

## STARTERS

Edamame (v)	£4
Spicy Edamame (v)	£4.5
Agedashi Tofu (v)	£7.5
<b>Takoyaki</b>	<b>£7</b>
Kaiso Salad (v)	£6.5
Green Salad (v)	£9
Sashimi Salad	£15
<b>Tsukemono (v)</b>	<b>£6</b>
Gyoja	£6
Kimchi	£5
Miso Soup (v)	£3
Rice (v)	£3.5



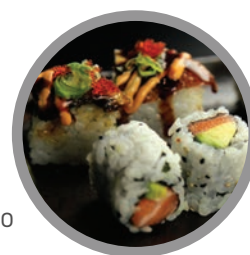
boiled soy beans, salted  
 boiled soy beans spicy salt, chilli oil  
 deep fried tofu, light soy sauce, radish, spring onion, tuna flakes (4 pcs)  
 deep fried octopus balls with tuna flakes (4 pcs)  
 seaweed salad, obon salad sauce  
 mixed leaves, cucumber, avocado with obon salad dressing  
 mix of fresh fish on green salad topped with flying fish roe, spicy mayo and salad dressing  
 assorted pickles with radish, cucumber, aubergine  
 deep fried chicken dumplings (4 pcs)  
 Korean spicy vegetable salad  
 bean paste, nameko mushroom, spring onion, seaweed steamed rice

## MAKI

Sake Avocado	£9
Ebiten	£10.5
Spicy Tekka	£10.5
California Roll	£10.5
Spicy Hamachi	£10.5
Ikaton	£10.5
Soft Shell	£14
Dragon	£15

### sushi roll, 6pcs

salmon & Avocado  
 deep fried prawn, avocado and mayo  
 bluefin tuna, spring onion and spicy mayo  
 fresh crab meat, avocado, flying fish roe and mayo  
 yellow tail, spring onion and spicy mayo  
 deep fried squid, avocado and spicy mayo  
 deep fried soft shell crab, avocado and spicy mayo  
 fresh crab meat, avocado, mayo, grilled eel, flying fish roe, spring onion and spicy mayo



## TEMPURA

Ebi	£3
Ika	£13.5
Yasai (v)	£14
<b>Soft Shell</b>	<b>£15</b>

### deep fried seafood/vegetables

deep fried prawn tempura (1 pcs)  
 deep fried squid  
 deep fried vegetables:  
 babycorn, shitake mushroom, sweet potato, shishiito, aubergine, asparagus  
 deep fried soft shell crab



## CHEF'S SELECTION

Obon Sushi	£26.5	9 pieces of nigiri (fresh raw fish on sushi rice)
Obon Sashimi	£26.5	12 pieces of sashimi (fresh raw fish)
Yamato	£72	9 slices of fresh sashimi, 8 pieces of nigiri, ebiten & california roll



## TABLE BBQ

- minimum order of 2 servings
- all comes with ssamjang (seasoned soy bean paste)

### • BEEF •



**1. Rib Eye** £17  
Scottish prime rib eye, 180g



**2. Leaf Steak** £15  
UK leaf steak, 120g



**3. Korean LA Galbi** £15  
marinated Scottish prime short rib with bones, 180g



**4. Ox Tongue** £14  
thinly sliced and sourced from the UK, 120g



**5. Wagyu Beef** £65  
Japanese A4 grade rib eye, 120g



*grill your own  
beef and pork at  
your table!*

### • PORK •



**6. Pork Belly** £12.5  
pork belly cut into square portions, sourced from Belgium, 180g



**9. Pork Bulgogi** £14.5  
thin sliced pork marinated in spicy sauce, 180g



**8. Iberico Pork Collar** £17  
free-range Iberico pigs indigenous to Spain, 180g



## BBQ SIDES

### Choose BBQ sides for £3 each:

lettuce | mushroom | asparagus | cucumber | padron pepper  
additional portion of ssam jang (seasoned soybean paste for BBQ)

## OBON BBQ SET MENU FOR TWO

**PORK SET**      pork belly, spicy pork bulgogi, Iberico pork collar  
£50

**BEEF SET**      rib eye, leaf steak, Korean LA galbi  
£60

**OBON SET**      pork belly, spicy pork bulgogi, Iberico pork collar,  
£80      beef rib steak, Korean LA galbi

## GRILL DISHES DIRECTLY FROM KITCHEN

<b>Yakitori</b> (2pcs)	<b>£6</b>	chicken skewers
<b>Tsukune</b> (2pcs)	<b>£6</b>	chicken meatballs skewers
<b>Tori</b>	<b>£14.5</b>	chicken thigh with skin
<b>Sake</b>	<b>£21</b>	salmon
<b>Unagi</b>	<b>£25</b>	eel
<b>Suzuki</b>	<b>£19</b>	sea bass
<b>Saba</b>	<b>£16.5</b>	mackerel



## UDON

**Kake Udon (v)**      **£10.5**  
choice of udon noodles served in hot soup  
with spring onion, mushroom and seaweed

**Tempura Udon**      **£15.5**  
3 pcs of deep fried prawn with a choice of  
udon noodles served in hot soup with spring  
onion, mushroom and seaweed



## DESSERT

**Ice Cream**      **£6**  
2 scoops, green tea or black  
sesame

**Dorayaki (v)**      **£6**  
Japanese custard pancake





# DRINK

## Soft Drink

Hot Tea (Green / Jasmin)	£3.5
Cold Tea (Green)	£5
Small / Large Water (Still / Sparkling)	£3.5 / £5
Juice (Apple / Orange)	£5
Coke (Original / Diet / Zero)	£4.5
Sprite	£4.5
Sparkling Elderflower	£5

## Beer & Sake

Beer (Asahi / Kirin)	£5.5
Non Alcoholic Beer	£4.5
Warm House Sake   Japanese rice wine, 270ml 14.5% abv.	£13.5
Cold House Sake   Japanese rice wine, 330ml, 12- 14% abv.	£20
Plum Sake   Umeshu plum wine, 330ml 14% abv.	£21
Jumai Taru Sake   Japanese rice wine, 720ml 15% abv.	£52
Kubota Senju   Japanese rice wine, 720ml 15% abv.	£70

## Shochu

Chamisul	£14
Korean distilled alcohol (Original 20.1% / Fresh 16.5%)	
Kirishima	£60
Japanese sweet potato distilled spirit, 900ml, 25% abv.	

## White Wine

	175ml	Bottle
House White (12% abv.)	£7.5	£27
Sauvignon Blac (11% abv.)	£8	£28
Pecorino Frentana (13% abv.)	£12.5	£42
Chablis (12.5% abv.)		£65
Sancerre (13% abv.)		£69

## Rose & Sparkling Wine

Rose (12.5% abv.)	£8	£30
Prosecco (10% abv.)	£8.5	£32
Roche Lacour Cremant (12.5% abv.)		£44

## Champagne

Laurent Perrie Brut (12% abv.)		£95
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## Red Wine

House Red Wine (12.5% abv.)	£7.5	£27
Pinot Noir (12.5% abv.)	£8.5	£32
Pillastro Primitivo (13.5% abv.)	£9	£35