



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 CHILLI, GARLIC & TOASTED SESAME OIL

OYSTER SHOOTERS

オイスターシューター

£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** 8.50
KING PRAWNS IN LIGHT JAPANESE BATTER: WHITE MISO & LIME AIOLI: GREEN TEA SALT
- VENISON GYO-ZA** 9.95
NORTH YORKSHIRE WILD VENISON & CHINESE LEAF DUMPLINGS: BLACKBERRY: DARK SOY DIP
- MAGURO – OGINO SIGNATURE** 11.90
*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*
- PORK KAKUNI** 7.95
*12 HOUR SLOW BRAISED PORK BELLY WITH CRUNCHY SKIN MARINATED IN SOY: MIRIN:
GINGER & GARLIC – WITH ROASTED CAULIFLOUR-MISO PUREE, HONEYED APPLE & SUGAR SNAP PEA*
- SABA**  10.50
*PAN FRIED MACKEREL: PONZU FENNEL SALAD: RICE VINEGAR PICKLED CUCUMBER: WARM CAPER
BERRIES: SOY CREAM SAUCE WITH HINT OF GARLIC: POMEGRANATE*
- TORI NANBAN** 7.80
*YORKSHIRE CHICKEN THIGH MARINATED IN SOY, MIRIN, GARLIC & GINGER IN CRUSHED MAZE
& SESAME: SMOKED PAPRIKA: JAPANESE TARTER SAUCE: LEMON: SALAD*



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

SPICY TUNA: RED PEPPER & SPICY MAYO: RED SISHO HERBS: SHICHIMI (CHILLI POWDER):
SPICY MAYO

FLYING TIGER 14.90

KING PRAWN TEMPURA: MANGO: MIXED PEPPER: ASPARAGUS: BLACK & ORANGE TOBIKO

HOISIN & BLACKBERRY 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

GRILLED SALMON & TEMPURA PRAWN 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

INDIAN OCEAN YELLOW FIN TUNA: SCOTTISH SALMON: PACIFIC OCEAN WILD BLUE CRAB MEAT:
RED ONION: DRIZZLED WITH CRAB MEAT: TEMPURA CRUNCH: YUZU MAYONNAISE: FRESH SHISO BASIL

GYU-MAKI 17.50

BRITISH BEEF FILLET: ASPARAGUS TEMPURA: MANGO: MIXED PEPPERS: SHREDDED ONIONS:
SPICY TERIYAKI SAUCE: MANGO PURÉE: GARLIC CHIPS

利き酒 

SAKE TASTING FLIGHT

START WITH COCKTAIL
SHUN-KA

Ume sake, 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

- 握りと刺身 -

NIGIRI - 2PC

SALMON	4.0
TUNA	4.3
SUZUKI - BASS	3.8
TAI - BREEM	3.8
EBI - BOILED PRAWN	3.8
SABA - CURED MACKEREL	4.0

ABURI - SEARED ON TOP - 2PC

SALMON (YUZU)	4.2
TUNA (SPICY TERIYAKI)	4.0
BEEF FILLET (SPICY TERIYAKI)	4.65
SMOKED DUCK (BLACKBERRY SOY)	4.75

SASHIMI

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

3KINDS	16.40
5KINDS	23.90

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

3PC+ROLL	14.90
7PC+ROLL	20.50

MAINS
メインディッシュ

FROM THE SEA

SUZUKI : SEABASS

PAN FRIED SEA BASS: SEAFOOD
SALSA: OCTOPUS FRITTO:
AUBERGINE: WATER-CHESTNUTS:
EDAMAME PURÉE: CORIANDER &
CARROT PURÉE : SOY-BASED
BEURRE BLANC

RECOMMENDED SIDES:
EGG FRIED RICE

WINE PAIRING:
CHENIN BLANC (SOUTH AFRICA)

