

Sunday A La Carte Sushi

Norimkai 6pcs small sushi rolls wrapped in nori seaweed

Salmon <i>GF</i> Tuna <i>GF</i> Smoked Salmon <i>GF</i> Cucumber <i>Ve GF</i> Avocado <i>Ve GF</i> Tenderstem Brocolli <i>Ve GF</i>	5 6 6 4 4 5
Uramaki Rolls	
8pcs sushi rolls with various toppings and fillings	
Green Dragon Tempura shrimp, cucumber and spicy mayo which is then topped with avocadoes, mayo and tobiko.	14
Black Dragon Shrimp tempura and cucumber. Topped with grilled unagi eel,	17
unagi sauce and flying fish roe. California <i>GF</i> Surimi, avocadoes and cucumber. Topped with crab meat, tobiko	15
and mayonnaise. Smoked Salmon <i>GF</i> Cream cheese and cucumber sushi roll wrapped in smoked	13
Scottish salmon. Spider Roll (5pcs) <i>GF*</i> Fried tempura large soft shell crab, tobiko, spicy mayo, scallions,	17
asparagus and mixed sesame seeds. Seared Salmon GF Seared salmon and avocado on the inside and seared salmon on top	16
with spicy mayo and chives. Spicy Salmon <i>GF</i> Cucumbers and topped with a spicy salmon mix, tobiko and chillies.	16
Spicy Tuna <i>GF</i> Tuna and avocado. Topped with a spicy tuna mix, tobiko and chillies.	17
Surf & Turf King prawn tempura and seared steak. Topped with thin slices of grilled rib-eye steak, crispy onions, spicy mayo and	24
sweet teriyaki sauce. Sweet Potato <i>Ve</i> Sweet potato and cucumber as a filling, topped with thin slices of	14
avocados, crispy carrots and sweet soy sauce. Vegan Dragon <i>Ve GF*</i> Inari, avocado and cucumber. Topped with grilled aubergine,	14
crispy onions, sweet teriyaki sauce and fresh chillies. Roasted Red Pepper Roll Ve GF* Tenderstem brocolli tempura, salad leaves and avocado. Topped with roasted red peppers, sweet soy sauce and sesame seeds.	15