

Fine Japanese Dining

Rather than offering traditional way of starters and main courses, the Japanese izakaya style is designed for sharing and are brought to the table steadily and continuously throughout the meal. Our server will be very happy to provide explanations and assist you in choosing your dining-in menu.

Edamame Ve	4.5
Soybean in pods sprinkled with Maldon sea salt.	
Soybean Vegetable Spring Rolls Ve	6
4pcs deep fried spring rolls with edamame beans and mixed vegetables filling and served with a thick sweet soy dipping sauce.	
Beef Gyoza Dumplings	7.5
4pcs fresh beef and garlic pan fried dumplings with gyoza dipping sauce.	
Takoyaki	6
3pcs lightly battered dough balls with octopus piece and topped with various Japanese toppings.	
Chicken Karaage	6.5
Japanese marinated fried chicken with a mayonnaise dipping sauce.	
Tenderstem Broccoli Ve	5.5
Stir fried fresh tenderstem broccoli with a sesame dipping sauce.	

Kaiso Seaweed Salad Ve	5.5
Marinated seaweed with shredded carrots and su-miso sauce.	
Tofu Salad Ve	7.5
Tofu, salad leaves, cherry tomatoes, avocadoes and cucumbers with a sesame seed salad dressing.	

Miso Soup	4
Healthy soup made with miso, wakame seaweed, tofu pieces and garnished with scallions.	

2 pcs Japanese soft steamed buns

Pumpkin Katsu Teriyaki Hirata Buns Ve	7.5
Fried breaded pumpkin with teriyaki sauce, shredded lettuce, cherry tomatoes, scallions and sesame seeds.	
Crispy Aubergine Hirata Buns Ve	8
Fried aubergine slices, avocados, crispy onions, fresh chillies and spicy sauce.	
Beef Teriyaki Hirata Buns	8.5
Teppan grilled thin slices of beef with teriyaki sauce, shredded lettuce, cherry tomatoes, scallions and sesame seeds.	
Crispy Duck Hirata Buns	10
Crispy shredded duck, hoi sin sauce, cucumbers, scallions and sesame seeds.	

Richard Haward's Large West Mersea Oysters

Raw	
4pcs with shallots and red wine vinegar	13
4pcs with Japanese ponzu dressing and fish roe	21
Miso Grilled	17
4pcs freshly shucked and grilled with half shell in a sweet spicy miso	
Panko Fried	17
4pcs freshly shucked and breaded with panko with yuzu mayonnaise	
Nigiri Sushi	8.5
2pcs freshly shucked on seasoned sushi rice	

2pcs of sushi rice and toppings

Salmon - fresh Loch Duart salmon	4.8
Aburi Salmon - seared and topped with ikura	5.7
Tuna - yellowfin	5.6
Unagi - grilled eel	5.6
Ikura Gunkan - salmon roe	6.6
Tobiko Gunkan - flying fish roe	4.7
Kaiso Seaweed Gunkan Ve - marinated seaweed	4.1
Aubergine Ve - grilled with a teriyaki glaze	4.7
Tenderstem Broccoli Ve - steamed and topped with sesame	4.3
Avocado Ve - thinly cuts	4.4
Inari Ve - sweet tofu	3.6
Vegan Nigiri Selection Ve - 5pcs	12
Nigiri Selection - 10pcs of vegan and fish	22

Thick cuts of fresh sashimi grade fish

Salmon - 3pcs fresh Loch Duart salmon	7.5
Tuna - 3pcs yellowfin	8.5
Salmon and Tuna Nigiri and Sashimi Platter	32
8pcs nigiri and 12pcs sashimi	
Salmon Platter	32
4pcs nigiri, 12pcs hosomaki and 6pcs sashimi	
Chef's Platter	45
A beautifully presented platter of a selection of nigiri, sashimi and rolls	

6pcs Rolls of sushi wrapped in nori seaweed

Salmon	5.6
Tuna	6.6
Smoked Salmon	6.2
Cucumber Ve	4.1
Avocado Ve	4.3
Tenderstem Broccoli Ve	5

