

COLD APPETIZERS

EDAMAME

Cold soya beans served with wasabi mayonnaise and soya mirin 212kCal

£5.00

SEAWEED SALAD

Mixed seaweed salad served with sesame dressing 177kCal

£8.50

SALMON CARPACCIO

Slices of salmon served with mixed salad, chilli and yuzu dressing 154kCal

£9.20

CRAB MEAT AND AVOCADO SALAD

Crabmeat, mayonnaise, tobiko and avocado served with mixed salad 329kCal

£11.00

SASHIMI SALAD

Diced mixed fish served with mixed salad with spicy sauce and sesame seeds 211kCal

£12.50

SCALLOPS JALAPENO

Sliced scallops served with mixed salad, jalapeno sauce and momiji 151kCal

£14.00

TUNA JALAPENO

Seared tuna served with mixed salad, jalapeno sauce and momiji 170kCal

£15.00

YELLOWTAIL CARPACCIO

Slices of yellowtail served with mixed salad, chilli and yuzu dressing 146kCal

£16.00

HOT APPETIZERS

MISO SOUP

Served with wakame, tofu, aburi-age tofu and spring onion 244kCal

£7.00

TEMPURA PRAWN

Served with mixed salad and spicy mayonnaise 185kCal

£11.00

SOFTSHELL CRAB NIGIRI (4PCS)

Deep-fried soft shell crab in nigiri style 278kCal

£12.00

SOFTSHELL CRAB

Deep fried softshell crab served with mixed salad and yuzu dressing 182kCal

£13.50

NIGIRI AND SASHIMI

	NIGIRI (1 PIECE / ORDER)	SASHIMI (2 PIECES / ORDER)
Orange Tobiko (Flying fish roe)	28kCal £3.35	42kCal £5.20
Hokkigai (Artic surf clam)	24kCal £3.85	40kCal £5.95
Ebi (Prawn)	46kCal £4.10	62kCal £6.45
Unagi Kabayaki (Eel)	98kCal £4.25	172kCal £6.50
Ikura (Salmon Roe)	27kCal £4.45	58kCal £6.45
Botan Ebi (Sweet prawn)	74kCal £4.60	85kCal £7.45
Sake (Salmon)	76kCal £4.60	98kCal £6.95
Suzuki (Seabass)	73kCal £4.60	76kCal £6.20
Hotate (Scallop)	50kCal £5.10	100kCal £7.45
Maguro (Tuna)	76kCal £5.10	101kCal £7.45
Salmon Aburi (blowtorch)	80kCal £5.10	
Hamachi (Yellowtail)	76kCal £5.45	105kCal £7.95
Tuna Aburi (blowtorch)	59kCal £6.60	

***If you suffer from any allergens or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff.
A discretionary service charge of 12.5% will be added to your bill. All prices included VAT.*

SUSHI ROLLS/HANDROLLS

UNAGI ROLL (6PCS) 290kCal	£9.75
SPICY YELLOWTAIL (6PCS) 165kCal	£9.25
SALMON AND AVOCADO (6PCS) 278kCal	£10.50
SPICY TUNA (6PCS) 150 kCal	£11.50
CALIFORNIA (6PCS) 164 kCal	£12.00
CRUNCHY SALMON (6PCS) 325kCal	£12.50
SALMON TERIYAKI (6PCS) 349kCal	£10.00
PRAWN CRUNCHY (6PCS) 259kCal	£12.50
RAINBOW (6PCS) 227kCal	£10.50
DRAGON (6PCS) 325kCal	£10.75
BLOW TORCH SCALLOPS (6PCS) 363kCal	£12.25
SALMON ABURI (6PCS) 233kCal	£11.50
SOFTSHELL CRAB (5PCS) 358kCal	£12.00
TUNA ABURI (6PCS) 131kCal	£12.50

VEGETARIAN

CUCUMBER MAKI (6PCS) 153kCal	£6.25
AVOCADO MAKI (6PCS) 234kCal	£6.25
AVOCADO & CUCUMBER ROLL (6PCS) 267kCal	£6.50
INARI (2PCS) Deep-fried tofu skin with mixed vegetables and sesame seeds 178 kCal	£6.50
OMAKASE NIGIRI (6PCS) Chef`s selection of vegetarian sushi 377kCal	£8.75
MIXED VEGETARIAN ROLL (5PCS) 266kCal	£8.75

DONBURI

Served with a range of pickled vegetables

SAKE DON Slices of salmon served on a bed of sushi rice in a bowl 643kCal	£16.80
UNAGI DON Slices of eel, sesame seeds, spring onion and eel sauce served on a bed of sushi rice in a bowl 710 kCal	£18.50
TEKKA DON Slices of tuna served on a bed of sushi rice in a bowl 490kCal	£20.00
CHIRASHI DON Slices of mixed fish, ikura and egg served on a bed of sushi rice in a bowl 637kCal	£21.50

PLATTERS

NIGIRI 6 PIECES 253kCal	£20.00
NIGIRI 12 PIECES 488kCal Salmon, tuna, seabass, prawn, eel and scallops	£32.00
SUSHI ROLLS 12 PIECES California, spicy tuna, salmon avocado, avocado and cucumber 402 kCal	£25.00
SUSHI ROLLS 18 PIECES California, spicy tuna, salmon avocado, avocado and cucumber, salmon & tuna aburi 729 kCal	£30.00
SASHIMI 8 PIECES Salmon, tuna, seabass, yellowtail 393kCal	£28.00
SASHIMI 14 PIECES Salmon, tuna, seabass, yellowtail, botan ebi, scallops, hokkigai 742kCal	£44.00
ICHI COMBINATION 6 pieces sashimi, 5 pieces nigiri and 6 pieces sushi roll 827kCal	£46.00
ICHI BOAT DELUXE 11 pieces sashimi, 8 pieces nigiri and 16 pieces sushi roll 1385kCal	£110.00

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