

24 MARCH 2019



## Lunch MENU

**Ogino**  
MODERN JAPANESE



Please inform staff about your dietary requirements before ordering. Not all ingredients are listed on the menu and as it is a working commercial kitchen, we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request; however we may not be able to provide information on other allergens.

# LUNCH MENU

ランチメニュー

## OMAKASE SUSHI LUNCH

3 COURSE SUSHI LUNCH WITH;

MISO SOUP / TODAY'S APPETISER /

SUSHI PLATTER WITH CHEF'S SELECTION OF 3 NIGIRI  
& A ROLLED MAKI SUSHI (8PC)

16.50

## DONBURI

-A BOWL OF JAPANESE RICE WITH YOUR CHOICE OF TOPPINGS;

*+£1.50 WITH EGG FRIED RICE*

<b>TERIYAKI DONBURI</b>	8.50
<i>A CHOICE OF CHICKEN, SALMON OR PORK WITH SWEET TERIYAKI SAUCE &amp; SAUTÉED VEG</i>	
<b>KAKUNI PORK DONBURI</b> 	9.20
<i>SHREDDED YORKSHIRE BELLY PORK MARINATED WITH SOY MIRIN &amp; SAKE, KAKUNI SAUCE WITH SHREDDED RED ONION &amp; PICKLED GINGER</i>	
<b>KARA-AGE CHICKEN AND SPICY MAYO DONBURI</b>	8.70
<i>CRISPY CHICKEN &amp; JAPANESE SPICY MAYO – SERVED ON TOP OF SALAD</i>	
<b>SPICY BEEF TERIYAKI DONBURI</b>	10.90
<i>BRITISH FILLET OF BEEF STRIPS AND SCRAMBLED EGG WITH SPICY TERIYAKI SAUCE</i>	

## CURRY & NOODLES DISHES

*+£1.50 WITH EGG FRIED RICE*

<b>PORK KATSU CURRY</b> 	9.25
<i>YORKSHIRE PORK LOIN IN PANKO BREAD CRUMBS TOPPED WITH JAPANESE CURRY SERVED WITH STEAMED RICE</i>	
<b>SALMON KATSU CURRY</b>	9.25
<i>FRESH SCOTTISH SALMON IN PANKO BREAD CRUMBS TOPPED WITH JAPANESE CURRY SERVED WITH STEAMED RICE</i>	
<b>EBI KATSU CURRY</b>	9.50
<i>3PC KING PRAWNS IN PANKO BREAD CRUMBS TOPPED WITH SALAD &amp; JAPANESE CURRY SERVED WITH STEAMED RICE</i>	
<b>YAKI UDON NOODLE</b>	10.50
<i>PAN FRIED UDON NOODLES WITH PORK AND SAUTÉED VEG IN DASHI AND GINGER</i>	
 VEG & TOFU OPTION AVAILABLE	

## TAPAS - JAPANESE STYLE タパス(一皿料理)

WITH A JAPANESE BEER / COCKTAIL / 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

SUN - THUR  
DINNER

SAT - SUN  
LUNCH

### FROM THE SUSHI BAR

GARDEN ROLL: ASPARAGUS, PEPPERS, AVOCADO, DAIKON

TIGER EBI TEMPURA ROLL: PRAWN TEMPURA, MANGO AND CUCUMBER

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

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

GREEN BEAN TEMPURA: SMOKED MISO AIOLI, RED WINE SALT

GRILLED ERINGI MUSHROOM: GARLIC SOY BUTTER, FRESH LIME

EBI KUSHI-KATSU: TIGER PRAWN WITH PANKO BREADCRUMB, FRUITY KATSU DIP

SCALLOP AND LOTUS HASAMI-AGE: SWEET CORN, SWEET CHILLI SAUCE

KARA-AGE CHICKEN: 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 JALAPENO MAYO, NANAMI CHILLI PEPPER

SMOKEY VENISON SKEWERS: DARK MISO, MIRIN, GREEN SHISO, CAPER BERRIES

SCOTTISH SALMON TERIYAKI: WITH A HINT OF CHILLI

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 -**  
(EXCLUDES DESSERT SHOOTERS)

## DESSERT

- デザート -

**DARK CHOCOLATE & RED MISO GANACHE** 9.25

CHOCOLATE & PEANUT CREAM MACARON: PEANUT POWDER: SOY HONEYCOMB:  
VANILLA ICECREAM

**BLACK SESAME CRÈME BRÛLÉE** 8.25

TRIO OF SESAME - WITH BLACK SESAME ICECREAM & BLACK SESAME TUILE

**WARM VANILLA SCENTED TOFU DOUGHNUTS** 9.50

ELDERFLOWER & UME PLUM WINE INFUSED YORKSHIRE STRAWBERRIES: VANILLA CUSTARD:  
RED MISO BUTTERSCOTCH SAUCE: GREEK BASIL LEAF

**HOJICHA & SUMMER BERRIES MILLE CREPES** 8.75

LAYERS OF HOJICHA TEA INFUSED CREPES: SUMMER BERRY COULIS: MASCARPONE CREAM  
WITH SUMMER BERRY COMPOTE: MANGO PUREE: YUZU MERINGUE: FRESH RASPBERRIES

**DESSERT SHOOTERS** 10.50

TRIO OF DESSERTS IN A SHOT GLASS: RED MISO & DARK CHOCOLATE + SALTED PEANUT BUTTER:  
MANGO + YUZU CURD + MARSHMALLOW CREAM: UME PLUM WINE + FRUIT COULIS + RASPBERRY

**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 - ALL MADE INHOUSE

- SOME OF OUR DESSERTS CONTAIN NUTS -

GENMAI-CHA	4.2
SENCHA GREEN TEA	3.5
HOJICHA	4.2
OOLONG TEA	4.0
JASMIN TEA	3.5
ORGANIC FLOWER BLOOMING TEA	4.5

TEA LIBRARY - 食後茶 -

