A LA CARTE MENU

For allergy information on any of the dishes we serve, please ask a member of staff for our leaflet
APPETISERS  
- 先付-

Nibbles while you wait: To share - All 3.95 or 3 for 10

EDAMAME
BOILED BABY SOYA BEANS WITH MALDON SALT – SERVED WARM

NASU AGEBITASHI
BRAISED AUBERGINE NASU COOKED IN DASHI WITH SOY & GINGER

KYU-RI
PICKLED CUCUMBER IN CHILI, GARLIC & TOASTED SESAME OIL

OYSTER SHOOTERS

£3 PER SHOT (AVAILABLE IN 6 OR 12'S ONLY)

FRESH LINDISFARNE OYSTER COCKTAILS WITH A JAPANESE TWIST
- SIX DIFFERENT FLAVOURS - OGINO STYLE

Dozen  
Or  
Half dozen

To ensure our oysters are super fresh: we limit stock each day:  
Pre-ordering is recommended as it is very popular
STARTERS
- 前菜 -

EBI TEMPURA
KING PRAWNS IN LIGHT JAPANESE BATTER: WHITE MISO & LIME AIOLI: GREEN TEA SALT

8.50

VENISON GYO-ZA
NORTH YORKSHIRE WILD VENISON & CHINESE LEAF DUMPLINGS: BLACKBERRY: DARK SOY DIP

9.95

MAGURO – OGINO SIGNATURE 🚫
YELLOW FIN TUNA SASHIMI: KUSHIRO KONBU JELLY: COMPRESSED CUCUMBER: BURNT RED MISO: GREEN APPLE PEARLS: TUILE WITH BLACK SESAME: BLUE BUTTERFLY PEA FLOWER TEA BROTH

11.90

PORK KAKUNI
12 HOUR SLOW BRAISED PORK BELLY WITH CRUNCHY SKIN MARINATED IN SOY: MIRIN: GINGER & GARLIC – TOPPED WITH SHREDDED ONIONS & SUGAR SNAP PEA

7.95

WAFU FISHCAKE

9.50

BEEF TATAKI
BRITISH BEEF FILLET TATAKI (SEARED CARPACCIO STYLE): MANGO AND GREEN CHILI SALSA: SWEET SOY: SESAME OIL: RED ONION: SOY BALSAMIC REDUCTION & GARLIC CHIPS

11.50

🎉 ZENSAI TASTING PLATTER FOR 2

18.50

CHEF’S SELECTION - SPECIAL TASTING PLATTER WITH FIVE KINDS OF DELICIOUS WARM & CHILLED CANAPÉS
- THE BEST WAY TO EXPERIENCE A TASTE OF JAPANESE CUISINE! -

£9.00 P/P THERE AFTER
SUSHI ROLLS
- 巻き寿司 -

**Small Roll - 細巻き**
Recommended as a starter or middle (8pc)

Saké Avocado  6.90
Scottish Salmon & Avocado

Tekka Maki  7.50
Indian Ocean Yellow Fin Tuna: Asparagus: Spring Onion

Kara-Age Chicken  7.20
Soy Marinated Chicken: Red Onions: Wasabi Mayo

California  8.50
Wild Blue Crab: Cucumber: Avocado: Tobiko Caviar

**Ogino Signature Roll - 太巻き**
Recommended as a starter: middle or main (8pc)

Red Hot Tuna  14.25

Flying Tiger  14.90
King Prawn Tempura: Mango: Mixed Pepper: Asparagus: Black & Orange Tobiko

Hoisin & Black Berry Duck  16.60
Slow Smoked Leven Duck Breast: Japanese Mustard Leaf: Cucumber: Spring Onion: Blackberry & Hoisin Sauce

Crunchy Spider Crab:  15.50
Soft Shell Crab Tempura: Cucumber: Avocado: Spring Onion: Crunchy Tempura Flakes: Sweet Eel Sauce

Tempura Prawn: Grilled Salmon & Miso Aioli  17.50
King Prawn Tempura: Avocado: Mixed Pepper: Wrapped with Scottish Salmon Sashimi: Miso Aioli and Grilled on top to finish

Blue Snow  17.95

Gyu-Maki  17.50

利き酒
Sake Tasting Flight

Start with cocktail
Shun-ka
Ume saké, Sloe gin, Cranberry garnished with raspberries

