

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)

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.