

Konnichiwa

Japanese Cuisine



Food & Drinks Menu

10 high street, hornsey, london n8 7pb

www.konnichiwa.uk

020 8037 7757

1. Miso Soup



2. Edamame Beans



16a. Hosomaki (Cucumber)



16c. Hosomaki (Salmon)



17a. Nigiri (Salmon)



17f. Nigiri (Unagi Eel)



3. Gyoza



5. Teba Shio Chicken Wings



20. California Roll



30. Konnichiwa Beef Dragon Roll



18. Salmon Avocado Roll



31. Yasai Dragon Roll



28. Salmon Aburi Dragon Roll



27. Avocado & Salmon Dragon Roll



STARTERS

- 1 **MISO SOUP (V)** 

Nutritious Japanese soup with tofu, spring onion and wakame.....3.9
- 2 **EDAMAME BEANS (V)** 

Salty.....5
Spicy.....5.6
- 3 **GYOZA (5 Pieces)**

Japanese dumplings with your choice of Chicken, Prawns or Veggies served with soy sauce, rice vinegar & sesame oil.

Veggie .....6.5
Chicken7.35
Prawn7.95
- 4 **KATSU ZENZAI**

Breaded and deep fried to perfection served with Tonkatsu sauce and salad.

Chicken.....8.99
King Prawn.....9.99
Pumpkin.....7.99
- 5 **TEBA SHIO CHICKEN WINGS**

Marinated overnight in Japanese soya sauce, then grilled to perfection with salt & peppers.....10.50
- 6 **KONNICHIIWA CRISPY SALT & PEPPER SQUID**

Marinated and battered squid with salt and pepper, served with fresh chillies, spring onion and sweet chilli mayo.....10.50
- 7 **TORI KARAGE CHICKEN**

Boneless juicy marinated crispy chicken, coated in sweet chilli sauce served with salad.....8.90
- 8 **CHICKEN TERIYAKI**

Succulent chicken thigh, glazed in sweet sticky teriyaki sauce.....8.90
- 9 **SALMON TERIYAKI**

Pan fried salmon, glazed in teriyaki sauce served on the bed of salad.....10.50
- 10 **BEEF TERIYAKI**

Crispy slice of beef, glazed in a tempting garlic soya glaze with a fresh chilli kick.....10.50
- 11 **VEGETABLE TEMPURA (V)** 

Lightly battered and deep fried crunchy mixed vegies.....9.99
- 12 **PRAWN TEMPURA**

Fresh shrimp dipped in tempura batter and deep fried to perfection served with soya sauce.....10.50

SALADS

- 13 **KAISO SALAD (V)** 

A classic Japanese seaweed salad mix, dressing with Goma sauce, sprinkled with sesame seeds.....6.30
- b **YASAI SALAD (V)** 

A vegetable salad with avocado, edamame, carrot, tomato, lettuce, broccoli & Goma sauce, sprinkled with fried onion, sweet soy sesame seeds.....10.25
- 14 **CHIRASI SALAD**

A mix of seared salmon, tuna, mix vegetable salad, pickle, red onions, wasabi, yuzu mayo, dressing with sprinkled crunchy fried onion, sprinkled on top with sweet soy sesame seeds.....13.95
- 15 **TOFU SALAD**

A mix of lettuce, avocado, edamame beans with tofu.....11.99

SUSHI

- 16 **HOSOMAKI (THIN ROLL) EACH (8 pieces)**

a Cucumber (Kappa) (V) .....3.99
b Avocado Hosomaki (V) .....4.50
c Salmon Hosomaki.....5.50
d Tuna Hosomaki.....6.5
e Ebi Hosomaki.....6.5
f Salmon & Avocado Hosomaki.....6.5
g Tuna and Avocado Hosomaki.....6.9
- 17 **NIGIRI (SUSHI ON TOP OF RICE) 1 Piece each**

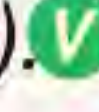
a Salmon.....2.2
b Salmon Yaki.....2.6
c Tuna.....2.8
d Tuna Yaki.....3.2
e Ebi Shrimp.....3.2
f Unagi Eel.....3.9
g Tamago(V) .....1.99
h Avocado (V) .....1.99
i Inari (V) .....1.99
j Seared Beef2.8
- MAKI (URAMAKI) INSIDE OUT ROLL (8 pieces)**

