



GLUTEN FREE & Dairy 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

前菜

Appetisers

Edamame 

BOILED BABY SOYA BEANS – SERVED HOT WITH ROCK SALT

3.80

Starters

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 & GULUAI RISOTTO, WAKAME, EDAMAME, SUNDRIED TOMATO, NORI SEAWEED AND SOY BUTTER, YUZU & RASPBERRY PURÉE

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

巻き寿司

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

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
- COATED WITH JAPANESE SHICHIMI (CHILLI POWDER)

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 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

Blue Snow 17.90
INDIAN OCEAN YELLOW FIN TUNA, SCOTTISH SALMON, SNOW CRAB, RED ONION
- DRIZZLED WITH CRAB MEAT & FRESH SHISO BASIL

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Sushi & Sashimi platters

寿司 & 刺身

Sushi platter

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

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

Sashimi

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

3 KINDS 5 KINDS
16.40 23.90

Ogino nigiri & sashimi platter

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

21.80

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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, RED ONION GARNISH & SAUTÉED VEGETABLES

Recommended sides: Egg 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

Recommended sides: Sautéed vegetables

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 butter rice or 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 & SHIMIJI MUSHROOMS

Recommended sides: Sautéed vegetables

SUZUKI

21.90

PAN FRIED SEABASS WITH SALMON, SCALLOP & OCTOPUS SALSA, OCTOPUS FRITTO,
GRILLED AUBERGENE, WATER-CHESTERNUTS. EDAMAMAE, CORIANDER, CARROT &
COCONUT PURÉE WITH SOY BASED BEURRE BLANC

Recommended sides: Egg fried rice

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

PREMIUM JAPANESE WHITE RICE

3.20

Egg fried rice

FRIED RICE WITH SOY, FREE RANGE EGGS & VEGETABLES

3.95

Salmon Edamame & ginger rice

GRILLED SCOTTISH SALMON, EDAMAME SOY BEANS, PICKLED GINGER & MISO

4.30

Sautéed vegetables

SELECTION OF VEGETABLES PAN-FRIED WITH HINT OF SOY & DASHI

3.95

Osuimono Soup

CLEAR SOUP WITH SPRING ONION, WAKAME SEAWEED & TOFU

2.95

Traditional sides

OSUIMONO SOUP & JAPANESE PREMIUM RICE SET

+ 4.50

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