



Kurumaya 車屋

NIGIRI X 2

sushi featuring small rice mounds topped with fresh seafood or other ingredients, often bound with seaweed or wasabi

£6	Maguro – tuna
£10	Toro – belly tuna
£6	Shake – salmon
£9.50	Hamachi – yellow tail
£6	Suzuki – sea bass
£5.50	Ika – squid
£5	Tako – octopus
£9	Hotategai – scallop
£5	Ebi – prawn
£4.50	Saba – mackerel
£12.50	Ikura – salmon roe
£9.50	Unagi – fresh water eel
£4	Tamago – sweet omelette
£5	Inari – tofu

SASHIMI X 4

thin slices of extremely fresh raw fish or seafood served without rice

£9.50	Maguro – tuna
£16.50	Toro – belly tuna
£9.50	Shake – salmon
£14.50	Hamachi – yellow tail
£7.50	Suzuki – sea bass
£7.70	Ika – squid
£8.50	Tako – octopus
£12.50	Hotategai – scallop
£6	Saba – mackerel
£14.50	Ikura – salmon roe
£14.50	Salmon Uzusukuri – thin slices of salmon with marinated onion & wasabi tobiko
£16.50	Hamachi Uzusukuri – thin slices of yellow tail with marinated onion & wasabi tobiko

MAKI X 6

created by rolling ingredients such as fish, seafood, vegetables, and rice in seaweed – served as delicious bite-sized pieces

£6	Salmon – salmon rolls
£6.50	Tekka – tuna rolls
£6	Kappa – cucumber rolls
£5	Oshinko – Pickled radish rolls (V)
£11.50	Negi Toro – chopped belly tuna, spring onion
£11.50	Hamachi – chopped hamachi, spring onion
£10.50	Tempura – crispy prawn tempura roll
£9.50	Original Futo Maki – omelette, prawn, cucumber & pickled radish
£11.50	California – alaskan snow crab & avocado (if available)
£8	Salmon Skin – reverse grilled salmon skin with chilli & spring onion
£9.50	Salmon & Avocado – topped with flying fish roe
£11.50	Soft Shell Crab – cucumber and avocado
£9.50	Tuna & spring onions, chilli powder
£9.50	Tuna & avocado, sesame seeds
£8	Natto – fermented soy bean (V)
£12.50	Chef's Special – avocado maki topped with chopped salmon & chilli mayo
£16.50	Kuru Dragon – Cucumber and sesame seed reverse roll topped with grilled unagi

SUSHI & SASHIMI PLATTER

A selection of choice cuts of sushi, sashimi and maki presented on authentic Japanese trays ideal for sharing

£65	Small platter
£85	Medium platter
£140	Large platter

SASHIMI MORIAWASE - CHEF'S SELECTION

£37.50 Five Varieties
tuna, yellow tail, salmon, scallop, sea bass

£45.50 Seven Varieties
belly tuna, yellow tail, tuna, salmon, scallop, ama ebi, macke



SUSHI SETS

£19.50 Matsu Set
salmon sashimi, hamachi, salmon, tuna, unagi and sea bass nigiri,
ikura gunkan with tuna, kappa, salmon and fresh crab maki - (16 pcs)

£17.50 Temaki Set
salmon & avocado, tuna & spring onion,
spicy salmon, fresh crab & avocado - (4 hand rolls)

£16 Vegetarian Selection
veg futo maki, edamame gunkan, spinach nigiri,
avocado nigiri, inari (tofu), kappa maki and oshinko maki - (14pcs)

CHEF SELECTION PLATTERS

£36.50 Sushi Selection #1
salmon, tuna, sea bass hamachi and loro nigiri,
salmon avocado & tempura maki

£39.50 Sushi Selection #2
salmon, tuna, sea bass hamachi and loro nigiri,
salmon avocado & tempura & spicy tuna maki

£49.50 Sushi Selection #3
salmon, tuna, toro, hamachi,, ikura, saba,
seabass, squid & unagi nigir