18 *Salmon Avocado Roll* (Salmon, avocado, mayo & masago).....8.9

19 *Spicy Tuna Roll* (Spicy Tuna with cucumber, topped with mayo and masago).....10.5

20 *California Roll* (Crab stick, avocado cucumber, topped with mayo, sesame seeds and crispy onions).....8.9

21 *Crispy Ebi* (Prawn katsu, avocado, spicy sauce, topped on sesame seeds with sweet sauce).....9.2

22 *Kyoto green Roll (V)* (Cucumber, avocado, carrot topped with sweet sauce, fried onions and cress) .....8

23 *Spicy Chicken Roll* (Crunchy chicken ,avocado, mayo, sesame topped with chilli powder and tonkatsu sauce).....8.99
- FUTOMAKI (LARGE SUSHI ROLL) (8 pieces)**

24 *Yasai Futomaki (V)* (Spicy Mayo,cucumber, carrot, tamago, pickle onion, with sticky sweet sauce, sesame seeds) .....9.99

25 *Spicy Chicken Futomaki* (Chicken, avocado, cucumber, pickle onion, chilli powder, sticky sweet sauce and sprinkled with sesame seeds).....12.6

26 *Crispy Salmon Skin Futomaki* (Grilled salmon skin,cucumber, spring onion, black pepper/salt, topped sweet sauce and sesame seeds).....10.99
- 27 **KABURI MAKI (DRAGON ROLL) (8 pieces)**

Avocado & Salmon Dragon Roll (Prawn katsu, spicy sauce, cucumber, topped on avocado and salmon, with mayo and sesame seeds).....14.99

28 *Salmon Aburi Dragon Roll* (Prawn katsu, avocado, spicy sauce and topped with seared salmon, mayo, teriyaki sauce, tobika and cress).....14.99

29 *Unagi Dragon Roll* (Prawn katsu, cucumber, spicy sauce topped on sliced unagi and unagi sauce, sesame seeds and spring onion).....19.80

30 *Konnichiwa Beef Dragon Roll* (Cucumber, avocado, pickled onion, topped with seared beef, cress, spicy sauce and sesame seeds).....15.60

31 *Yasai Dragon Roll* (Avocado, cucumber, carrot, pickled onion, spicy sauce topped with sesame seeds).....12.99

YAKISOBA (STIR FRIED NOODLES)

- 32
- YAKISOBA (STIR FRIED NOODLES)
Stir fried noodles with your choice of mix vegetables, chicken or prawn
- a

Veggie Yakisoba.

11.99
- b

Chicken Yakisoba.

12.99
- c

Prawn Yakisoba.

13.99
- d

Beef Yakisoba.

13.99

RAMEN SOUP NOODLES

- 33
- RAMEN SOUP NOODLES
- a

Veggie Ramen Soup (Japanese Ramen Soup noodles with mixed vegetables, veggie gyoza, spinach, topped with spring onion).

12.99
- b

Chicken Ramen Soup (Japanese Ramen Soup noodles with succulent chicken thigh, half of boiled egg, mixed vegetables, spinach and topped with spring onion).

13.99
- c

Beef Ramen Soup (Japanese Ramen Soup with Beef).

14.99

KATSU CURRY RICE

- 34
- KATSU CURRY RICE
- a

Chicken Katsu Curry (Deep fried chicken breast in crispy panko, japanese curry sauce served with rice and vegetables).

13.99
- b

Prawn Katsu Curry (Four breaded prawn tempura with japanese curry sauce, served with rice and vegetables).

15
- c

Pumpkin Katsu Curry (Breaded Japanese Kabocha in katsu curry sauce, served with rice and vegetables).

12.99
- d

Tofu Katsu Curry.

12.99

DON BURI RICE BOWL

- 35
- DON BURI BOWL (RICE BOWL)
- a

Chicken Teriyaki Donburi (Succulent chicken thigh glazed in teriyaki sauce, served with rice, vegetables, and pickle).

