

SNACKS // OKASHI

MOCHI NACHOS 7

Spicy seasoning
served with guacamole (vg)

YUZU GARLIC EDAMAME 7

Lemon garlic butter,
light seasoning (vg)

SHORT-RIB CROQUETTE 8

Beef short-rib with ginger, red chilli,
spring onion, coated in panko tempura batter.
Served with wasabi mayo

CHEESE BOMBS 8

Three cheeses with wasabi paste
deep fried in tempura batter.
Served with honey sriracha (vg)

GARLIC MOCHI BREAD 9

Served with spicy mayo (vg)

MOCHI TACOS // TAKOSU

TRUFFLE SALMON

Chives, avocado,
tempura flakes.
Topped with truffle ponzu

TUNA AVOCADO

Truffle ponzu, avocado, micro leaves.
Topped with wasabi mayo

TERIYAKI CHICKEN

Iceberg, spring onions, chives.
Topped with Shoto mayo

BEEF SHORT-RIB

Jalapeno, onions.
Topped with Shoto mayo

11

DIPS // DIPPU

SPICY MAYO

GREEN CHILLI

WASABI MAYO

2

TRUFFLE PONZU

SHOTO MAYO

GARLIC MAYO

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PIZZA

MARGHERITA 12

Fior di latte mozzarella,
tomato sauce & basil (vg)

SALAMI 15

Mozzarella, shichimi tomato sauce,
salami and shishito pepper.
Splash of red pepper sauce

THE MUSHROOM™ 16

Shiitake, enoki and shimeji mushrooms
with mozzarella, ricotta, chives.
Topped with sweet soy truffle glaze (vg)

BURRATA 16

Burrata, asparagus, cherry tomato,
red onion and basil on a tomato base
Topped with onion sesame soy (vg)

TERIYAKI CHICKEN 17

Teriyaki chicken, pak choi,
sweetcorn and spring onion
on a mozzarella and tomato base.
Topped with garlic mayo

GLUTEN-FREE & VEGAN OPTIONS AVAILABLE UPON REQUEST (+£2)

SALAD // SARADA

CRUNCHY SALAD 7

Crunchy cabbage salad with spring onions,
carrots, almonds and edamame
served with an almond butter dressing
and sesame seeds (ve)

SPICY SALAD 7

Mixed green leaf salad
with pickled cucumber, parmesan
and spicy green chilli dressing (vg)

BURRATA SALAD 14

Creamy burrata, mizuna, enoki mushroom,
edamame, cherry tomato & cucumber,
served with a light dressing
and teriyaki glaze (vg)

SAKE MARGHERITA 17

Tomato sauce infused with spicy sake,
topped with fior di latte mozzarella
and basil (vg)

BEEF SHORT-RIB 18

Beef short-rib, slow cooked in Yaki Niku liquor,
on a tomato base.
Topped with asparagus, mozzarella
and spicy mayo

WAGYU NDUJA 19

Spicy Wagyu beef nduja, roast tenderstem
broccoli and pickled onion
on a sweetcorn cream base



RICE BOWLS // DONBURI

CHICKEN or SWEET POTATO KATSU 14

Fried, panko-breaded chicken
or sweet potato
with mild Katsu curry sauce

YUZU TERIYAKI SALMON 16

Pan-fried salmon fillets on a bed of sautéed
cabbage, with a selection of pickles.
Topped with spring onions and sesame seeds

BBQ-GLAZED SHORT-RIB 16

Slow-cooked beef short-rib with a BBQ glaze
on a bed of sautéed cabbage, with pickles

SALMON AVOCADO 16

Fresh salmon sashimi and avocado on a bed
of steamed rice, with a selection of pickles.
Soy sauce provided on the side