



NIBBLES

WASABI POPCORN v	£1.95
TOGARASHI PRAWN CRACKERS	£1.95
EDAMAME BEANS tossed in soy with black & white sesame seeds v	£3.50

FROM THE LAND

HOT & STICKY KOREAN WINGS sriracha tossed chicken wings with black & white sesame seeds	£5.75
BLACK PIG GYOZA with sweet orange sriracha sauce	£6.75
STICKY CHILLI BEEF NORI TACO with sushi rice, Miyagi slaw & kewpie mayo	£6.95
CHICKEN KATSU with curry sauce & pickled pink ginger	£6.50
PORK BELLY BAO BUN with pickled Asian pear & honey mustard miso sauce	£5.95
ROBATA FIRED YAKITORI grilled chicken skewers with a soy glaze & spring onion	£5.95
MR. M's TWO TIMIN' PORK RAMEN pork belly & slow cooked pork shoulder with ramen noodles, pak choi, daikon & a super slow poached egg	£6.50
CHICKEN FOR THE SOUL RAMEN with ramen noodles, pak choi, daikon & a super slow poached egg	£6.50
MR M's HOT & SWEET PORK RIBS	£5.95
BANG BANG CHICKEN served with a sriracha mayo	£5.95
DAILY BENTO BOX Chefs choice of the day. Please ask your server for details	£13.95

FROM THE SEA

BLACKENED COD caramelised in sweet miso, served with an orange & celery salad	£7.95
CRISPY TUNA NIGIRI tuna sashimi served on crispy rice with pickled cucumber, nam jim sauce & pink ginger	£5.95
MISO & DILL CRAB BALLS	£5.95
LOBSTER & CRAYFISH MINI BRIOCHE with avocado & wasabi aioli	£5.95
TIGER PRAWN TEMPURA with wasabi aioli	£7.95
SALMON NORI TACO Nikka Whisky cured salmon with pickled cucumber, Miyagi slaw, sushi rice & yuzu orange dressing	£7.95
SEARED TUNA LOIN with ketjap manis, wasabi, radish & mixed micro herb	£7.95

FROM THE GARDEN

BEETROOT & GOATS CHEESE CRISPY NIGIRI v	£5.95
OKONOMIYAKI v pan fried Japanese pancakes served with kewpie mayo & Mr. M's special sauce	£5.95
SHIITAKE MUSHROOM & SRIRACHA TOFU RAMEN v with ramen noodles, pak choi, daikon & a super slow poached egg	£5.95
STICKY CHILLI TOFU NORI TACO v with sushi rice, Miyagi slaw & Kewpie mayo	£6.95
MIXED VEGETABLE TEMPURA v with miso aioli	£6.25
INARI ZUSHI v sushi rice filled tofu pouch, slow poached egg with griddled asparagus & miso aioli	£6.25
ORANGE & SESAME HALLOUMI BAO BUN v with candied peanuts, yuzu yogurt & pickled cucumber	£5.95
ROBATA FIRED YAKINIKUNASHI v grilled sriracha tofu skewers with pickled shiitake mushrooms & shishito pepper	£6.95
DAILY VEGGIE BENTO BOX v Chefs choice of the day. Please ask your server for details	£12.95

EXTRAS

ASIAN GREENS v	£2.95
MR. M's SPECIAL FRIED RICE v	£3.95
STEAMED RICE v	£1.95
MIYAGI SLAW v with a garlic & ginger dressing	£2.95
SALT & PEPPER FRIES v	£3.95
PICKLES v Asian pear, shiitake mushroom, fennel or cucumber	£1.50 EACH
DIPPING SAUCES v Wasabi aioli, miso aioli, homemade sriracha or katsu curry sauce	£1.50 EACH

DESSERTS

MRS. M's CHOCOLATE BROWNIE SPRING ROLL with coconut ice cream & raspberry compote	£6.95
DOUGHNUTS with black sesame custard	£5.95
MIYAGI MESS with miso custard, black sesame chantilly cream, crushed meringue chocolate brownie pieces & yuzu citrus curd	£5.95
ROUND THE CAMPFIRE (For two to share) marshmallows with chocolate cookies, fresh strawberries & fire	£8.95

SAKE

	50ml
AKASHI TAI HONJOZO A light, crisp & dry sake, rich in umami Food pairing The great all-rounder when having varied dishes	£3.50
AKASHI TAI SHIRAUME GINJO UMESHU Luxurious plum liqueur made by preserving plums in the finest of Japanese sake Food pairing Crying out for Mr. M's chocolate brownie spring rolls	£4.50
FUKUJU KOBE YUZU A sweet and zesty sake, made by macerating Japanese yuzu fruits in premium grade sake Food pairing Lift the pork belly bun or bring some zing to your crispy nigiri	£7.00
IKEKAME TURTLE RED JUNMAI DAIJINGO Smooth & rich, with the delicate aromas of fresh strawberries Food pairing With blackened cod or sticky chilli beef nori taco, you can't go wrong	£8.00

** Please advise us of any dietary requirements when ordering. Please also note that some dishes can be adapted to cater for certain allergies **

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