12.99
- b

Salmon Donburi (Pan-fried Salmon in teriyaki sauce, served with rice, vegetables and pickle).

15.50
- c

Beef Donburi (Crispy slice beef in teriyaki sauce, served with rice, vegetables and pickle).

15.50
- d

Kobocha Donburi (V) (Breaded Japanese Kabocha in teriyaki sauce with rice, vegetables and pickle).

12.99

BENTO BOX

- 36
- BENTO BOX (All Bento box are served with miso soup, rice, pickle, mixed vegetable salad and edamame)
- a

Chicken Teriyaki Bento (Succulent chicken thigh glazed in teriyaki sauce, half boiled egg and sprinkled sesame seeds).

17.99
- b

Salmon Teriyaki Bento (Pan fried salmon, glazed in teriyaki sauce, tamago, broccoli, tomato and sprinkled sesame seeds).

18.99
- c

Vegetable Bento (Two panko breaded kabocha, mixed vegetable tempura, sweet sauce and sprinkled sesame seeds).

18.99

SASHIMI

- 37
- SASHIMI
- a

Salmon (Sake) 5 Slices.

8.99
- b

Tuna (Maguro) 5 Slices.

10.5
- c

Seared sesame Tuna 5 Slices

12.99
- d

Sashimi Mix 3 Slices each.

16.99
- e

Salmon Tataki 5 Slices (serve with Ponzu sauce)

9.5
- f

Beef Tataki 5 Slices (serve with Ponzu sauce).

8.99

SHARING PORTION

- 38
- SALMON SELECTION SET.....20.99
- Salmon Roll.....8 pieces
- Salmon Nigiri.....2 pieces
- Salmon Maki.....8 pieces
- Salmon Sashimi.....2 pieces
- 39
- MIX SUSHI SET.....26.99
- California Roll.....8 pieces
- Salmon Roll.....8 pieces
- Salmon Nigiri.....2 pieces
- Tuna Nigiri.....2 pieces
- Maki Cucumber.....8 pieces
- 40
- HOSOMAKI SET BOX.....16.99
- Maki Cucumber.....8 pieces
- Maki Avocado.....8 pieces
- Maki Salmon.....8 pieces
- Maki Tuna.....8 pieces
- 41
- NIGIRI SET BOX.....22.99
- Salmon.....1 piece
- Tuna.....1 piece
- Seared Beef.....1 piece
- Ebi.....1 piece
- Tamago.....1 piece
- Unagi Eel.....1 piece
- Inari Tofu.....1 piece
- Salmon Yaki.....1 piece
- Tuna Yaki.....1 piece
- 42
- YASAI SET BOX.....21.99
- Kyoto Green Roll.....8 pieces
- Inari Nigiri.....2 pieces
- Yasai Futomaki.....8 pieces
- Avocado Nigiri.....2 pieces
- Cucumber Maki.....8 pieces

KIDS MENU

- 43
- KIDS MENU (Includes kids Orange Juice or an Apple Juice)
- a

Mini Chicken Katsu Curry (Panko breaded chicken breast with curry sauce, edamame and yasai sticks, served with your choice of rice or fries).

9.99
- b

Mini Pumpkin Katsu Curry (VG) (Panko breaded kabocha with katsu curry sauce, edamame and yasai sticks, served with your choice of rice or fries).

9.99
- c

Mini Chicken Karage Set (5 pieces of chicken karage with curry sauce or mayonnaise or ketchup, served with edamame, yasai sticks and fries).

