



GLUTEN FREE

PRE-BOOKING ONLY

*THIS SPECIALLY DESIGNED GLUTEN FREE MENU IS FOR THOSE
WITH INTOLLERANCES TO WHEAT PRODUCTS.*

*BECAUSE OUR FOOD AND SAUCES ARE MADE FROM FRESH,
FOOD ON THIS MENU IS PRE-ORDER ONLY.*

PRE-BOOKING ONLY

AS ALL OF OUR DISHES ARE PREPEARED FRESH, ALL SPECIAL REQUESTS WITHOUT PRE-ORDERING MAY NOT BE AVAILABLE & WILL TAKE AT LEAST 30MIN.



SMALL DISHES

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APPETISERS

EDAMAME 

BOILED BABY SOYA BEANS – SERVED HOT WITH ROCK SALT

3.80

STARTERS

TUNA TARTER WITH ROASTED TEA - OGINO SIGNATURE - 

INDIAN OCEAN YELLOW FIN TUNA, BLACK TOBIKO, KUSHIRO KONBU JELLY, & MICRO HERB SALAD
- SERVED WITH GOLD LEAF & HOJI-CHA ROASTED TEA

12.80

KARA AGE

CRISPY COATED YORKSHIRE CHICKEN THIGH- MARINATED IN OUR ORIGINAL SOY & GINGER SAUCE

6.90

BEEF TATAKI

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

11.50

AUBERGINE DENGAKU 

GRILLED AUBERGINE WITH SWEET RED MISO – WITH HINT OF YUZU CITRUS PEEL

7.80

HOTATE

PAN FRIED NORTH ATLANTIC SCALLOPS - BLACK RICE & GYULAI RISOTTO, WAKAME,
EDAMAME, SUNDRIED TOMATO, NORI SEAWEED AND SOY BUTTER, YUZU & RASPBERRY PUREE

10.80



GLUTEN FREE ZENSAI PLATTER FOR 2 (MIN OF 2 OR MORE)

18.50

CHEF'S SELECTION - SPECIAL TASTING PLATTER WITH FIVE KINDS OF DELICIOUS
HOT & CHILLED CANAPÉS

- THE BEST WAY TO EXPERIENCE A TASTE OF JAPANESE CUISINE! -

£9.00 P/P THERE AFTER

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SUSHI ROLLS

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SUSHI RICE & FILLING WRAPPED IN NORI SEAWEED – AS A STARTER OR MIDDLE

CALIFORNIA ROLL 8.20
CUCUMBER, FRESH CRAB MEAT & AVOCADO

SAKÉ AVOCADO ROLL 6.90
SALMON & AVOCADO

TEKKA MAKI ROLL 7.50
TUNA, ASPARAGUS & SPRING ONION

GREEK ROLL  7.20
FETA CHEESE, SUNDRIED TOMATO PUREE, BASIL, MIXED PEPPER

OGINO SIGNATURE ROLLS – AS A STARTER, MIDDLE OR MAIN

CRUNCHY SPIDER CRAB  15.50
SOFT SHELL CRAB, CUCUMBER, AVOCADO, SPRING ONION

RED HOT TUNA 13.95
SPICY TUNA, RED PEPPER & HOT SPICY MAYO
- COATED WITH JAPANESE SHICHIMI (CHILLI POWDER) AND DRIZZLED WITH SPICY MAYO

FLYING TIGER 13.70
KING TIGER PRAWN, ASPARAGUS, AVOCADO - COATED WITH TOBIKO FLYING FISH CAVIAR

PRAWN, GRILLED SALMON & RED MISO AIOLI 16.50
KING PRAWN, AVOCADO, MIXED PEPPER WRAPPED WITH SCOTTISH SALMON - GRILLED ON TOP

JAPANESE RAINBOW – **ALLOW 20MIN** 16.95
CALIFORNIA ROLL WITH FRESH CRAB MEAT WRAPPED WITH FRESH SASHIMI (SLICED SALMON/TUNA/SEA BREAM)
- TOPPED WITH VIBRANT TOBIKO FLYING FISH CAVIAR

GYU-MAKI  17.50
BRITISH BEEF FILLET, TEMPURA ASPARAGUS, FRESH MANGO, MIXED PEPPERS & SHREDDED ONIONS
- DRIZZLED WITH SPICY TERIYAKI SAUCE, MANGO PUREE & GARLIC CHIPS

WINTER SNOW 17.90
INDIAN OCEAN YELLOW FIN TUNA, SCOTTISH SALMON, SNOW CRAB, RED ONION
- DRIZZLED WITH SNOW CRAB, YUZU MAYONNAISE FOAM FRESH SHISO BASIL

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SUSHI & SASHIMI PLATTERS

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SUSHI PLATTER

CHEF'S SELECTION OF 3 OR 7 NIGIRI SUSHI AND A ROLLED SUSHI (8PC) OF THE DAY

3NIGIRI + A ROLL 14.90
7NIGIRI + A ROLL 20.50

SASHIMI

CHEF'S SELECTION - 3 OR 5 KINDS OF SEASONAL FISH (3 SLICES OF EACH)

3 KINDS 16.40
5 KINDS 23.90

OGINO NIGIRI & SASHIMI PLATTER

CHEF'S SELECTION OF 5 NIGIRI AND 3 KINDS OF SEASONAL FISH SASHIMI

21.80

SUSHI BAR SPECIAL PLATTER – FOR 5/8,

PRE-ORDER ONLY

100.00

SPREADS SERVED ON LARGE SLATES'

