

N O O D L E S

YAKISOBA

A Japanese stir-fried wheat noodle dish prepared with a sweet and savoury Yakisiba sauce with mixed peppers, pak choi, onion and beansprouts.

Chicken (GFO)	14.00	Prawn (GFO)	16.00
Buta Pork (GFO)	14.00	Vegetable & Tofu (GFO) (V)	12.00

YAKI UDON

A hearty Japanese favourite - thick, chewy udon noodles with fresh vegetables and rich, savoury flavour

Chicken (GFO)	14.00	Prawn (GFO)	16.00
Buta Pork (GFO)	14.00	Vegetable & Tofu (GFO) (V)	12.00

R A M E N

Best enjoyed hot, our ramen brings together hearty, savoury miso broth with delicate garnishes for an elegantly simple Asian meal. Served with wheat noodles, pak choi, beansprouts, seaweed, and a soft boiled egg.

Chicken (GFO)	16.00	Prawn (GFO)	18.00
Buta Pork (GFO)	16.00	Vegetable & Tofu (GFO) (V)	14.00

(V) Vegetarian (VE) Vegan (GF) Gluten Free (GFO) Gluten Free Option
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Information before placing your order

S M A L L P L A T E S

Grilled Edamame (GF) (VE) 4.50	Chicken Soup (GF) 5.00
Finished with Maldon sea salt & Shichimi powder	A light broth with shredded chicken, spring onions & lemongrass
Prawn Tempura 10.00	Korean Fried Chicken (GF) 8.00
Deep fried black tiger prawns & sesame dressing	In a spicy Korean sauce
Fresh Cauliflower (VE/GF) 7.00	Meaty Spare Ribs (GF) 8.00
In Ssamjang sauce	Slow cooked in a sweet honey sauce
Wakame Salad (VE) 4.50	Vegetable Spring Rolls (V) 7.00
Crisp seaweed tossed in sesame-soy dressing with carrots, mooli & beetroot	With a Japanese Sichimi vinergarette spicy sauce
Devilleed Prawns 10.00	Pork Gyoza 7.00
Tempera prawns in Bam Bam sauce	Steamed & fried dumplings with a Japanese Sichimi, spicy vinegar sauce
Vegetable Gyoza (V) 5.50	Chicken Gyoza 7.00
Steamed dumplings with Thai sweet chilli sauce	Steamed & fried dumplings with a Japanese Sichimi, spicy vinegar sauce
Prawn Gyoza 8.00	
Steamed & fried dumplings with a Japanese Sichimi, spicy vinegar sauce	

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SUSHI PLATES

Fat-rolled sushi, Japanese sushi rice with various fillings served with wasabi & pickled ginger (8PCS)

Big Futo Maki Roll (VE/GFO) Avocado, mango, carrots, mooli, red beetroot, cucumber & takun rolled in nori seaweed.	8.00	Spicy Saku Tuna Roll (GFO) Premium Saku tuna & cucumber rolls garnished with sriracha sauce, sriracha powder & green tobico	10.00
Salmon Avocado Roll (GFO) Salmon & avocado rolls garnished with spicy mayo, orange tobico & kewpie mayo	10.00	Tempura Tiger Prawn Roll Tiger prawn & mango rolls garnished with teriyaki, tobico & kewpie mayo	10.00
Prawn & Avocado Breaded prawn & avocado rolls garnished with dried shallots, teriyaki & sriracha	12.00	Chicken Roll (GFO) Deep fried tempura teriyaki chicken rolls garnished with kewpie mayo & srirachi	10.00
Soft Shell Crab Soft shell crab tempura garnished with spicy mayo, yuzo tobico & kewpie mayo	11.00	Unagi Fresh water eel, avocado & cucumber rolls garnished with Unagi sauce & yuzo tobico	14.00
Tempura Seabass Tempura seabass, cucumber & pickled ginger rolls garnished with teriyaki & sriracha mayo	12.00		

NIGIRI SUSHI

Traditional nigiri: soft, seasoned rice paired with fresh fish or seafood for a clean, classic bite (4PCS)

Prawn Nigiri (GFO)	10.00	Tuna Nigiri (GFO)	10.00
Salmon Nigiri (GFO)	10.00		

SASHIMI

Thinly sliced fresh fish or seafood, served simply to showcase pure, clean flavour (4PCS)

Tuna (GFO)	12.00	Salmon (GFO)	10.00
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BENTO BOX

Chicken Bento	25.00
Fried chicken, chicken Katsu, sticky rice, chicken sushi rolls, pak choi, miso soup, pickles, cheesecake	
Prawn Bento	25.00
Tempura prawn, dynamite prawn, sticky rice, fried prawn sushi rolls, pak choi, miso soup, pickles, cheesecake	
Vegetable Bento (V)	25.00
Tempura vegetables, saute mixed vegetables, sticky rice, futo maki sushi rolls, pak choi, miso soup, pickles, cheesecake	

BAO BUNS

Pillowy steamed buns, delicately folded and filled with savoury flavours

Vegetable Yakisoba Bao (V)	6.00
Sweet potato & aubergine	
Chicken	6.00
Breaded chicken breast with Katsu sauce	
Crispy Duck	6.00
Spring onion, cucumber & Hoi Sin sauce	