9.99

19. Spicy Tuna Roll



25. Spicy Chicken Futomaki



29. Unagi Dragon Roll



39. Mix Sushi Set



41. Nigiri Set Box



**46. Himalayan Mutton Curry
with Rice**



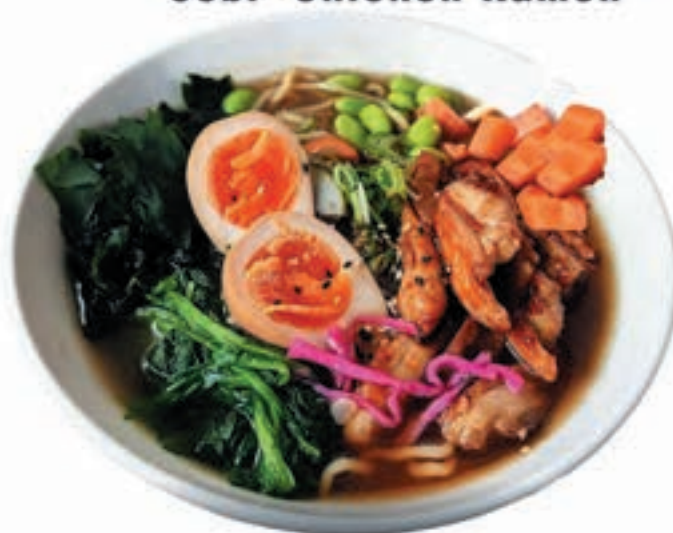
32c. Prawn Yakisoba



**35c. Beef Donburi
Rice Bowl**



33b. Chicken Ramen



56. Chocolate Mochi (2 pieces)



SPECIAL MENU

DESSERT

44 OVEN BAKED PORK CHOP RICE.....17.99
Hong Kong classic oven baked seared pork chops and fragrant egg fried in rich tomato sauce under gooey bubbling cheese (Must Try)

45 OVEN BAKED CHICKEN & MUSHROOM RICE WITH CREAM SAUCE.....17.99
Oven baked succulent chicken and mushroom with fragrant egg fried rice, topped with cream sauce and gooey bubbling cheese (As mama used to bake)

46 HIMALAYAN MUTTON CURRY WITH RICE.....17.5
Fresh boneless goat meat marinated overnight in myriad of Himalayan spices, then slow cooked with onions, tomatoes and bell peppers in creamy butter sauce served with Jasmine rice.

47 KONNICHIIWA BEEF CURRY WITH RICE.....17.5
Tender boneless beef marinated overnight in myriad of Himalayan spices, than slow cooked with onions, tomatoes and bell peppers in creamy butter sauce served with Jasmine rice.

48 CRISPY TERIYAKI CHICKEN BURGER.....12.99
Crunchy chicken breast, covered with teriyaki glaze, japanese mayo, cheese, pickled onion and crisp lettuce served with fries.

49 SWEET CHILLI VEGGIE BURGER.✓.....11.99
Breaded Japanese kabocha smothered in sweet chilli, cheese slice, pickled onion and crisp lettuce, served with fries

FRIED RICE

50 EGGS FRIED RICE (Egg fried rice with garlic, peas, spring, onion, sesame seeds and soya sauce).....10.99

51 CHICKEN FRIED RICE (Egg fried rice with chicken, garlic, peas, spring onion, sesame seeds in soya sauce).....11.99

52 PRAWN FRIED RICE(Egg fried rice with king prawns, garlic, peas, spring onion, sesame seeds in soya sauce).....12.99

53 VEGGIE FRIED RICE (Fried rice with garlic, peas, spring onion, broccoli and sesame seeds in soya sauce).✓.....10.99

MO:MO (HIMALAYAN DUMPLINGS)

54 MO:MO (HIMALAYAN DUMPLINGS) (As Starter/snacks)

Choice between mixed veggies or minced chicken, mixed with Himalayan spices wrapped in steamed flour dough and served with tomato achar (himalayan pickle sauce)

