

TEPPANYAKI

CHINATOWN

DRINKS MENU

WHITE WINES

125ml | 250ml | Bottle

Primi Soli, Italy – Pinot Grigio

£3.75 | £6 | £18

Dry, crisp and fruity with a wonderful hint of lemon

Central Monte, Chile – Chardonnay

£4.25 | £6.70 | £20

Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey

Inkosi, South Africa – Sauvignon Blanc

£4.75 | £7.40 | £22

Aromatic on the nose, hints of green apples, balanced acidity with long crisp finish

La Sablette, Sevre et Maine sur Lie, France – Muscadet

£28

Made from Melon de Bourgogne grapes. Balanced acidity, and fresh fruit flavours with a crisp finish

Duberny Organic, Languedoc, France – Viognier, Chardonnay

£29

Fantastic blend of top quality whites from cool coastal vineyards

Arthur Metz, Alsace, France – Gewurztraminer

£32

Aromatic, dry taste with fresh notes of grapefruit, yellow apples, lemons and minerals

Patriarche Pere et Fils, Macon-Villages, Burgundy, France – Chardonnay

£33

Produced in the Maconnais, this wine is well balanced, fleshy, aromatic and fruity

Te Papa, Marlborough, New Zealand – Sauvignon Blanc

£35

Apple-green hue with aromas of guava and melon. Shows all the hallmarks of this world-class region

Domaine Durand, Sancerre, France – Sauvignon Blanc

£45

Full bodied, velvety, with great fruit intensity and on the sweet side. Honey, lychee, kumquat flavour

Fourchaume, Chablis 1er Cru, France - Chardonnay

£70

Stunning white, mature, long rich wine with fruity flavours and mineral notes

ROSE WINES

125ml | 250ml | Bottle

Charlie Zin, California – Zinfandel Rose

£4.25 | £6.70 | £20

Fruity and fresh with a pleasant feel. A refined rose laden with red fruit and hints of delicate spices

Le Farniente, France – Grenache Rose

£4.75 | £7.40 | £22

Pale pink and bright. Fresh red berries, like wild strawberries and raspberries on the nose. Fruity rich

Quinson, Provence, France – Rare Rose Blend

£5.25 | £8.40 | £25

Pale pink with flavours of red currants and cranberries. Excellent bottle of rose

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RED WINES

125ml | 250ml | Bottle

Luna Azul, Chile– Merlot

£3.75 | £6 | £18

Varietal aromas of cassis and liquorice. Fleshy and full with flavours of plum and sweet spice

Jarrah Wood, Australia – Shiraz

£4.25 | £6.70 | £20

Classic Australian Shiraz packed with ripe cherry and raspberry flavours with pepper spice finish

Equino, Argentina – Malbec

£5.25 | £8.40 | £25

A mix of plum, raspberry and blackberry. Medium bodied, yet soft and silky with seductive tannins

Victor Berard, France – Beaujolais Village

£27

Light and fragrant with attractive fresh berry fruits and high ripe tannins. Unmistakable Beaujolais

Dulong Reserve, France – St Emilion

£32

Great, rich and fleshy structure. Note of liquorice, red and black fruits aromas at the end

Cycles Gladiator, USA – Pinot Noir

£36

Plum, cherry and melba toast wrap around the tongue which gives way to pomegranate on the finish

Marques del Atrio, Rioja Reserva, Spain – Tempranillo

£40

Intense and mature, high presence of fruits with the sweet and vanilla oaky notes

Manfredi DOCG, Barolo, Italy – Nebbiolo

£55

The Barolo wine, of ancient and noble origins, aged in Slovenian oak barrels and intensely ruby red

Domaine Giraud, Chateaufeuf du Pape, France – Rhone Valley Blend

£65

Needs to breathe! Rich, round and full. Deep garnet with bouquet of red berries and spices

Amarone della Valpolicella Classico DOCG Botter, Italy – Corvina, Rondinella and Molinara

£75

An elegant wine with Christmas cake aroma. Warm and rich with silky tannins and a long finish

Patriarche Pere et Fils Nuits Saint Georges, France – Pinot Noir

£95

Ruby red in colour with youthful purple hints. Concentrated nose with red ripe fruit aromas and rich woody tones. Well-structured, expressive, fine and elegant long finish. Let it breathe

