



MAY 2022

# LUNCH MENU

japanese restaurant  
**Ogino**  
荻野 



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# 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)

18.50

## DONBURI

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

*+£1.50 WITH EGG FRIED RICE*

### **TERIYAKI DONBURI**

A CHOICE OF CHICKEN, SALMON OR PORK WITH SWEET TERIYAKI SAUCE & SAUTÉED VEG

10.50

### **KAKUNI PORK DONBURI**



SHREDDED YORKSHIRE BELLY PORK MARINATED WITH SOY MIRIN & SAKE, KAKUNI SAUCE WITH SHREDDED RED ONION & PICKLED GINGER

11.20

### **KARA-AGE CHICKEN AND SPICY MAYO DONBURI**

CRISPY CHICKEN & JAPANESE SPICY MAYO – SERVED ON TOP OF SALAD

10.70

### **SPICY BEEF TERIYAKI DONBURI**

BRITISH FILLET OF BEEF STRIPS AND SCRAMBLED EGG WITH SPICY TERIYAKI SAUCE

12.70

## CURRY & NOODLES DISHES

*+£1.50 WITH EGG FRIED RICE*

### **PORK KATSU CURRY**



YORKSHIRE PORK LOIN IN PANKO BREAD CRUMBS TOPPED WITH JAPANESE CURRY  
SERVED WITH STEAMED RICE

11.25

### **SALMON KATSU CURRY**

FRESH SCOTTISH SALMON IN PANKO BREAD CRUMBS TOPPED WITH JAPANESE CURRY  
SERVED WITH STEAMED RICE

11.25

### **KATSU CURRY**

3PC KING PRAWNS IN PANKO BREAD CRUMBS TOPPED WITH SALAD & JAPANESE CURRY  
SERVED WITH STEAMED RICE

11.50

### **YAKI UDON NOODLE**

11.70

PAN FRIED UDON NOODLES WITH PORK AND SAUTÉED VEG IN DASHI AND GINGER  
🌱 VEG & TOFU OPTION AVAILABLE

# TAPAS – JAPANESE STYLE    タパス(一皿料理)

Choose from any 3 tapas plates and a drink

for 23.95 P.P\*\*

\* Please note we cannot swap a drink to food item

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

## Drinks included

Japanese Beer  
Glass prosecco  
175ml glass house wine  
Selected cocktails  
Any mocktail  
Any soft drink

Wednesday

&

Thursday

## From the Sushi Bar

**Crunchy Sake Roll:** salmon, avocado, smoked lime aioli, tenkasu

**Tiger ebi tempura roll:** prawn tempura, mango, 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

**Ebi kushi-katsu:** tiger prawn with panko breadcrumb, fruity katsu dip

**Scottish Salmon Teriyaki:** with a hint of chili

**Squid Tempura:** Yuzu Jalapeño mayo, nanami chili pepper

**Kara-Age chicken lollipop:** 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

**Kimchi + Kakuni Fried Rice:** Spicy shredded belly pork

**Yakisoba Pan Fried Noodles:** Egg noodles, chicken, ginger, beansprouts