

Lunch Menu (wednesdays - sundays)

(V) indicates suitable for vegetarians - (P) indicates suitable for pescatorians (fish eating vegetarians)
 (P)* indicates can ON REQUEST be made suitable for vegetarians, (G) gluten free, (G)* gluten free ON REQUEST
 our menu descriptions are brief, so please ask for more details, particularly if you have any food allergies

- chicken kara-age** チキンからあげ定食
 fresh chicken breast chunks, marinated in soy and ginger, and deep fried, served with rice and miso soup £11.00
- pescatorian yasai tofu itame** とうふ入りやさしいため定食 (gluten free)
 mixed vegetables with Japanese stock seasoning and stir fried with tofu chunks, served with rice and miso soup £10.00 (P)(G)*
- vegetarian yasai tofu itame** as above using **VEGETARIAN STOCK**, served with rice and **vegetarian miso soup**.... £10.00 (V)(G)*
- chicken katsu / pork tonkatsu** チキンかつ定食 (又はとんかつ定食)
 fresh chicken breast fillet (or pork loin cutlet) in breadcrumbs, deep fried, with rice, miso soup and a fruity dipping sauce £12.00
- salmon teri** ”えだまめ風” サーモンteri定食
 fresh salmon fillets, marinated and poached in “edamame-style” teriyaki sauce, served with rice and miso soup £15.00 (P)
- pork CURRY / chicken CURRY** カツカレー (又はチキンカツカレー) (みそ汁付)
 breaded pork cutlet (or chicken breast) deep fried, on rice with our tasty home-made pork curry sauce, served with miso soup £12.00
- pork/chicken shoyu ramen** しょうゆラーメン (又はチキンからあげしょうゆラーメン)
 fresh wheat noodles, chunks of pork (or deep fried chicken breast), bamboo shoots, and leeks in a large bowl of soy based broth £11.00
- pork/chicken miso ramen** (spicy, mild spicy + £1.00) みそ又はスパイシーみそラーメン **vegetarian version (with tofu)** £12.00 (V)
 wheat noodles, seasoned minced pork (or chicken), mange toute, corn, carrots, bamboo shoots in large bowl of miso based broth £12.00
- pork/chicken yakisoba (stir fried noodles)** やきそば (みそ汁付) **veggie (with tofu, and vegetarian miso soup)**.... £12.00 (V)
 wheat soba noodles, stir fried with mixed vegetables, seaweed powder, **pescatorian version (with tofu, fish flakes and soup)**.... £12.00 (P)
 pickled ginger, dried fish flakes, and served with miso soup **meat versions (with seasoned slices of pork or chicken)**.... £12.00

side orders

- edamame** えだまめ delicious and addictive green baby soy beans, **our signature dish** £2.50 (V)(G)
tsukemono つけもの mixed pickled vegetables, a crunchy accompaniment to your meal £2.50 (V)(G)*
natto ねぎなっとう sticky, fermented soy beans, topped with chopped leeks (an acquired taste for some !) ... £2.50 (P)*(G)*
rice ごはん bowl of japanese ‘sticky’ rice £2.50 (V)(G)
miso soup みそしる traditional home-made miso soup, (**vegetarian** version available) £2.50 (P)* (G)

drinks

- beers** ビール (*served ice cold with frosted glasses*)
- lager - **asahi “super dry”** 5.2% abv can (330ml) £4.00
 kirin “ichiban shibori” 4.6% abv bottle (330ml) £4.00
 black - **köstritzer “black lager”** 4.8% abv (brewed in Germany, but very similar to Asahi Black) bottle (330ml) £4.00
- wines** ワイン
- choya** 10% abv fruity and aromatic japanese plum wine shot glass (50ml) £3.00 bottle (750ml) £30.00
ozeki umeshu 14.5% abv imported plum wine from Japan, sweeter than choya shot glass (50ml) £3.00 bottle (720ml) £30.00
red // white 12% abv good quality wines at modest prices glass (175ml) £4.00 bottle (750ml) £16.00
- sake** 酒 rice wine
- house sake** 15% abv served warm in **tokkuri** flasks, you drink from tiny **ochoko** cups small (125ml) / large (250ml) £6.00 / £11.00
 we also have SUPERIOR sakes eg. MIO sparkling (**chilled**), Hakutsuru draft (**chilled**), Kikumasune Premium (**warm**)
- soft drinks**
- coca cola, diet coke, sprite, orange juice, apple juice, iced tea (lemon, raspberry or peach flavours) £2.00
 mineral water - sparkling / still (500ml bottle) £2.00 oolong cha imported tea from japan, served cold £3.00
 calpis imported from japan, refreshing milky vanilla/citrus-flavoured drink ... £3.00 calpis soda calpis prepared with soda water £3.50
 ramune soda various flavours subject to availability (original, water melon, yuzu, strawberry, lychee) - from Japan, in its distinctive bottle £3.00
 houji cha toasted green tea, served hot £1.00