8pcs sushi rolls with various toppings and fillings

Green Dragon	13
Tempura shrimp, cucumber and spicy mayo which is then topped with avocados, mayo and tobiko.	
Black Dragon	17
Shrimp tempura and cucumber. Topped with grilled unagi eel, unagi sauce and flying fish roe.	
California	14
Surimi, avocados and cucumber. Topped with fresh crab meat, tobiko and mayonnaise.	
Smoked Salmon	12
Cream cheese and cucumber sushi roll wrapped in smoked Scottish salmon.	
Spider Roll	17
Fried tempura large soft shell crab, tobiko, spicy mayo, scallions, asparagus and mixed sesame seeds.	
Salmon and Avocado	16
Fresh salmon and avocado on the inside and also on top with ikura.	
Spicy Salmon	16
Cucumbers and topped with a spicy salmon mix, tobiko and chillies.	
Spicy Tuna	17
Tuna and avocado. Topped with a spicy tuna mix, tobiko and chillies.	
Sweet Potato Ve	13
Sweet potato and cucumber as a filling, topped with thin slices of avocados, crispy carrots and sweet soy sauce.	
Vegan Dragon Ve	14
Inari, avocado and cucumber. Topped with fried aubergine, crispy onions, sweet teriyaki sauce and fresh chillies.	

Orders for these rolls must be placed 1 day in advance

Lobster Roll	65
Luxury uramaki sushi roll with a whole poached native UK lobster cooked and topped with Sevruga caviar and gold leaves.	
Golden Scallops Roll	45
Seared scallops and topped with Sevruga caviar and gold leaves.	

Chicken Katsu	13
Breaded corn fed free range chicken breast with a side of mixed leaves salad.	
Seafood	21
Mussels, salmon, tuna and king prawns with mixed vegetables.	
Tofu Katsu Ve	11
Tofu in panko breadcrumbs with mixed vegetables.	

10oz Rib Eye Steak	22
British beef ribeye steak, dry Aged for 14 days on the bone and matured for a further 16 days for exceptional succulence & flavour served with teriyaki sauce.	
Tofu Tempura with Mixed Vegetables Ve	13
Deep fried tofu in tempura batter with stir fried vegetables and served with teriyaki sauce.	

Stir fried thick udon noodles with mixed seasonal vegetables

Beef	13
Thinly sliced beef.	
Seafood	17
Mussels, salmon, tuna and king prawns.	
Tofu Ve	11
Fried tofu bean curd pieces.	
Chilli Beef	15
Chilli Seafood	19
Chilli Tofu Ve	13

Steamed Japanese Rice	Ve	3.5
Crispy Skinny Fries	Ve	3.5
Japanese Furikake Fries	V	4.8
Deep fried skinny fries with furikake seasonings and sweet chilli sauce		
Plain Yakisoba Noodles	Ve	4.6
Classic Japanese stir fry noodles with beansprouts and seasoned with a sweet, savoury and tangy yakisoba sauce. Garnished with beni shoga red ginger, scallions and sesame seeds.		
Plain Udon Noodles	Ve	4.8
Chilli Udon Noodles	Ve	5.3

Chocolate Mochi ✓	3.8
Chocolate ganache filling in a thin sweet ball casing.	
Strawberry Cheesecake Mochi ✓	3.8
Creamy strawberry cheesecake filling in a thin sweet ball casing.	
Custard Dorayaki ✓	3.6
Japanese style pancake with a sweet custard filling.	
Crispy Hot Hirata Bun Vanilla Ice-Cream Sandwich ✓	4.7
Fried Hirata Bun with vanilla ice-cream and chocolate topping sauce.	
Matcha Green Tea and Red Bean Ice-Cream ✓	5.3
A scoop of smooth Japanese matcha green tea and red bean azuki ice-cream.	

We cannot guarantee our dishes are allergen free for detailed allergen information please speak to our server before ordering. Fish may contain bones.