a Chicken Mo:Mo (6 pieces).....8.8

b Vegetable Mo:Mo (6 pieces).✓.....7.9

c Pork Mo:Mo (6 pieces).....8.8

55 MANGO MOCHI (2 pieces).....5.99

56 CHOCOLATE MOCHI (2 pieces).....5.99

57 VANILLA ICECREAM (1 scoop)1.99

58 VANILLA ICEREAM (2 scoops).....3.8

59 CHOCOLATE FUDGE CAKE.....7

EXTRAS

60 BOWL OF RICE.....3.50

61 BOWL OF FRIES.....3.99

62 SOYA SAUCE.....1.2

63 CURRY SAUCE.....1.99

64 TONKATSU SAUCE.....1.2

65 GINGER.....1.2

66 TERIYAKI SAUCE.....1.2

67 SPICY MAYO.....1.2

68 UNAGI SAUCE.....1.9

69 SWEET CHILLI SAUCE.....1.2

70 WASABI.....1.2

71 SRIRACHA SAUCE.....1.2



3. Virgin Colada



2. Summer Punch



1. Virgin Mango Mojito

11. SK Ramune (Lychee)



31. Premium Sake Kizakura Junmai Daiginjo 500 ml



30. Kizakura Tsu No Honjzo 180ml

KONNICHIIWA DRINKS MENU

MOCKTAILS

- 1 Virgin Mango Mojito.....6.9
(Fresh mint, fresh lime, sugar syrup, mango juice topped with soda water)
- 2 Summer Punch.....6.9
(Orange juice, apple juice, pineapple juice and grenadine)
- 3 Virgin Colada.....6.9
(Pineapple Juice, coconut, coco cream, syrup and pineapple crushed)
- 4 Ginger Lemon Mocktail.....6.9
(Fresh lemon juice, ginger syrup, apple juice topped with soda water)
- 5 Virgin Mary.....6.9
(Tomato Juice, salt, pepper, horseradish, lime juice and spices)

MILKSHAKES

- 6 Classic Milkshake
(Vanilla / Chocolate / Banana).....6.5
- 7 Cookie Shake with Choco chips
(Chocolate OR Salted Caramel).....7.5

SOFT DRINKS

- 8 Coke / Fanta/ Diet Coke /Sprite.....2.9
- 9 a Still.....3.2
b Sparkling.....3.2
- 10 Fresh Lime Soda.....3.2
- 11 Aloe Vera (500ml).....3.9
- 12 SK Ramune 200ml
(Strawberry/ Melon/ Lychee).....3.9

HOT DRINKS TEA / COFFEE

- 13 Hot Ginger Lemon Honey.....5.2
- 14 English Breakfast/Earl Grey Pot.....3.5
- 15 Americano.....3.5
- 16 Herbal tea pot
(Green/Jasmine/Fresh Peppermint/Camomile).....3.6
- 17 Espresso.....2.3
- 18 Double.....3
- 19 Latte.....3.9
- 20 Cappucino.....3.9
- 21 Mocha.....3.99
- 22 Coffee Machchiato.....3.2
- 23 Chai Latte.....5

ICED COFFEE / TEA

- 25 Home made Fresh Ice Lemon Tea.....3.99
- 26 Home made Ice Milk Tea.....3.99
- 27 Home made Ice Milk Coffee.....3.99

JUICES

- 28 Apple / Orange/ Pineapple/ Cranberry / Tomato.....3.3
- 29 Mango.....3.3

JAPANESE SAKE

- 30 Kizakura Tsu no Honjzo (180ml).....14.99
- 31 Premium Sake Kizakura Junmai Daiginjo Sake Btl
500ml.....33
- 32 Nakata Kishu No Umeshu (Plum Sake) -
300ml Btl.....18.99

BEERS

- 33 Asahi Larger (1 btl).....5.8
- 34 Asahi Larger (2 btls).....10
- 35 San Miguel Larger (1 btl).....5.8
- 36 San Miguel Larger (2 btls).....10

SPIRITS & LIQUORS

Per Shot

- 37 El jimador Anejo Tequila.....3.9
- 38 Baileys.....3.2
- 39 Brandy.....3.4
- 40 Roku Japanese gin.....5
- 41 Havana Club 7 years.....3.9
- 42 Absolut Vodka.....3.9
- 43 Bacardi.....3.9
- 44 Monkey Shoulder Whiskey.....5
- 45 Tenjaku Whiskey Japanese.....5
- 46 Midori.....3.2
- 47 Grand Mariner.....3.9
- 48 Cointreau.....3.3
- 49 Peach snaps.....3.2
- 50 Kahlua.....3.2
- 51 Hendrick's Gin.....5
- 52 Make it double.....2.5

WINES

	Glass	Btl
a House Red	7	26
b House White	7	26

All house wines are premium wines and changed /selected every week Please ask your server.

