

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 £9.50

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 £9.00 (P)(G)*

vegetarian yasai tofu itame as above using VEGETARIAN STOCK, served with rice and vegetarian miso soup £9.00 (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 £10.50

salmon teri ”えだまめ風” サーモンてり定食

fresh salmon fillets, marinated and poached in “edamame-style” teriyaki sauce, served with rice and miso soup £13.00 (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 £11.00

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 £10.00

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) £11.00 (V)

wheat noodles, seasoned minced pork (or chicken), mange toute, corn, carrots, bamboo shoots in large bowl of miso based broth £11.00

pork/chicken yakisoba (stir fried noodles) やきそば (みそ汁付) veggie (with tofu, and vegetarian miso soup) £11.00 (V)

wheat soba noodles, stir fried with mixed vegetables, seaweed powder, pescatorian version (with tofu, fish flakes and soup) £11.00 (P)

pickled ginger, dried fish flakes, and served with miso soup meat versions (with seasoned slices of pork or chicken) £11.00

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 !) ...	£2.00	(P)*(G)*
rice	ごはん	bowl of japanese ‘sticky’ rice (£1.50 if ordered together with a ramen or soba dish)	£2.00	(V)(G)
miso soup	みそしる	traditional home-made miso soup, (vegetarian version available)	£2.00	(P)* (G)

drinks

beers ビール (served ice cold with frosted glasses)

lager - asahi “super dry” 5.2% abv	can (330ml)	£3.50
kirin “ichiban shibori” 4.6% abv	bottle (330ml)	£3.50
black - köstritzer “black lager” 4.8% abv (brewed in Germany, but very similar to Asahi Black beer)	bottle (330ml)	£3.50

wines ワイン

choya 10% abv	fruity and aromatic japanese plum wine	shot glass (50ml)	£2.00	bottle (750ml)	£21.00
ozeki umeshu 14.5% abv	superior plum wine with a richer taste than choya	shot glass (50ml)	£2.50	bottle (720ml)	£26.00
red // white 12% abv	good quality wines at modest prices	glass (175ml)	£3.00	bottle (750ml)	£13.00

sake 酒 rice wine

takara “shochiku bai” 15% abv served warm in tokkuri flasks, drink from tiny ochoko cups small (125ml) / large (250ml) £5.00 / £9.00
 please check “specials” sheets for bottles of chilled sake choices eg. MIO sparkling sake, Hakutsuru draft sake

soft drinks

coca cola, diet coke, sprite, orange juice, apple juice, iced tea (lemon, raspberry or peach flavours)	£1.50
mineral water - sparkling / still (500ml bottle) oolong cha imported tea, served cold	£2.00
calpis the popular, light and refreshing milky vanilla/citrus flavoured drink calpis soda calpis prepared with soda water	£2.00 / £2.50
ramune soda various flavours subject to availability (original, water melon, yuzu, strawberry, lychee) - from Japan, in its distinctive bottle	£2.50
houji cha toasted green tea, served hot	£0.50