HOT DISHES

£7 Edamame with salt

£9 Gyoza pork, chicken or prawn

£16.50 Chicken Katsu Curry with rice

£16.50 Chicken Katsu Curry with noodles

£16.50 Chicken Teriyaki with rice

£17 Salmon Teriyaki with rice

TEMAKI X I

hand-rolled sushi cone filled with rice, fish, vegetables,
and other ingredients

£4 Grilled Salmon Skin with spring onion

£5.50 Salmon avocado with cucumber

£6 Tuna avocado with tobiko

£6 Tuna spring onion with chilli powder

£6 Fresh crab meat with avocado & cucumber

£7.50 Grilled unagi with cucumber

£4.50 Natto (fermented soy bean) with spring onion (V)

£8.50 Negi toro - chopped belly tuna, spring onion

£8.50 Hamachi - chopped yellow tail with spring onion

£8.50 Soft shell crab with avocado, cucumber & mayo

£7.50 Ebi tempura with avocado, cucumber & mayo

* Other combinations can be prepared to order

ROBATA / GRILLED

Served with a mixed salad

SAKANA / SEAFOOD

- £19.50 Ebi Teriyaki
Grilled jumbo prawns with teriyaki sauce
- £22.50 Gindara Teriyaki
Grilled black cod with teriyaki sauce
- £25.50 Gindara Misozuke
Grilled black cod marinated in miso paste
- £17.50 Sakana Teriyaki
Grilled sea bass with teriyaki sauce
- £16.50 Salmon Teriyaki
Grilled salmon with teriyaki sauce
- £21.50 Unagi no Sansho
Fresh eel grilled with unagi sauce

NIKU / MEAT

- £11.50 Chicken Yakitori
Grilled chicken skewers
- £11.50 Tori no Teba Saki
Grilled chicken wings
- £21.50 Beef Teriyaki
Grilled beef tenderloin with teriyaki sauce
- £46.50 Wagyu Beef Teriyaki
New Zealand finest grilled beef with teriyaki sauce

YASAI / VEGETABLES (select with /without bonito flakes)

- £9.50 Nasi Yaki no Katsuobush
Grilled aubergine with ginger sauce (V)
- £9.50 Okra Shioyaki
Grilled okra with ginger sauce (V)
- £10.50 Tofu Yaki
Grilled tofu with ginger sauce (V)
- £12.50 Shitake Mushrooms in Sake
Shitake mushrooms, onion & leeks in sake wine (V)

*For vegetarians please select the option without bonito flakes

TEMPURA

- £17 Moriawase - deep fried prawn, white fish, aubergine, shitake, mushrooms, sweet potato, asparagus & squid
- £16.50 Ebi Tempura - deep fried tiger prawns
- £14.50 Sakana Tempura - deep fried seasonal white fish
- £12.50 Yasai Tempura - Deep fried vegetables (V)

A LA CARTE

- £15 Tuna Tataki
Slices of seared tuna with mustard dressing
- £14 Chicken Teriyaki
Grilled chicken in teriyaki sauce and salad
- £17.50 Beef Shogayaki
Slices of beef sirloin in ginger sauce and salad
- £17.50 Soft Shell Crab
Deep fried crab, salad and ponzu sauce
- £17.50 Maguro Kimuchi
Marinated tuna in kimuchi sauce
- £9.50 Nasu Dengaku
Deep fried aubergine with dengaku miso sauce (V)
- £9.50 Horenso no Ohitashi
Baby spinach with goma tare (sesame seed) sauce (V)
- £8 Age dashi Tofu
Fried tofu with dashi sauce (V)
- £7 Edamame
Soy beans with sea salt (V)
- £7 Spicy Edamame
Soy beans with chilli (V)
- £9.50 Gyoza - Chicken/prawn/pork or veggie dumplings served with dipping sauce
- £14.50 Tonkatsu
Deep fried breaded pork
- £12.50 Chawan Mushi
Japanese custard steamed in a cup with prawn, crab stick, shitake mushroom and flat green beans

TEPPANYAKI

- £19.50 Beef - with stir fried vegetables
- £19.50 Beef Sirloin - with stir fried vegetables
- £49.50 Waygu Beef
New Zealand finest beef with stir fried vegetables
- £19.50 Mixed Seafood
Seasonal fish, squid, prawns with stir fried vegetables
- £17.50 Sakana
Seasonal white fish with stir fried vegetables
- £19.50 Ebi
Tiger prawns with stir fried vegetables
- £18.50 Squid
Squid served with stir fried vegetables