21.90

SPICY TUNA STEAK

8OZ FRESH TUNA STEAK PAN FRIED
WITH SESAME OIL: SOY & RED
SHISHO BALSAMIC REDUCTION:
CHILLI, HONEY & GARLIC OIL: EGG
NOODLES: TENDERSTEM BROCOLI:
LEEK: PEPPERS

RECOMMENDED SIDES:
SAUTÉED VEGETABLES

WINE PAIRING:
*BIBERIUS RIBERA DEL DUERO
(SPAIN)*

19.80

TARA

ATLANTIC COD: SMOKED PAPRIKA
SPIDER CRAB IN KATAIFI: CRISPY
WAKAME: RAINBOW CARROTS,
EDAMAME BEANS: SEAFOOD
BISQUE WITH BARLEY MISO

RECOMMENDED SIDES:
GARLIC BUTTER RICE

WINE PAIRING:
NANBU BAJIN (SAKE)

20.50

FROM THE LAND

**HALK SMOKED KAMO :
LEVEN DUCK**

BREAST MARINATED IN YUZU
KOSHO: LIGHTLY SMOKED IN
CHERRY WOOD: SWEET POTATO
CROQUETTES: LEEK CRISP: PAK
CHOI: RED CABBAGE: CHERRY &
UME PLUM WINE PURÉE :RED WINE
AND SMOKED PAPRIKA SAUCE

RECOMMENDED SIDES:
FRIED RICE OR NOODLES

WINE PAIRING:
MERLOT, UNDURRAGA (CHILE)

22.90

HITSUJI : LAMB

WELSH LAMB: SOY FONDANT
POTATO: BABY BOK-CHOI: FIVE
SPICE CRISPY CARROT: BLACK
KONBU, SUNDRIED TOMATO &
CAPER SALSA: BEET PICKLED
SHALLOT: LOCAL WILD GARLIC &
WHITE MISO PESTO

RECOMMENDED SIDES:
SAUTÉED VEGETABLES

WINE PAIRING:
SANCERE (FRANCE)

18.90

USHI : BEEF

BRITISH BEEF FILLET STEAK: SHIITAKE
PURÉE: ERINGI MUSHROOMS:
LOTUS: BABY CORN TEMPURA:
PURPLE SHISO & BALSAMIC SOY
REDUCTION: MOROMI MISO
TERIYAKI SAUCE WITH A HINT OF
CHILLI : 180G

RECOMMENDED SIDES:
GARLIC RICE

WINE PAIRING:
CHATEAU ROCHER (FRANCE)

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 <i>PREMIUM JAPANESE WHITE RICE</i>	3.20
KAKUNI FRIED RICE <i>SHREDDED BELLY PORK IN FRIED RICE WITH SOY: FREE RANGE EGGS & VEGETABLES</i>	3.95
EGG FRIED RICE	3.95
GARLIC BUTTER RICE <i>FRIED RICE WITH SOY: GARLIC BUTTER</i>	3.95
WASABI MASH  <i>MASHED POTATO WITH A KICK OF WASABI</i>	3.95
FRIED NOODLES <i>NOODLES PAN FRIED IN SOY & DASHI</i>	3.95
SAUTÉED VEGETABLES <i>SELECTION OF VEGETABLES PAN-FRIED WITH HINT OF SOY & SESAME OIL</i>	3.80
MISO SOUP <i>MISO (SOYA BEAN PASTE) SOUP WITH SPRING ONION: WAKAME SEAWEED & TOFU</i>	2.95

TAPAS – JAPANESE STYLE タパス (一皿料理)

