

A LA CARTE 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.

APPETISERS - 先付-

NIBBLES WHILE YOU WAIT: TO SHARE - ALL 3.95 OR 3 FOR 10

EDAMAME

BOILED BABY SOYA BEANS SERVED CHILLED – SALT / SPICY

WAKAME SALAD

WAKAME AND SEAWEED SALAD WITH KONBU DASHI & SESAME SEED

KYU-RI

PICKLED CUCUMBER IN CHILLI, GARLIC & TOASTED SESAME OIL

STARTERS - 前菜 -

EBI TRMPURA

KING PRAWNS IN LIGHT JAPANESE BATTER: WHITE MISO & SMOKED AIOLI: GREEN TEA SALT

8.50

VENISON GYO-ZA

NORTH YORKSHIRE WILD VENISON & CHINESE LEAF DUMPLINGS: GARLIC MISO: SESAME SOY DIP

9.95

PORK KAKUNI

12 HOUR SLOW BRAISED PORK BELLY WITH CRUNCHY SKIN MARINATED IN SOY: MIRIN: GINGER & GARLIC: APPLE PONZU PUREE: HONEYED ONION: SUGAR SNAP PEA

8.25

SPIDER CRAB KARAAGE

DAIKON, FENNEL AND CUCUMBER SALAD: WASABI MAYO: LEMON PEPPER: MANGO SALSA

10.90

ERINGI

GRILLED ERINGI MUSHROOM: GARLIC BUTTER SOY: FRESH LIME

7.60

TORI NANBAN

CRISPY YORKSHIRE CHICKEN THIGH: SOY, MIRIN, GARLIC & GINGER: CRUSHED MAIZE & SESAME: SMOKED PAPRIKA: JAPANESE TARTAR SAUCE: LEMON: SALAD

7.95



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)

SAKE AVOCADO 6.90

SCOTTISH SALMON & AVOCADO

TEKKA MAKI 7.50

YELLOWFIN TUNA: ASPARAGUS: SPRING ONION

CALIFORNIA 8.50

WILD BLUE CRAB: CUCUMBER: AVOCADO: TOBIKO CAVIAR

GARDEN ROLL 7.25

ASPARAGUS: PEPPERS: AVOCADO: PICKLED DAIKON

OGINO SIGNATURE LARGE ROLL - 太巻き

RECOMMENDED AS A STARTER: MIDDLE OR MAIN (8-10PC)

FLYING TIGER 14.90

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

CRUNCHY SPIDER 15.50

SOFTSHELL 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

RED HOT VOLCANO  18.20

EXTRA HOT CHILLI SAUCE: YELLOWFIN TUNA: CRUNCHY SEAFOOD STICKS: AVOCADO:

CRISPY SHALLOTS: SHREDDED CHILLI & SPICY MAYO: NANAMI SEVEN KINDS CHILLI POWDER

BLUE SNOW 17.95

YELLOWFIN TUNA: SCOTTISH SALMON: WILD BLUE CRAB MEAT: RED ONION: TEMPURA CRUNCH:

YUZU MAYO: FRESH YUZU PEEL

GYU-MAKI 17.50

BRITISH BEEF FILLET: ASPARAGUS TEMPURA: MANGO: MIXED PEPPERS: SHREDDED ONIONS:

SPICY TERIYAKI SAUCE: MANGO PURÉE: GARLIC CHIPS

利き酒 

- DRINK PAIRING -

COCKTAIL

JAPANESE BEE'S KNEES 8.5

Honey infused gin with Japanese Yuzu liqueur, fresh lemon, topped with natural bee pollen

SAKE

NANBU BIJIN 6.5 (175ML)

Ripe Fruits & zesty orange with a clean finish

WINE

CHENIN BLANC

5.4 / 6.9 / 18.5

Pineapple, peaches & cream with a zesty lingering finish

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 (BLACK TOBIKO)	4.0
BEEF TERIYAKI (SPICY TERIYAKI)	4.6

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

SAIKYO YAKI: SALMON

GRILLED SCOTTISH SALMON:
TRADITIONALLY MARINATED IN
SWEET MISO: PICKLED GINGER:
ROASTED ALMOND: GRILLED
CORN: GREEK BASIL

RECOMMENDED SIDES:
STEAMED RICE & MISO SOUP

WINE PAIRING:
NANBU BAJIN (SAKE)

19.80

MAGURO: SPICY TUNA

FRESH TUNA STEAK: SESAME OIL:
SOY & RED SHISHO BALSAMIC
REDUCTION: CHILLI, HONEY &
GARLIC OIL: NOODLES: LEEK:
TENDERSTEM BROCCOLI: PEPPERS

RECOMMENDED SIDES:
SAUTÉED VEGETABLES

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

20.90

KAREI: LEMON SOLE

PAN FRIED LEMON SOLE: KATAIFI
PRAWN: SUNDRIED TOMATO:
SEAFOOD BISQUE WITH BARLEY
MISO: WAKAME CRISP: BLACK
KALE: SAMPHIRE

RECOMMENDED SIDES:
EGG FRIED RICE

WINE PAIRING:
CHENIN BLANC (SOUTH AFRICA)

21.50

FROM THE LAND

CHERRY SMOKED KAMO: LEVEN DUCK

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

RECOMMENDED SIDES:
FRIED RICE OR NOODLES

WINE PAIRING:
MERLOT, UNDURRAGA (CHILE)

22.90

BUTA: YORKSHIRE PORK

NORTH YORKSHIRE PORK LOIN:
SHIMEJI MUSHROOMS: PEPPERS:
BAMBOO: GARLIC SHOOTS: GLASS
NOODLES: CRISPY SHALLOTS:
GINGER, GARLIC & APPLE SAUCE:
IN A CRISPY BASKET:

RECOMMENDED SIDES:
STEAMED RICE

WINE PAIRING:
SANCERE (FRANCE)

18.50

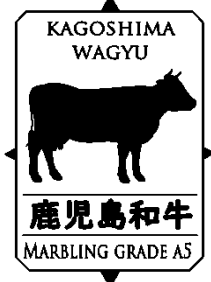
USHI: BEEF

BRITISH FILLET: SHIITAKE PURÉE:
JIMEJI MUSHROOMS: LOTUS:
BABY CORN TEMPURA: PURPLE
SHISO & BALSAMIC SOY
REDUCTION: MOROMI MISO
TERIYAKI 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 JAPANESE RICE / TOFU & WAKAME MISO SOUP

3.20

EGG FRIED RICE / FRIED NOODLES / KAKUNI PORK BELLY FRIED RICE /
 GALLIC BUTTER RICE / SAUTÉED VEG

3.95

TAPAS - JAPANESE STYLE タパス (一皿料理)

WITH A JAPANESE BEER/GLASS OF PROSECCO/ COCKTAILS *

& 3 TAPAS PLATES FOR 22.95 P.P**

* Cocktail choice from; Mount Fuji, Japanese bees knee's, rose blossom or sparkling kimono

** 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

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)

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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 ICE CREAM & 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

MANGO & APRICOT YOGHURT PANNA COTTA 8.50

NATADE COCO COCONUT JELLY: MANGO PUREE: HINT OF SANSHO JAPANESE PEPPER

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 -





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