CHAMPAGNES | PROSECCO

125ml | Bottle

Prosecco Il Castelli DOC

£5.95 | £28

Champagne De Castelnau Brut N/V

£49

Champagne De Castelnau Rose N/V

£55

Perrier-Jouët Brut

£65

Laurent Perrier Rose

£85

Dom Perignon

£175

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SAKE

Ozeki Hollister, California; Honjozo; 14.5%

Dry, smooth taste. Ideal for first time sake drinkers and easy to food match

Cup
35ml
£2.50

Small Pot
125ml
£7.50

Shindo Yamagata; Honjozo; 14.2%

Powerful nose of pears, cut apples with lovely caramelised pear flavours

£3.30

£10

Gassan Yamagata; Junmai Ginjo; 15.4%

Delicate fruity sake, hints of honeydew and strawberry

£3.60

£11

Choryo Nara; Tarusake; 15.5%

A richly flavoured and mature sake with aromatic elements of cedar wood

£4

£12

Choya Osaka; Umeshu, 10%

The original sweet plum wine with a delicate aroma and exquisite creamy flavour

£2.75

£9

Karatanba Hyogo; Honjozo; 15.4%

Easy drinking, dry and smooth, with a light fruity flavour, a creamy feel and a clean finish

300ml Bottle

£17

Miyanoyuki Mie; Junmai Ginjo; 17.6%

Classy smooth sake with pear, hints of tangerine and mango with a spicy finish

300ml Bottle

£22

Hana Fuga Hyogo; Sparkling Yuzu; 5%

Sparkling sake. Light, refreshing and tangy, bringing the yuzu fruit flavour to life

250ml Bottle

£15

BEERS

Asahi (Draught) – Japanese dry beer, 5.2%

Half £2.75

Pint £4.75

Kirin – Japanese malt beer, 4.6%

Bottle

£4.50

Bintang – Indonesia, 4.7%

Bottle

£4.25

Beerlao – Laos, 5%

Bottle

£3.95

Peroni – Italy, 5.1%

Bottle

£4.25

Beck's Blue (Non Alcoholic Beer)

Bottle

£2.95

South West Orchards – Dry craft cider, 5%

Bottle

£4.25

SPIRITS

VODKAS

House Vodka

£3.50

Absolut Vodka

£3.95

Absolute Citron

£3.95

Sipsmith

£4.25

Grey Goose

£4.95

Ciroc

£5.25

GINS

House Gin

£3.50

Portobello Road

£3.95

Edinburgh Rhubarb

£3.95

Hendrick's

£4.25

Sipsmith

£4.25

Manchester

£6

RUMS

Malibu

£3.50

Bacardi

£3.75

Goslings Dark Rum

£3.95

Kraken Spiced Rum

£3.95

Appleton Estate Signature Blend

£3.95

Havana Anejo Especial

£3.95

BRANDIES

Martel VS

£4.25

Courvoisier VS

£4.50

Hennessy VS

£4.75

Remy Martin VSOP

£4.95

Remy Martin XO

£12.50

WHISKIES

House Whisky

£3.50

Jameson

£3.95

Jack Daniel's

£3.95

Johnnie Walker Black

£4.25

Glenmorangie 10yo

£4.25

Glenfiddich 12yo

£4.25

The Glenlivet Founder's Reserve

£4.25

Laphroaig

£4.50

The Macallan Gold







£5

Nikka From The Barrel

£7.50

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SOFT DRINKS

	Small	Large
Fruit Juices – Orange, Cranberry, Apple, Pineapple – or why not mix them?!	£1.95	£3.25
Cordials – Blackcurrant, Lime, Orange – with water or soda	£0.50	£1
Club Soda	£0.50	£1
Schweppes Lemonade	£1.95	£3.25
	£1.95	£3.25
	£1.95	£3.25
	330ml Bottle	£2.95
	330ml Bottle	£2.95
	330ml Bottle	£2.95
	275ml Bottle	£2.95
Red Bull	250ml Can	£3.25
Bottled Mineral Water– Still or Sparkling	£2 Small	£4 Large
TEAS		Pot
Hoji Cha – Japanese roasted green tea		£2.50
Jasmine – Chinese fragrant floral tea		£2.50
COFFEES		
Americano		£2.25
Espresso	£2 Single	£3.25 Double
Latte		£3
Cappuccino		£3
DESSERTS		
Cheshire Farm Ice Cream– Vanilla, Chocolate or Strawberries & Cream (per scoop)		£2.75
Yuzu Mochi – Japanese ice cream wrapped in a yuzu-flavoured jelly-like pastry		£4.75
Doryaki & Tea – Hot Japanese pancake filled with red bean paste, served with a pot of tea		£6