TWO BUNS

CHILDREN

Chicken Katsu	10.00
Served with sticky rice	
Chicken Burger	12.00
With cheese, cucumber & kewpie mayo in a brioche bun. Served with fries	
Wagyu Burger	12.00
With cheese, cucumber & gherkins in a brioche bun. Served with fries	
Vegetable Bao Bun	10.00
Sweet potato & aubergine in a steamed bun. Served with fries	
Battered Chicken Bites & Chips	8.00
Battered Fish Goujons & Chips	8.00

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GRILL MENU

Corn on the Cob (GFO) (VE) With sesame dressing	7.00	Grilled Asparagus (GFO) (VE) With sesame dressing	8.00
Yakitori Nagima (GF) Local chicken thigh in teriyaki sauce	8.00	Teriyaki Salmon (GFO) In a sweet Teriyaki sauce	8.00
Sticky Pork Belly (GFO) Tender cubes of sticky pork belly in a honey & ginger soy sauce	8.00	Rock Prawn Tempura With pineapple and Sriracha mayonnaise sauce	8.00
Beef Meatballs With Korean	8.00		

SIZZLING PLATTER

Sizzling Chicken Spicy, tender chicken thigh glazed in Japanese Teriyaki sauce served with mixed vegetables, finished with a garlic soy pouring sauce. Served with sticky rice or fries.	16.00
Sizzling Pork Juicy pork belly glazed with sriracha served with mixed vegetables, finished with a garlic soy pouring sauce. Served with sticky rice or fries.	16.00
Sizzling Beef Tender sirloin steak glazed in a sweet & spicy mint sauce served with pak choi, finished with a garlic soy pouring sauce. Served with sticky rice or fries.	20.00
Sizzling Tiger Prawn Succulent Tiger Prawns served with mixed vegetables, finished with a sesame pouring sauce. Served with sticky rice or fries.	20.00

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B I G P L A T E S

Chicken Katsu	20.00
Crispy, golden panko coated chicken breast served with a rich, mildly spiced Java Katsu curry sauce, served with coconut rice	
Teriyaki Salmon (GF)	18.00
Pan seared salmon glazed in a sweet & savoury Teriyaki sauce served with grilled pan-fried asparagus spears and pak choi	
Thai Coconut Green Curry with Chicken or Seabass (GF)	20.00
Thai green curry made with fragrant herbs and creamy coconut milk, served with coconut rice	
Beef Rendang (Ox Cheeks) (GF)	22.00
A rich Indonesian and Malaysian beef stew with tender ox cheeks slow cooked in a fragrant blend of spices	
Grilled Vegetable & Tofu Curry in Tomato Sauce (V/VE) (GF)	16.00
Mixed seasonal vegetables simmered in a rich, creamy coconut curry sauce infused with aromatic spices	
Slow Cooked Pork (GF)	18.00
Confit pork belly in a rich broth	
French Trimmed Lamb Chops	22.00
Served with a corriander mint sauce, yoghurt & teriyaki sauce. Served medium rare	
Chicken Jungle Curry	22.00
Fragrant curry with seasonal vegetables, served with coconut rice & naan	
Rogan Josh Lamb Shank	30.00
Slow braised lamb shank in a rich Kashmiri rogan josh sauce, served with coconut rice & naan	
Goan Tiger Prawns (GF)	22.00
Served in a rich tomato curry sauce, with onion, fresh tomato, coconut milk & Thai chillies	
Local Sirloin of Beef	20.00
Gochujang and sriracha marinated sirloin served with a black garlic sauce finished with lotus fruit crisps. Served rare	

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S I D E S

Coconut Sticky Rice (GF) (VE) 3.00

Cooked in lemon grass & coconut milk

Egg Fried Rice (GFO) (V) 4.00

Basmati rice fried with egg

Tender Stem Broccoli (GFO) (V) 5.00

Stir fried with sesame sauce

Pak Choi (GF) (VE) 5.00

Sauteed in light soy sauce

Yakisoba Noodles (VE) 5.00

Buckwheat noodles sauted with sweet chilli sauce

Chips (GF) (VE) 3.00

Lightly seasoned

Garlic Fried Rice (GFO) (VE) 4.00

Basmati rice fried with fresh garlic

Chicken Fried Rice (GFO) 6.00

Basmati rice fried with egg & chicken

Sauteed Mixed Vegetables 4.00

With soy sauce

Thai Rice Noodles (GF) (VE) 4.00

Rice noodles saute in a sweet sauce

Salt & Chilli Chips (GF) (VE) 4.00

Garnished with Maldon sea salt & chilli flakes

Naan Bread (V) 3.00

Served warm with butter

D E S S E R T S

Cheesecake (V) 8.00

Homemade cheesecake of the day served with seasonal fruit

Mochi 7.00

Selection of mochi.

Ice Cream (V) 6.00

Two scoops of vanilla or chocolate

Carrot Cake (V) 8.00

Served with vanilla ice cream

Chocolate Fudge Cake (V) 8.00

Served with vanilla ice cream

Sorbet (GF) (VE) 6.00

Please ask for today's flavours

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