DONBURI SET Served with rice & Miso Soup

- £17.50 **Gyu don**
Sliced beef sirloin cooked with egg in teriyaki sauce with mixed vegetables
- £16 **Oyako don**
Diced chicken cooked with egg and mixed vegetables
- £16 **Katsu don**
Deep fried breaded pork cutlet with egg & mixed vegetables
- £17.50 **Salmon don**
Teriyaki grilled salmon fillet with egg omelette & pickled ginger
- £17.50 **Butaniku no Shogayaki don**
Sauteed pork slices in ginger sauce with egg omelette & pickled ginge
- £17.50 **Ten don**
Deep fried prawn, fish & vegetable selection
- £16.50 **Chicken Katsu Curry**
Breaded chicken in a Japanese curry sauce
- £17.50 **Pork Katsu Curry**
Breaded pork in a Japanese curry sauce
- £19.50 **Una ju**
Grilled fresh water eel in unagi sauce
- £16.50 **Salmon ju**
Freshly cut slices of salmon topped with ikura
- £17.50 **Tuna ju**
Freshly cut slices of tuna
- 19.50 **Chirashi**
Freshly cut slices of hamachi, salmon, tuna, sea bass, tako, ebi, saba, crabstick, tamago, oshinko & nori furikake (served on a bed of rice)

BENTO BOX Served with pickles & miso soup

- £24.50 **Kurumaya Bento Box**
Spinach salad, age dashi tofu, ebi veg & chilli, mixed sushi & beef shogayaki
- £24.50 **Makunouchi Bento Box**
Spinach salad, mixed tempura, mixed sashimi and pork shogayaki, served with rice
- £22.50 **Yagyu Bento Box**
Ebi & veg in chilli sauce, spinach salad, salmon teriyaki chunks, pork roll with asparagus salad and ebi & veg furai, served with rice

STIR-FRY NOODLES

- £17.50 **Yaki Udon**
TFried noodles with pork & fresh vegetables
- £17.50 **Yaki Soba**
Fried egg noodles with pork & fresh vegetables
- £17.50 **Tofu Yaki Udon (V)**
Fried udon noodles with tofu & fresh vegetables

NOODLE SOUPS & RAMEN

- £24.50 **Sukiyaki**
Thin slice beef with mix vegetables and noodle with special sauce with rice
- £19.50 **Nabeyaki Udon**
Udon hot-pot with prawns, squid, fish, Chinese cabbage and fresh vegetables, cooked in a metal pot and served with an egg
- £17.50 **Tempura Udon**
Udon noodle soup with fried prawns, squid, fish and fresh vegetables
- £17.50 **Tempura Soba**
Soba noodle soup with fried prawns, squid, fish and fresh vegetables
- £17.50 **Pork Ramen**
Slices of pork, pak choi, spring onion and spinach in a noodle soup
- £17.50 **Chicken Ramen**
Slices of chicken, pak choi, spring onion and spinach in a noodle soup
- £18.50 **Beef Ramen**
Slices of beef, chinese cabbage, leeks, bean sprouts in a noodle soup
- £17.50 **Gyoza Ramen**
Selection of prawn or pork with chinese cabbage, leeks, pak choi, egg noodles & chicken broth
- £9 **Zaru Soba**
Cold buckwheat noodles with spring onion, wasabi & soba sauce (V)

SALADS

- £11.50 **Seared Salmon** - Served on a bed of mixed leaves salad with ponzu dressing
- £9.50 **Tofu** - Fresh tofu served on a bed of mixed leaves salad with ponzu dressing (V)
- £7.50 **Wafu Wakame** - Mixed seaweed with ponzu dressing (V)
- £8.50 **Hiyashi Wakam** - Thin stripes of seaweed in a sesame oil dressing

SALADS

- £12.50 **Chahan** - Fried rice with choice of beef or prawns & vegetable
- £10.50 **Pork Chahan** - Fried rice with pork and vegetables
- £4.50 **Gohan** - Fine quality Japanese steamed rice (V)
- £3 **Miso Soup** - Traditional Japanese soup with dashi stock, tofu, wakame, spring onion and bean sprouts
- £6.50 **Kurumaya Tsukemono** - Kurumaya takuan (pickled radish) & mixed pickles (V)