

WASABI

Sushi TeppanYaki Noodles

PRE-NIGHT OUT MENU (Served till 6.30 pm) £17.50 pp

STARTER PLATE

Yasai Harumaki - vegetable spring rolls & Yakitori - pan-fried skewered chicken with leeks slow cooked in teriyaki sauce

MAIN COURSE

Fillet of Chicken - cooked with leeks and teriyaki sauce OR Beef - just seasoned and cooked to your liking OR *Breast of duck cooked with Teriyaki sauce

(*£2.50 an additional charge)

Vegetable medley & Egg Fried Rice

DESSERT choice of;

Aisukurimu - Ice creams of the day, assorted flavours OR Ryokucha Pan'nakotta - green tea panna cotta

IKA SAKE for Seafood Lovers

£21.00pp

STARTER PLATE

Seafood Koroke - Freshly made fish cake drizzled with Tonkatsu sauce & Yasai Harumaki - Vegetable spring rolls

MAIN COURSE

Squid - Cooked in garlic butter & soy sauce & Salmon fillet - succulent salmon cooked with teriyaki sauce

Vegetable medley & Egg Fried Rice

DESSERT choice of;

Aisukurimu - Ice creams of the day, assorted flavours OR Ryokucha Pan'nakotta - green tea panna cotta

ROYAL COMBO

£24.50pp

STARTER PLATE

Chefs Zensai selection

MAIN COURSES

Succulent Beef just seasoned and cooked to your liking & Prawns cooked in garlic butter, soy sauce and plumb wine.

Vegetable medley & Egg Fried Rice

DESSERT choice of

Aisukurimu - Ice creams of the day, assorted flavours OR Ryokucha Pan'nakotta - green tea panna cotta

NIKU COMBO for Meat Lovers

£27.50pp

STARTER PLATE

Tori Debasaki - seasoned crispy chicken wings with chilli mayo

Yasai Harumaki - Vegetable spring rolls

MAIN COURSES

Tasty Beef - seasoned and cooked to your liking

Rump of Lamb - cooked with onions and mushrooms

Fillet of Chicken - cooked with leeks in teriyaki sauce

Vegetable medley & Egg Fried Rice

DESSERT choice of

Aisukurimu - Ice creams of the day, assorted flavours OR Ryokucha Pan'nakotta - green tea panna cotta

YASAI (V) Vegan option available

£22.50pp

STARTER PLATE

Yasai Harumaki - vegetable spring rolls &

Tamanegi Shiru - vegetable based soup with fried red onions and fresh spring onions

MAIN COURSES

Garlic Mushroom & Mangetout & Courgette & Asparagus

Vegetable medley & Egg Fried Rice

DESSERT choice of

Aisukurimu - Ice creams of the day, assorted flavours OR Sorbet - seasonal assorted flavours

JUNIOR MENU

£9.95pc

(for children under 12 years old and includes a glass of soft drink)

STARTER PLATE

Yasai Harumaki - vegetable spring rolls

MAIN COURSES

Choice of; Fillet of Chicken OR Beef OR *Salmon Fillet

(*£1.50 additional charge)

Vegetable medley & Egg Fried Rice

DESSERT

Aisukurimu - Ice creams of the day, assorted flavours

A LA CARTE

appetizers

SOUPS

Tamanegi Shiru (V) - vegetable based soup with fried red onions & spring onions £4.50
Miso Shiru - soybeans & fish stock based soup, with seaweed & spring onions £5.50

TEMPURAS

(deep fried in light batter served with tempura sauce)

Yasai (V) - assorted vegetables £6.50
Suitokon (V) - salt and pepper sweetcorn £6.50
Ika - Calamari £7.00
Ebi - Prawns £9.50
Shifudo - Assorted seafood £12.00
Kani - Baby soft shell crab £12.50

OTHER SPECIALITIES

Yasai Harumaki - mini vegetable spring rolls £5.50
Kinoko Furai (V) - breaded deep fried mushrooms with fruity tonkatsu sauce £6.00
Chicken Gyoza - chicken dumplings, stuffed pastry steamed and then pan-fried £6.50
Edamame (V) - boiled soybeans with sea salt or with spicy garlic sauce £6.50
Yakitori - pan-fried skewered chicken & leeks slow cooked in teriyaki sauce £7.00
Agedashi Tofu (V) - golden fried bean curd served with tempura sauce & spring onion £7.00
Tori Debasaki - delicious seasoned crispy chicken wings with chilli mayo £7.50
Tori Katsu - breaded chicken deep-fried served with fruity tonkatsu sauce £8.50
Suraisu Beef Teriyaki - deep fried crispy strips of beef tossed in sweet teriyaki sauce £8.50
Ika Karaage - squid marinated in ginger, garlic & Japanese spices lightly coated in cornflower deep fried £8.50
Ebi Karaage - prawns marinated in ginger, garlic & Japanese spices lightly coated in cornflower deep fried £8.50