SASHIMI 3 KINDS;

- 3 SLICES TUNA
- 3 SLICES SALMON
- 3 SLICES SEAFOOD OF THE DAY

HOT & COLD DISH OF THE DAY

- 5 HOT CANAPE OF THE DAY
- 5 COLD CANAPE OF THE DAY

NIGIRI SUSHI;

- 5 SCALLOP TEMARI SUSHI WITH BLACK TOBIKO CAVIAR & GOLD LEAF
- 5 SALMON NIGIRI SUSHI
- 5 INARI ZUSHI

MAKI ROLL SUSHI;

- 1 CRUNCY SPIDER
- 1 FLYING TIGER PRAWN ROLL
- 1 TUNA, ASPARAGUS AND SPICY MAYO
- 1 SALMON & CITRUS YUZU MAYO
- 1 CHICKEN TERIYAKI & CUCUMBER ROLL
- 1 CALIFORNIA ROLL
- 1 SALMON AVOCADO
- 1 VEGETABLE ROLL

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MAIN DISH

メインディッシュ

TORI NANBAN

18.60

YORKSHIRE CHICKEN BREAST - CRISPY CHICKEN MARINATED IN SOY AND MIRIN SWEET VINAIGRETTE.
JAPANESE TARTER WITH WASABI MAYO, RED ONION GARNISH, VEGETABLE NOODLES & PICKLED RADISH

RECOMMENDED SIDES: EGG FRIED RICE

SCOTTISH SALMON RISOTTO

19.50

SCOTTISH SALMON WITH TERIYAKI SAUCE – ON TOP OF JAPANESE STYLE RISOTTO MADE WITH JAPANESE SHORT GRAIN RICE, SAKE, SHITAKE AND SHIMEJI MUSHROOMS

RECOMMENDED SIDES: SAUTÉED VEGETABLES

SUZUKI



21.90

PAN FRIED SEA BASS WITH SALMON, SCALLOP AND OCTOPUS SALSA, OCTOPUS FRITTO, GRILLED AUBERGINE, WATER -CHESTNUTS, EDAMAME, CORIANDER, CARROT & COCONUT PUREE WITH SOY BASED BEURRE BLANC

RECOMMENDED SIDES: FRIED RICE

TUNA SPICY STEAK

19.80

INDIAN OCEAN YELLOW FIN TUNA STEAK PAN FRIED WITH SESAME OIL, CHILLI HONEY & GARLIC
- SERVED WITH ORIENTAL RICE NOODLES, TENDER STEM BROCCOLI & SHREDDED LEEKS WITH PEPPERS

SPICY BEEF

24.50

200G/ 7OZ - PRIME BRITISH BEEF FILLET STEAK, RED MISO POTATO STACK, BABY CORN, RED SHISO BALSAMIC WITH SPICY TERIYAKI SAUCE

RECOMMENDED SIDES: GARLIC RICE OR EGG FRIED RICE

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TRUE KAGOSHIMA WAGYU BEEF

PRE-ORDER ONLY

FILLET	225G (10OZ)	/ 85.00
	500G (FOR 2)	/ 175.00
	1KG (FOR 4)	/ 340.00

SERVED WITH 3 SAUCES:
FRESH WASABI AND BUTTER SOY,
SMOKED GARLIC RED MISO,
SANSHO SPICE SHIMEJI MUSHROOM CREAM SAUCE

RECOMMENDED SIDES: GARLIC BUTTER RICE

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SOUP & SIDE DISH

汁物 & サイドディッシュ

STEAMED WHITE RICE <i>PREMIUM JAPANESE WHITE RICE</i>	3.20
EGG FRIED RICE <i>FRIED RICE WITH SOY, FREE RANGE EGGS & VEGETABLES</i>	3.95
GARLIC BUTTER RICE <i>FRIED RICE WITH SOY, FREE RANGE EGG & GARLIC BUTTER</i>	3.95
SALMON EDAMAME & GINGER RICE  <i>GRILLED SCOTTISH SALMON, EDAMAME SOY BEANS, PICKLED GINGER & MISO</i>	4.30
SAUTÉED VEGETABLES <i>SELECTION OF VEGETABLES PAN-FRIED WITH HINT OF SOY & DASHI</i>	3.95
OSUIMONO SOUP <i>CLEAR SOUP WITH SPRING ONION, WAKAME SEAWEED & TOFU</i>	2.95

TRADITIONAL SIDES

*OSUIMONO SOUP & JAPANESE PREMIUM RICE SET
+ 4.50*

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DESSERT

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RINGO

BRITISH APPLE & CARAMEL WARM TART, GREEN APPLE PUREE, WHITE SESAME ICE CREAM

8.95

BLACK SESAME CRÈME BRÛLÉE

TRIO OF SESAME - WITH BLACK SESAME ICE CREAM & BLACK SESAME TUILE

8.25

GATEAU CHOCOLAT & GREEN TEA MOUSSE (PRE-ORDER)

WITH GREEN TEA TUILE, RED MISO & CHOCOLATE ICE CREAM

9.50

ICE CREAM / SORBET

1 scoop £3 : 2 scoops £5.5 : 3 scoops £7

*DARK CHOCOLATE AND RED MISO : BLACK SESAME : WHITE SESAME :
MISO SALTED CARAMEL : YUZU : VANILLA*

LEMON & GINGER : MANGO & YUZU GIN : APPLE & UMESHU PLUM WINE

- SOME OF OUR DESSERTS CONTAIN NUTS -

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