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TEPPANYAKI

CHINATOWN

“Our main focus is to serve outstanding Japanese cuisine and to share with you our authentic teppanyaki cooking culture without the gimmicks – we are all about the food”

SET MENUS

The complete Japanese Teppanyaki dining experience

All Teppanyaki main courses are served with egg-fried rice and stir-fried vegetables

BEJI (V) £22

Miso Soup

Vegetable Tempura, Vegetable Gyoza & Cucumber Nigiri

Tofu Steak & Aubergine Teppanyaki

KYOTO £28

Miso Soup

Harumaki Spring Roll, Fishcake, Salmon Nigiri & Spicy Tekka Maki

Chicken Fillet OR Salmon OR Duck OR Sirloin Steak Teppanyaki

SAMURAI £37

Miso Soup

Harumaki Spring Roll, Fishcake, Salmon Nigiri & Spicy Tekka Maki

Sirloin Steak AND Chicken Fillet AND Duck Breast Teppanyaki

Ice cream OR Sweet Plum Sake

MIYAKO £40

Miso Soup

Harumaki Spring Roll, Fishcake, Salmon Nigiri & Spicy Tekka Maki

King Prawns AND Salmon Fillet AND Scallops Teppanyaki

Ice cream OR Sweet Plum Sake

IMPERIAL £45

Miso Soup

Harumaki Spring Roll, Fishcake, Salmon Nigiri & Spicy Tekka Maki

Lobster Tail AND Fillet Steak AND Duck Breast AND Scallops Teppanyaki

Ice cream AND Sweet Plum Sake

Ask a member of our team about Gluten Free alternatives on the starters.

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COLD APPETIZERS

NIGIRI SUSHI – Two delicately and individually prepared pieces of sushi

Ebi Nigiri – cooked prawn (GF)	£3.95
Salmon Nigiri (GF) – raw salmon	£3.95
Soft Shell Crab Nigiri – deep-fried crab	£4.75
Tuna Nigiri (GF) – raw tuna	£4.95
Unagi Nigiri – grilled eel (GF)	£5.45
Cucumber Nigiri (V)(GF)	£2.95

MAKI SUSHI – Six pieces of freshly prepared layered sushi roll

Spicy Tekka Maki – spicy tuna and spring onion (GF)	£8.95
California Maki – cooked prawn, avocado and fish roe (GF)	£8.95
Salmon & Cucumber Maki (GF)	£9.95
Soft Shell Crab Maki – deep-fried crab	£9.95
Unagi & Avocado Maki (GF) – grilled eel and avocado	£9.95
Cucumber & Avocado Maki (V)(GF)	£7.95

SASHIMI – prepared using the freshest fish and most flavoursome beef

Sashimi - tuna, salmon & cured mackerel (9pcs) (GF)	£12.95
Beef Sashimi – very rare beef, thinly cut (GF)	£14.95

HOT APPETIZERS

Edamame (V)(GF) – soya bean pods with salt and a dash of Tagarashi Chilli	£3.95
Miso Soup (V)(GF) – made from young soya bean with tofu, spring onion and wakame	£3.95
Tamago Dobin Soup – crabmeat, egg & veg	£4.95
Harumaki (V) – vegetable spring rolls	£5.95
Mixed Seafood Fishcakes – our chef's own recipe	£5.95
Tori Namban Suki – chicken wings cooked in Japanese vinegar	£5.95
Veg Gyoza (V) – vegetable dumplings	£5.95
Chicken Gyoza – chicken dumplings	£6.95
Spicy Calamari – tender squid dusted with flour and deep-fried	£6.45
Pan-fried King Scallop with Ginger & Spring Onion (GF)	£6.95
Chicken Yakitori (H) (GF) – chicken skewers cooked in teriyaki sauce	£6.95
Chicken & Beef Kushiyaki (GF) – skewers cooked in teriyaki sauce and garlic	£8.95
Vegetable Tempura (V) – mixed vegetables in a Japanese light batter	£5.95
Ebi Tempura – prawns in a Japanese light batter	£7.95
Mixed Seafood Tempura – mixed seafood in a Japanese light batter	£9.95