The Ultimate Cocktail

15.99

- 54

Grande Superior Margarita (Recommend only on the rocks)
Glass - MUST TRY.....
(Fresh and tangy made with aged 100% blue agave tequila, 5 years reserved Grand marnier, fresh lime and agave syrup)

Classic Cocktails

9.8

- 55

Fruit Margarita (Premium gold tequila, cointreau, fresh lime juice, sugar syrup and your choice of fruit blend)
Mango/ Strawberry/ Lime.....
- 56

Pina Colada.....
(Rhum, coconut cream, pineapple, cream and pineapple juice blended)
- 57

Sex on the beach.....
(Absolut vodka, Peach snapps, pineapple juice, cranberry juice, lime juice, sugar syrup)
- 58

Daquiri (In its purest form, the delicate balance of rum, fresh lime juice, sugar syrup and your choice of fruit blend)
Mango/ Strawberry/ Lime.....
- 59

Screwdriver.....
(Simple yet subtle refreshing cocktail made of Absolut vodka and orange juice)
- 60

Caipirinha.....
(Aged 7 years Havana club dark rum, fresh lime muddled with brown sugar served in crushed ice)
- 61

Pornstar Martini on Twist.....
(Absolut vodka, Passoa, mango puree, vanilla syrup, pineapple juice and a shot of Sake)
- 62

Classic Mojito.....
(Fresh Mint and lime muddled with brown sugar and rum, topped with classic soda refreshing)
- 63

Fruit Mojito (Fruits choice ask your server).....
(Fresh Mint and lime muddled with brown sugar and rum, topped with classic soda refreshing)
- 64

Konnichiwa Bloody Mary.....
(Tomato juice never tasted this good, our own version of bloody mary)

Hot Cocktails

8.9

- 65

Hot Toddy.....
(Its even called a cold remedies, Dark Rhum, fresh lemon, cloves, cinnamon stick, honey in hot water)
- 66

Bailey's Latte.....
(Shot of espresso, Irish cream, Hot milk topped with cream)
- 67

Hot Whiskey.....
(Delicious hot drink cocktail for cold weather or anytime, whiskey, honey, ginger, cinnamon stick in hot water)

Signature Cocktails

11.2

- 68

Green Lake in Hokkido.....
(Tantalizing midori lemon ice ball, topped with chilled ginjo sake and apple juice)
- 69

Sake Melon Citrus Cocktail.....
(Fresh, crisp and refreshing Hakushika Ginjo sake, Japanese Melon liquor midori and fresh squeezed lemon juice)
- 70

Konnichiwa Slipper.....
(A tantalising mix of midori, ginjo sake, pineapple juice shaken and strained over Mango mochi)
- 71

O My Gwad.....
(Sweet and tangy flavours of fresh lemon juice, brandy, cointreau and syrup)
- 72

Oishi Mango Kakutera.....
(Sweet mango base cocktail with gin and sake combined - Oishi as in delicious in Japanese)
- 73

Last call for Tonight.....
(A gin base cocktail, with thyme syrup and a dash of lime topped with soda)

Martinis

10.5

- 74

Cosmopolitan.....
(Fresh lime juice, cranberry juice, vodka and cointreau shaken and strained)
- 75

Espresso Martini.....
(Classic coffee cocktail made with vodka, kahlua and freshly brewed espresso)
- 76

Blisful White Chocolate Martini.....
(A delicious chocolate martini with vodka,baileys irish cream,vanilla, cream and finished with shaved chocolate and coconut flakes)

SHOTS

- 77

Per craft (130 ml).....12
(4PLUS Shots in a Craft)
- a

Kamikaze (Vodka, Cointreau, Lime Juice, Syrup)
- b

Green Tea (Whiskey, Peachsnapps, sour mix and limesoda)
- c

Cold Warmer (Brandy, ginger, Lemon, Honey)
- d

Pain Killer(Dark Rhum,pineapple juice,orange juice,coconut cream)
- e

Detox (Gin, Thyme syrup, apple juice)

Gin Tonic

	25ml	50ml
a Roku Japanese Gin	7.9	10.5
b Hendrick's Gin	7.9	10.5