TEPPAN-YAKI MAIN COURSES

All main courses served with boiled rice & vegetable medley (There will be an additional charge £2.50 to upgrade to egg fried rice or £1.50 to noodles)

SEAFOOD & FISH

Cooked with garlic, butter, lemon, plum wine & soy sauce

Squid £15.00
Salmon fillet £16.50
Prawns £17.00
Sea Bass fillet £17.50
Monk Fish (Seasonal Subject to availability) £18.00
Tuna fillet £18.50
Scallops £21.50

MEATS

Fillet of Chicken - cooked in teriyaki sauce £15.00
Rump of Lamb £17.50
Breast of Duck - cooked in teriyaki sauce £18.50
Sirloin of Beef £19.00
Fillet of Beef £22.00
T-Bone Steak 14oz marinated in Lemon, Soy & Garlic £22.50

SIDE ORDERS

Boiled Rice £3.00
Plain Noodles £3.80
Egg Fried Rice £4.50
Courgette £6.50
Garlic Mushrooms £6.50
Mangetout £7.00
Asparagus £7.50

A LA CARTE SUSHI / SASHIMI

Sushi (2pcs) Sashimi (5pcs)

Ika - Squid £3.75 £5.00
Saba - Mackrel £3.75 £5.50
Ebi - Prawn £4.00 £6.00
Sake - Salmon £4.30 £6.80
Suzuki - Sea bass £5.00 £8.00
Maguro - Tuna £6.00 £9.00
Unagi - Eel £6.50 £9.50
Hamachi - Yellow Tail £6.50 £10.50

PLATTERS perfect for sharing

Maguro Sake
Tuna & Salmon Sashimi (10pcs) £14.00

Baby Sumo
Sushi (6pcs), Sashimi (5pcs), Maki (8pcs) £28.00

Giant Sumo
Sashimi (15pcs), Sushi (8pcs), Maki (24 pcs) £57.50

TEMAKI - cone shape seaweed wrap hand roll sushi

California Temaki - Crabstick, Japanese mayo, avocado, cucumber & flying fish roe, sesame seeds £6.00

Tiara Temaki - salmon, Japanese mayo, avocado, cucumber & flying fish roe £7.50

Spicy Tuna Temaki - Diced tuna, Japanese mayo, spring onions, mixed chilli spices £7.75

MAKIMONO "HOSO Maki" NORI OUTSIDE (6pcs)

Kappa Maki (V) cucumber Roll £5.00
Avocado Maki (V) £7.00
Asparagus Maki (V) £7.50

IMONO "URA Maki" INVERTED SUSHI Roll

California Maki - Japanese mayo, avocado, crabstick, cucumber & flying fish roe, sesame seeds (8pcs) £8.50

Tori Age Maki - chicken tempura filling drizzled with Unagi sauce (8pcs) £8.50

Salmon Avocado Maki - salmon, avocado, Japanese mayo & flying fish roe (8pcs) £8.80

Ebi California Maki - Tiger prawns, cucumber, avocado, Japanese mayo & flying fish roe, sesame seeds (8pcs) £9.00

Ebi Tempura Maki - Deep-fried tempura prawns, cucumber, Japanese mayo, sesame seeds (8pcs) £9.50

Spicy Beef Maki - Spiced succulent beef, Japanese spiced mayo (8pcs) £9.50

Ika Karaage Maki - Squid marinated in ginger, garlic & Japanese spices lightly coated in cornflower, deep fried, cucumber, Japanese spiced mayo (8pcs) £10.00

Sweetcorn Tempura Roll (V) Tempura sweetcorn with Japanese spiced mayo (8pcs) £10.00

Veggie Salad Roll (V) Lettuce, cucumber, carrots, asparagus, pickled raddish & Japanese mayo (8pcs) £10.50

Spicy Tuna Maki - Diced tuna, Japanese mayo, spring onions mixed chilli spices, sesame seeds (8pcs) £12.50

Crazy Salmon Roll - Spicy salmon & seared salmon on the top served with special wasabi spicy sauce (8pcs) £12.50

Dynamite Maki - Deep fried Maki with prawn, eel, avocado, mayo & Unagi sauce (6pcs) £12.50

Our special recommendation!

Dragon Roll - prawn tempura, eel, avocado, mayo sprinkled with tempura crunches & drizzled with Unagi sauce (8pcs) £13.50

Rainbow Roll - Crab stick, avocado & mayo with thinly sliced salmon, sea bass & tuna (8pcs) £13.50

Spider Roll - Tempura fried soft shell crab, cucumber, spring onion & flying fish roe tempura fried (6pcs) £14.50