

Sushi Menu

all guests should be aware that our sushi rice is prepared with vinegar that contains gluten

items marked (V) are fish free

items marked (V)** can be fish free on request

握り鮓 nigirizushi

small blocks of slightly sweetened vinegared rice (sushi rice) with toppings as listed below :
served as a SET of TWO pieces, with *gari* (thin slices of pickled ginger)

いか	squid (2pcs)	£2.50	卵	sweet omelette (2pcs)	£2.50 (V)
たこ	octopus (2pcs)	£2.50	海老	shrimp (2pcs)	£2.50
サーモン	salmon (2pcs)	£3.00	甘エビ	freshwater shrimp (2pcs)	£3.00
まぐろ	tuna (2pcs)	£3.00	まぐろ漬け	marinated tuna (2pcs)	£3.50
握りセット	nigiri set	(one piece of each of the above - total 8 pieces)			£11.00
(you may exchange one or two items in the nigiri set with other items from the above of equal or less value)					
サーモンまぐろセット	salmon/tuna set	(four pieces each of salmon and tuna)			£11.00

ぐんかん鮓 gunkanzushi

sushi rice rolled into small “boats”
wrapped in *nori* (dried seaweed), with toppings as listed below :
served as a SET of TWO pieces, with *gari* (thin slices of pickled ginger)

アボカド	avocado, with a little mayo (optional)	(2pcs)	£3.00 (V)
ねぎサーモン	freshly chopped salmon with leeks	(2pcs)	£3.00
ねぎまぐろ	freshly chopped tuna with leeks	(2pcs)	£3.00
スパイシーまぐろ	“spicy tuna” seasoned, and mixed with chilli	(2pcs)	£3.50
イクラ	salmon eggs	(2pcs)	£4.00
ぐんかんセット	gunkan set	(one piece of each of the above - total 5 pieces) £8.50	
(you may exchange one item in the gunkan set with another from the above of equal or less value)			

手巻き鮓 temakizushi

sushi rice rolled into cone-shaped rolls
wrapped in *nori* (dried seaweed), with fillings as listed below :
served as an individual piece (1pc) with *gari* ginger

かっぱ	shredded cucumber	(1pc)	£2.50 (V)
お新香 (沢庵)	pickled, shredded daikon radish	(1pc)	£2.50 (V)
納豆	natto fermented soy beans	(1pc)	£2.50 (V)
カリフォルニア	“californian” - surimi (sea bream), cucumber, avocado, mayo	(1pc)	£3.00
ねぎサーモン	freshly chopped salmon with leeks	(1pc)	£3.00
スパイシーまぐろ	“spicy tuna” seasoned, and mixed with chilli	(1pc)	£3.00
サーモンと アボカド	freshly chopped salmon with avocado	(1pc)	£3.50

刺身 sashimi

approx. 100 grams (8-10 pieces) of selected cuts of very fresh raw fish
served with superior quality **grated wasabi** and shredded *daikon* (mooli) radish

サーモン刺身	salmon	£8.00	まぐろ刺身	tuna	£9.00
サーモンまぐろ刺身盛り合わせ	salmon, tuna mix	£8.50			

extras (excellent quality **wasabi** is freely available at your table)

生わさび	superior quality wasabi from freshly grated	- £0.50 (V)
生醤油	unpasteurized soy sauce, delicate and smooth	- £0.50 (V)
がり	extra <i>gari</i> (thin slices of pickled ginger)	- £ free (V)

摘まみ物 side orders

えだまめ	edamame	delicious and addictive green baby soy beans <i>enjoy some while we prepare your sushi selections !</i>	£3.00 (V)
きんぴらごぼう	kinpira gobo	stir fried shredded burdock root, savoury seasoning & sesame seeds ...	£3.00
つけもの	tsukemono	mixed pickled vegetables, a crunchy addition to your meal	£3.00 (V)
すのもの	sunomono	marinated cucumber and wakame seaweed salad	£3.00 (V)
海藻サラダ	kaiso sarada	mixed seaweed salad with shredded white cabbage and dressing	£3.50 (V)**
おひたし	ohitashi	lightly seasoned boiled spinach and sesame side dish	£3.00 (V)**
ひややっこ	hiyayakko	chilled tofu, topped with ginger and chopped leeks	£3.00 (V)**

(V)** - ohitashi and hiyayakko are served in the traditional way - topped WITH a sprinkling of dried fish flakes
ON REQUEST they can be served WITHOUT the fish flakes and are then also suitable for vegetarians

お飲物 drinks

beers ビール *served ice cold with frosted glasses*

lager - asahi "super dry" imported from Japan [5% abv]	can (350ml)	£3.50
kirin "ichiban shibori" brewed in UK [4.6% abv]	bottle (330ml)	£3.50
black - köstritzer "black lager" bottled [4.8% abv]	bottle (330ml)	£3.50

shotchu 焼酎 焼酎 *japanese distilled spirit [20% abv] served as mixed drinks :*

ume hai	with soda water and a sour plum	£3.00
oolong hai	with oolong tea	£3.00
grapefruits hai	with soda water and grapefruit juice	£3.00
calpis chu-hai	with calpis, a milky white drink, sweet with a slight citrus aftertaste	£3.00
oyuwari	with hot water and a sour plum	£2.50

sake 酒 "rice wine"

ozeki "karakuchi" (brewed in USA) [15% abv]	small tokkuri (125ml)	£5.00
<i>served hot (or cold on request) with ochoko cups of your choice</i>	large tokkuri (250ml)	£9.00
sparkling sake ozeki "hana-awaka" (brewed in Japan) [7% abv]	bottle (250ml)	£11.00
<i>served cold with small chilled glasses</i>		

wines ワイン

choya aromatic japanese plum wine (from Germany) [10% abv]	shot glass (50ml)	£2.00
<i>served chilled</i>	bottle (750ml)	£21.00
superior plum wine "ozeki kanjyuku" (from Japan) [14% abv]	shot glass(50ml)	£2.50
<i>served chilled</i>	bottle (720ml)	£26.00
house red / house white [12% abv] <i>great quality wines at modest prices</i>	glass (175ml)	£3.00
<i>check with waitstaff for this week's choices</i>	bottle (750ml)	£13.00

soft drinks ソフトドリンク

all cold soft drinks are served WITH ICE unless otherwise requested

coca cola, diet coke, sprite	£1.50
orange juice, apple juice	£1.50
iced tea (peach or lemon)	£1.50
mineral water - bottle of sparkling or still (500ml) oolong cha - imported tea, served cold	£2.00
calpis - milky-vanilla drink (prepared with water), or calpis soda (prepared with soda water)	£2.00 / £2.50
ramune soda (from Japan) served in its famous and distinctive bottle	£2.50
<i>various flavours, subject to availability eg. original, water melon, yuzu, strawberry, lychee</i>	
煎茶 hot green tea - freshly prepared to order (per cup)	£1.00