Enjoy with mains
Nanbu Bijin
Chilled on ice

Finish off with
Ume Shu or Warm Sake

£16.95
# Nigiri & Sashimi Platter

## Nigiri - 2pc

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<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Salmon</td>
<td>4.0</td>
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<tr>
<td>Tuna</td>
<td>4.3</td>
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<tr>
<td>Suzuki - Bass</td>
<td>3.8</td>
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<tr>
<td>Tai - Bream</td>
<td>3.8</td>
<td></td>
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<tr>
<td>Ebi - Boiled Prawn</td>
<td>3.8</td>
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<tr>
<td>Saba - Cured Mackerel</td>
<td>4.0</td>
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## Aburi - Seared on Top - 2pc

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<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Salmon (Yuzu)</td>
<td>4.2</td>
<td></td>
</tr>
<tr>
<td>Tuna (Spicy Teriyaki)</td>
<td>4.5</td>
<td></td>
</tr>
<tr>
<td>Beef Fillet (Spicy Teriyaki)</td>
<td>4.65</td>
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<tr>
<td>Smoked Duck (Blackberry Soy)</td>
<td>4.75</td>
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## Sashimi

**Chef’s Selection - 3 or 5 kinds of seasonal fish (3 slices of each)**

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<table>
<thead>
<tr>
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<tbody>
<tr>
<td>3kinds</td>
<td>16.40</td>
</tr>
<tr>
<td>5kinds</td>
<td>23.90</td>
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</tbody>
</table>

## Ogino Nigiri & Sashimi Platter

**Chef’s selection of 6 nigiri and 3 kinds (2 slices of each) of seasonal fish sashimi**

22.80

## Sushi Platter

**Chef’s selection of 3 or 7 nigiri sushi and a rolled sushi (8pc) of the day**

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<tr>
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<tbody>
<tr>
<td>3pc+Roll</td>
<td>14.90</td>
</tr>
<tr>
<td>7pc+Roll</td>
<td>20.50</td>
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</tbody>
</table>
### MAINS

#### FROM THE SEA

<table>
<thead>
<tr>
<th>SUZUKI : SEABBASS</th>
<th>KAREI : LEMON SOLE</th>
<th>EBI &amp; HOTATE: PRAWN &amp; SCALLOPS</th>
</tr>
</thead>
<tbody>
<tr>
<td>PAN FRIED SEA BASS: SEAFOOD</td>
<td>KAREI (SOLE): PONZU CITRUS</td>
<td>PAN FRIED KING SCALLOPS:</td>
</tr>
<tr>
<td>SALSA: OCTOPUS FRITTO:</td>
<td>SWEET SOY VINAIGRETTE : BURNED</td>
<td>PRAWN IN FILLO: JAPANESE YAM:</td>
</tr>
<tr>
<td>AUBERGINE: WATER-CHESTNUTS</td>
<td>ONION BUTTER: GARLIC SHOOTS:</td>
<td>BLACK QUINOA: PANCHETTA:</td>
</tr>
<tr>
<td>EDAMAME PURÉE: CORIANDER &amp;</td>
<td>VEG NOODLE: POMEGRANATE:</td>
<td>EDAMAME: SWEET SCALLOP ROE,</td>
</tr>
<tr>
<td>CARROT PURÉE : SOY-BASED</td>
<td>SESAME OIL : CRISPY FISH BASKET</td>
<td>CHERRY TOMATO &amp; MISO BROTH:</td>
</tr>
<tr>
<td>BEURRE BLANC</td>
<td></td>
<td>AO-NORI SEAWEED</td>
</tr>
<tr>
<td><strong>Recommended sides:</strong></td>
<td><strong>Recommended sides:</strong></td>
<td><strong>Recommended sides:</strong></td>
</tr>
<tr>
<td><strong>Egg fried rice</strong></td>
<td><strong>Egg fried rice</strong></td>
<td><strong>Sauteed vegetables</strong></td>
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<tr>
<td><strong>Wine pairing:</strong></td>
<td><strong>Wine pairing:</strong></td>
<td><strong>Wine pairing:</strong></td>
</tr>
<tr>
<td><strong>Chenin Blanc (South Africa)</strong></td>
<td><strong>Sancerre AC, Domaine Curot</strong></td>
<td><strong>Pecorino DOCG (Italy)</strong></td>
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<tr>
<td><strong>21.90</strong></td>
<td><strong>19.50</strong></td>
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<td></td>
<td></td>
<td><strong>19.80</strong></td>
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</tbody>
</table>

