

UNAGI SHARING PLATTER

Bang Bang Chicken Wings, Crispy Fried Squid, Kimchi, Karaage Chicken 18

UNAGI CLASSICS Katsu

Traditional Japanese java curry sauce, steamed rice, red pickled ginger, salad

Breaded Chicken 13 Tofu (ve) 12 Breaded Prawn 14 Breaded Pumpkin (ve) 12

TERIYAKI

Sweet and sticky Teriyaki sauce, steamed rice, spring onions, sesame seeds, salad

Chicken Thigh 13 Beef 15 Salmon 14

YAKISOBA

Sweet and savoury stir-fried noodles, peppers, red onion, carrots, Chinese leaves, spring onion, red pickled ginger, sesame seeds

Chicken 13

Prawn 14

Tofu & Vegetables (ve) 12

CHILLI UDON

Spicy stir-fried noodles, peppers, red onion, carrot, Chinese leaves, spring onion, red chillies

Chicken 13

Prawn 14

Tofu & Vegetables (ve) 12

THE GEORGE CHARLES

EVENING MENU SERVED FROM 5PM

CHEF'S SPECIALS

10 PIECE MIXED NIGIRI

Chef's selection of the day 16

VOLCANO ROLL

Spicy Crab and Avocado Maki, Topped With Baked Prawn and Crab, Volcano Sauce & Tobiko (10 pieces) 16

OMAKASE

Chef's platter of the day, includes Nigiri, Sashimi, Hosomaki and Uramaki Thirty pieces 52 Forty pieces 64

At busy times please allow up to 30 mins to prepare

HOSOMAKI SASHIMI NIGIRI

8 Pieces	4 Pieces
Cucumber 5	Salmon 9
Avocado 6	Tuna 9
Salmon 7	Yellowtail 10
Tuna 7.5	Seabass 10

Inari (ve) 5 Salmon 6 Tuna 6 Eel 7 Seabass 6 Prawn 6 Yellowtail 8

3 Pieces

POKE BOWLS

Traditional Hawaiian Rice Bowl with Avocado, Mango, Cucumber, Fried Carrot, Lotus Root, Kaiso, Yuzu Wasabi Dressing

Unagi Threesome (Salmon, Yellowtail, Tuna) 17.5 Poke Classic (Salmon *or* Tuna) 14 Tofu (ve) 11.5

DESSERTS

TROPICAL ETON MESS

Coconut, Vanilla, Mango, Pineapple, Passionfruit, with Vanilla Meringue and Vanilla Ice Cream (ve, gf) 7.5

UNAGIAFFOGATO

Espresso, Stem Ginger Ice Cream, Chocolate Mochi (Japanese Chocolate Truffle) (gf) 5.5 Add a glass of Suntory Toki Whisky (4), Plum Sake (3) or Yuzu Sake (3)

STRAWBERRIES, CREAM AND WHITE CHOCOLATE CHEESECAKE

Strawberry & Basil Salsa, Vanilla Ice Cream 7.5

WARM CHOCOLATE BROWNIE

Chocolate Sauce, Vanilla Ice Cream (gf) 6

URAMAKI (10 PIECES)

VEGGIE CRUNCH

Cucumber, Mango, Kampyo, Avocado, Kaiso, Takuan, Sesame (ve) 11

SALMON

Salmon, Avocado, Japanese Mayonnaise, Orange Tobiko 12

KATSU

Breaded Chicken, Cucumber, Teriyaki, Japanese Mayonnaise, Togarashi 12

RAINBOW

Avocado, Cucumber, Kampyo, Tuna, Salmon, Kaiso 13.5

SPIDER

Tempura Soft Shell Crab, Cucumber, Avocado, Truffle Mayonnaise, Orange Tobiko 15

SPICY TUNA

Tuna, Siracha, Spring Onion, Spicy Mayonnaise, Togarashi 12

MUSHU SPECIAL

Breaded Prawn, Avocado, Cucumber, Seared Salmon, Black Tobiko, Teriyaki Sauce 15.5

UNAGI SPECIAL

Breaded Prawn, Avocado, Cucumber, Fresh Water Eel, Black Tobiko, Teriyaki Sauce 16

PRAWN CRUNCH

Breaded Prawn, Seabass, Cucumber, Mango, Mayonnaise, Siracha 14.5

TUNAGI SPECIAL

Spicy Tuna, Tuna, Breaded Prawn, Cucumber, Japanese Mayonnaise, Sriracha 16.5

THE THREESOME

Salmon, Tuna, Yellowtail, Avocado, Teriyaki, Sesame, Japanese Mayonnaise 17.5

GREEN HAMACHI

Breaded Prawn, Yellowtail, Asparagus, Avocado, Jalapeño Mayo, Fresh Jalapeños 17.5

TIGER

Breaded Prawn, Cucumber, Seared Salmon, Seared Eel, Teriyaki, Spicy Mayo, Togarashi 16

CRISPY TOFU

Tofu, Cucumber, Red Peppers, Teriyaki Sauce, Crispy Shallots (ve) 10.5

CALIFORNIA

Crab Meat, Avocado, Mayonnaise, Sesame Seeds 14

CRISPY DUCK

Crispy Shredded Duck, Cucumber, Spring Onion, Plum Sauce, Hoisin 14