WITH A JAPANESE BEER OR COCKTAIL OR GLASS OF PROSECCO*

& 3 TAPAS PLATES FOR 19.95 P.P**

* Please note we cannot swap a drink to food item

** You can order any extra tapas at £6.95 each

SPECIAL OF THE DAY

SUN – THUR

DINNER

SAT –SUN

LUNCH

FROM THE SUSHI BAR

CRUNCHY SAKE ROLL: SALMON, AVOCADO, SMOKED LIME AIOLI, TENKASU

TIGER EBI TEMPURA ROLL: PRAWN TEMPURA, MANGO AND CUCUMBER

SPICY YELLOW FIN ROLL: TUNA, PICKLED RADISH, SPICY MAYO

GARDEN ROLL: ASPARAGUS, PEPPERS, AVOCADO, DAIKON

GREEN BEAN TEMPURA: SMOKED MISO AIOLI, RED WINE SALT

GRILLED AUBERGINE: SWEET GARLIC MISO, YUZU

ROCK SHRIMP SKEWER: SOY BUTTER, SUNDRIED TOMATO, BLACK KONBU

KARA-AGE CHICKEN LOLLYPOP: GINGER, GARLIC, SOY, SPICY MAYO

12 HOUR BRAISED YORKSHIRE PORK BELLY: FIVE SPICE APPLE, SPRING ONION

CRISPY HOISIN + SWEET SOY DUCK SALAD: POMEGRANATE, CRISPY SHALLOTS, SESAME

SQUID TEMPURA: YUZU JALAPEÑO MAYO, NANAMI CHILLI PEPPER

LAMB SKEWERS: DARK MISO, MIRIN, GREEN SHISO, CAPER BERRIES

SCOTTISH SALMON TERIYAKI: WITH A HINT OF CHILLI

WASABI & YORKSHIRE PORK SAUSAGES: JAPANESE MUSTARD

JAPANESE ARANCINI: SHITAKE MUSHROOMS, GOATS CHEESE, SAKE

KIMCHI & KAKUNI FRIED RICE: SPICED SHREDDED BELLY PORK

YAKISOBA PAN FRIED NOODLES: EGG NOODLES, CHICKEN, GINGER, BEANSPROUTS

- CHOOSE A DESSERT FROM OUR MAIN DESSERT MENU FOR JUST £6.95 -

DESSERT - デザート -


WHITE CHOCOLATE GANACHE	8.50
<i>WITH GINGER CRUMB, YUZU CURD, ITALIAN MERINGUE, MANGO PUREE & FROZEN YOGHURT</i>	
BLACK SESAME CRÈME BRÛLÉE	8.25
<i>TRIO OF SESAME - WITH BLACK SESAME ICE CREAM & BLACK SESAME TUILE</i>	
WARM VANILLA SCENTED TOFU DOUGHNUTS	9.50
<i>ELDERFLOWER & UME PLUM WINE INFUSED YORKSHIRE STRAWBERRIES: VANILLA CUSTARD: RED MISO BUTTERSCOTCH SAUCE: GREEK BASIL LEAF</i>	
HOJICHA & SUMMER BERRIES MILLE CREPES	8.75
<i>LAYERS OF HOJICHA TEA INFUSED CREPES: SUMMER BERRY COULIS: MASCARPONE CREAM WITH SUMMER BERRY COMPOTE: MANGO PUREE: YUZU MERINGUE: FRESH RASPBERRIES</i>	
DESSERT SHOOTERS	10.50
<i>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</i>	

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 -

DIGESTIF - 食後酒 -

WARM SAKE	175ML	7.50
UME SHŪ – TAKARA PLUM WINE 	125ML	5.50
IRISH CREAM	25ML	2.50
GREEN TEA (CUP)		2.00
<i>REFILLABLE POT FOR 2 (+1.00 PER CUP THEREAFTER)</i>		4.50
HŌJICHA (ROASTED GREEN TEA – LOWER IN CAFFEINE)		4.50
<i>REFILLABLE POT FOR 2 (+1.00 PER CUP THEREAFTER)</i>		
COFFEE		2.90
<i>BLACK / WHITE / CAPPUCCINO / LATTE / ESPRESSO</i>		
YORKSHIRE TEA		2.50
LIQUEUR COFFEE (IRISH CREAM OR WHISKEY)		5.40

S9 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 VEGETABLE- 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)