#### FROM THE LAND

<table>
<thead>
<tr>
<th>HALF SMOKED KAMO : LEVEN DUCK</th>
<th>BUTA : YORKSHIRE PORK</th>
<th>USHI : BEEF</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Recommended sides:</strong></td>
<td><strong>Recommended sides:</strong></td>
<td><strong>Recommended sides:</strong></td>
</tr>
<tr>
<td><strong>Fried rice or noodles</strong></td>
<td><strong>Steamed white rice</strong></td>
<td><strong>Garlic rice</strong></td>
</tr>
<tr>
<td><strong>Wine pairing:</strong></td>
<td><strong>Wine pairing:</strong></td>
<td><strong>Wine pairing:</strong></td>
</tr>
<tr>
<td><strong>Merlot, Undurraga (Chile)</strong></td>
<td><strong>Biberius Ribera del Duero</strong></td>
<td><strong>Chateau Rocher (France)</strong></td>
</tr>
<tr>
<td><strong>22.90</strong></td>
<td><strong>18.50</strong></td>
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|                               |                                | **24.50**
KAGOSHIMA WAGYU BEEF
PRE-ORDER ONLY

Fillet:
- 225g (8oz) $85.00
- 500g (for 2) $175.00
- 1kg (for 4) $340.00

Served with 3 sauces: Fresh wasabi and butter soy, Smoked garlic miso, sansho spice shimeji mushroom cream sauce

Recommended sides: Garlic butter rice

SOUP & SIDE DISH
- 汁物 & 飯物

STEAMED WHITE RICE
PREMIUM JAPANESE WHITE RICE $3.20

KAKUNI FRIED RICE
SHREDDED BELLY PORK IN FRIED RICE WITH SOY: FREE RANGE EGGS & VEGETABLES $3.95

EGG FRIED RICE
FRIED RICE WITH SOY: FREE RANGE EGGS & VEGETABLES $3.95

GARLIC BUTTER RICE
FRIED RICE WITH SOY: GARLIC BUTTER $3.95

WASABI MASH
MASHED POTATO WITH A KICK OF WASABI $3.95

FRIED NOODLES
NOODLES PAN FRIED IN SOY & DASHI $3.95

SAUTEED VEGETABLES
SELECTION OF VEGETABLES PAN-FRIED WITH HINT OF SOY & SESAME OIL $3.80

MISO SOUP
MISO (SOYA BEAN PASTE) SOUP WITH SPRING ONION: WAKAME SEAWEED & TOFU $2.95
DINNER GOZEN SET MEAL
2 COURSES WITH RICE & MISO SOUP AND A GLASS OF WINE
£19.90

- APERITIF -

**Marche Bianco or Marche Rosso 175ml**
MONCARO ITALY: 11.5%

- APPETISER -

**Kara-age** – 3PC
CRISPY COATED CHICKEN - MARINATED IN OUR ORIGINAL SOY & GINGER SAUCE

**Sushi of the day** – 3PC
CHEF’S CHOICE OF EITHER NIGIRI/ROLLED SUSHI OF THE DAY

**Appetiser of the day**
CHANGES DAILY – PLEASE ASK OUR STAFF

- MAIN COURSE -

**Teriyaki**
A CHOICE OF SALMON: CHICKEN OR TOFU ✔ WITH TERIYAKI SAUCE: SAUTÉED VEGETABLES

**Pork katsu with curry sauce**
DEEP FRIED PORK KATSU (IN JAPANESE PANKO BREAD CRUMBS) -SERVED WITH JAPANESE CURRY SAUCE

**Tempura ✔ vegetable only option available**
PRAWNS & VEGETABLE TEMPURA: PONZU JELLY; GREEN TEA SALT; DASHI DIPPING BROTH

**Saikyo Yaki ✔**
GRILLED SCOTTISH SALMON: MARINATED IN SWEET MISO; PICKLED GINGER; SAUTÉED VEGETABLES

- ALL MAINS SERVED WITH RICE & MISO SOUP -

**Choose any dessert from our main dessert menu for just £6.95**
(EXCLUDES DESSERT SHOOTERS)
DESSERT
- デザート-

**Yuzu Cheese Cake**
Yuzu and Lime cheese cake: 40Second light green tea sponge: fresh yuzu zest: Yorkshire honey frozen yoghurt: white chocolate honeycomb: yuzu curd

8.90

**Black Sesame Crème Brûlée**
Trio of sesame - with black sesame ice cream & black sesame tuile

8.25

**Warm Vanilla Scented Tofu Doughnuts**
Elderflower & Ume plum wine infused yorkshire strawberries: vanilla custard: red miso butterscotch sauce: greek basil leaf