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TEPPANYAKI - MAIN COURSES

All dishes except noodles & okonomiyaki are complimented with fried rice & yasai itame (mixed veg) and are cooked in front of you in our famous house 'Tokyo Sauce' – Japanese butter & teriyaki sauce

MEAT (GF)

Sirloin	£16.95
Fillet of Beef	£18.95
Lamb Loin	£17.95
Duck Breast	£16.95
Chicken Fillet (H)	£14.95

FISH & SEAFOOD (GF)

Sea Bass Fillet	£17.95
Loch Duart Salmon Fillet	£17.95
Monkfish	£18.95
King Prawns	£18.95
Scallops	£19.95
Lobster Tail	£22.95

SPECIALS (GF)

Meat Combo – sirloin beef, chicken & duck	£28.95
Seafood Combo – king prawn, salmon & scallops	£28.95
Land & Sea – fillet beef & lobster tail	£35.95
Ozuyaki – rolled sirloin beef stuffed with mushrooms, spring onion & garlic. Legendary dish!	£19.95
Tofu Steak & Aubergine (V)	£13.95

OKONOMIYAKI

Described as a Japanese pizza or pancake. You decide! Made right in front of your eyes, from eggs, bonito fish flakes, tempura, cabbage, onions, carrots, broccoli, and topped with mayonnaise & yakiniku sauce

King Prawn Okonomiyaki	£16.95
Chicken Okonomiyaki (H)	£14.95
Vegetables Okonomiyaki (V)	£13.95

NOODLES

Choose from either **Yakisoba (thin yellow egg noodles)** or **Udon (thick white wheat noodles)**

All are cooked in our Tonkatsu Japanese sweet sauce

King Prawn Noodles	£15.95
Sirloin Beef Noodles	£15.95
Chicken Fillet Noodles (H)	£14.95
Vegetable Noodles (V)	£12.95

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EARLY EVENING & WEEKEND MENU £11.95

(Monday – Thursday 3 - 6pm)

(Friday – Sunday 12 – 5pm)

Our spectacular deal!

Two courses, plus a drink or a scoop of ice cream

STARTERS (Choose one)

Miso Soup (V/GF)

Chicken Yakitori (H/GF) – chicken teriyaki skewer

Harumaki (V) - vegetable spring rolls

Mixed Seafood Fishcakes

MAIN COURSES (Choose one)

Served with fried rice & yasai mixed veg. Cooked in front of you with our famous Tokyo sauce – Japanese butter and Teriyaki. (All GF)

Duck Breast

Salmon Fillet

Chicken Fillet (H)

Tofu Steak & Aubergine (V)

DRINK:

Coke, Diet Coke, Lemonade

Orange, Pineapple, Apple or Cranberry Juice

Pot of Roasted Green Tea or Jasmine Tea

OR

ICE CREAM: (Choose one)

Vanilla

Chocolate

Strawberries & Cream



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CHINESE NEW YEAR LUNCH MENU

£12.95

Available until 5pm

STARTERS (Choose one starter)

Miso soup (V) – made from young soya bean, spring onions tofu and wakame

Chicken Yakitori (H) – fillet breast cut into cubes, skewered and cooked in teriyaki sauce

Harumaki (V) – Japanese vegetable spring rolls

Mixed seafood fishcakes

MAINS (Choose one main)

All mains are served with Teppanyaki fried rice & yasai itame mixed vegetables.

Cooked in front of you in our house Tokyo sauce – Japanese butter & teriyaki.

Duck breast – we recommend have it cooked medium

Salmon fillet – its from Loc Duart, so its damn good!

Chicken fillet (H)

Tofu steak & aubergine (V) – awesome vegetarian dish!

DRINKS CHOICES: (Choose one drink)

Coke, diet coke, lemonade

orange, pineapple, apple, cranberry

or green tea



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