9.50

**Hojicha & Summer Berries Mille Crepes**
Layers of hojicha tea infused crepes: summer berry coulis: mascarpone cream with summer berry compote: mango puree: yuzu meringue: fresh raspberries

8.75

**Dessert Shooters**
Trio of dessert in a shot glass: red miso & dark chocolate + salted peanut butter: mango + yuzu curd + marshmallow cream ume: plum wine + fruit coulis + raspberry

10.50

**Ice Cream / Sorbet**
1 scoop £3: 2 scoops £5.5: 3 scoops £7.5

DARK CHOCOLATE & RED MISO: BLACK SESAME: MISO SALTED CARAMEL: SIMPLE VANILLA: MANGO & YUZU GIN SORBET: RHUBARB & CHERRY SORBET

- Some of our desserts contain nuts -

<table>
<thead>
<tr>
<th>Warm Sake</th>
<th>175ML</th>
<th>7.50</th>
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<tbody>
<tr>
<td>Ume Shū – Takara Plum Wine</td>
<td>125ML</td>
<td>5.50</td>
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<tr>
<td>Irish Cream</td>
<td>25ML</td>
<td>2.50</td>
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<tr>
<td>Green Tea (cup)</td>
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<tr>
<td>REFILLABLE POT FOR 2 (+1.00 PER CUP THEREAFTER)</td>
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<tr>
<td>Hojicha (roasted green tea – lower in caffeine)</td>
<td></td>
<td>4.50</td>
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<tr>
<td>REFILLABLE POT FOR 2 (+1.00 PER CUP THEREAFTER)</td>
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<tr>
<td>Coffee</td>
<td></td>
<td></td>
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<tr>
<td>Black / White / Cappuccino / Latte / Espresso</td>
<td></td>
<td>2.90</td>
</tr>
<tr>
<td>Yorkshire Tea</td>
<td></td>
<td>2.50</td>
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<tr>
<td>Liqueur Coffee (Irish Cream or Whiskey)</td>
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<td>5.40</td>
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DIGESTIF – 食後酒

**9 COURSE LAND & SEA TASTING MENU**
£80

MIN 6: MAX 14 AT PRIVATE DINING TABLE

SAMPLE ONLY - OUR CHEFS WILL DESIGN YOUR MENU ON EACH OCCASION

On arrival

JAPANESE PICKLES WITH SEASONAL VEGETABLES

***

TEMPURA
HAKE: KING PRAWN & ASPARAGUS IN LIGHT TEMPURA BATTER - WITH: GREEN TEA SALT & DASHI BROTH

FRESH SPRING ROLL
CHICKEN: PRAWN; GLASS NOODLE AND VEGETABLES- WITH SWEET CHILI GINGER SAUCE & GOMA WHITE SESAME SAUCE

SMOKED OCTOPUS: SALMON & SCALLOP TATAKI
WITH PICKLED PEPPERS: WHITE MISO AIOLI; CITRUS PONZU JELLY & UME PICKLED PLUM PASTE

KAKUNI
12 HOURS BRAISED AND ROASTED YORKSHIRE BELLY PORK WITH SOY: SAKE & MIRIN SAUCE - WITH SHREDDED ONION & SUGAR SNAPS

LEMON SORBET WITH FRESH YUZU ZEST

KAMO
FRESH LOCAL LEVEN DUCK BREAST WITH JAPANESE CITRUS YUZU KOSHO WITH FLOWER SPROUTS: PURPLE SWEET POTATO CROQUETTE & PLUM WINE JELLY

SCOTTISH SALMON
FRESH GRILLED SCOTTISH SALMON SAIKYO YAKI - MARINATED IN WHITE MISO: SAKE; MIRIN & SOY WITH GINGER & EDAMAME RICE

SMOKED BEEF
PRIME BRITISH BEEF FILLET LIGHTLY SMOKED IN SAKURA CHERRY WOOD: DASHI FONDANT POTATO; SHIMEJI MUSHROOM & BABY CORN WITH RED SHISO HERBS BALSAMIC REDUCTION & JAPANESE GRAVY

DESSERT
GATEAU CHOCOLAT WITH GREEN TEA CHOCOLATE SAUCE; BLACK SESAME CREAM BRULEE; SALTED CARAMEL ICE-CREAM WITH CRUSHED SOY SAUCE HONEYCOMB
Love
Sushi Wednesday

Choose from five signature sushi roll or 3pc sushi platter

with

Mixed tempura + appetiser of the day + miso soup
& a drink including a glass of prosecco!!

All for just £19.50

Choose any dessert from our main dessert menu for just £6.95
(Excludes dessert shooters)