

Chef's recommendation (C)

2. Spinach Gomae £4.00 (C)

boiled spinach with sesame sauce (V)

12. Soft Shell Crab Salad £9.00 (C)

mixed salad with deep fried soft-shell crab with ponzu sauce and spicy mayo

19. Hell Chashu Ramen £10.00 (C)

Japanese roasted pork with spicy soup, topped with egg, fish cake, spinach and seaweed

25. Unagi Don £13.00 (C)

grilled eel on steam rice (with miso soup)

29. Chashu bao buns £7.00 (C)

Japanese chashu with mixed leaves, cucumber and hoxin sauce

30. Salmon Teriyaki Bento £13.50 (C)

includes steam rice, 3pcs vegetable gyoza, green salad and miso soup

37. Yellowtail Carpaccio £12.00 (C)

yellowtail with spring onion, yuzu dressing and green chilli

52. Roadster Fusion (5pcs) £15.00 (C)

salmon, tuna, yellow tail, sea bass, scallop, roll thin-sliced cucumber into 'nori-like' shape wrapper topped with spicy mayo, spring onion and shredded chilli pepper

57. Volcano Roll (8pcs) £16.00 (C)

eel, avocado, topped with fried leek, tobiko, finished with mayonnaise and eel sauce seared

63. Roadster Special Boat £54.00 (C)

chef's selection of deluxe assorted sashimi 18pcs, nigiri 9pcs and prawn tempura uramaki 8pcs

Appetizers

1. Edamame £3.50

boiled soybeans with salt (V)

2. Spinach Gomae £4.00 (C)

boiled spinach with sesame sauce (V)

3. Hiyayakko £4.00

Chilled tofu in soysauce with bonito flakes, ginger and spring onion

4. Chicken Gyoza (5pcs) £5.50

steamed chicken and vegetable dumplings



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5. Prawn Gyoza (5pcs) £6.50

steamed prawn and vegetable dumplings

6. Vegetable Gyoza (5pcs) £5.00

steamed vegetable dumplings (V)

7. Takoyaki (5pcs) £6.00

*deep fried octopus balls with Japanese mayo and tonkatsu sauce served
with bonito flake and seaweed*



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8. Tori Yakitori(3pcs) £5.00

chicken fillet skewers with teriyaki sauce

9. Miso Soup £2.50

served with tofu, wakame and spring onion (V)

Salad

10. **Mango Tobiko salad £6.50**

mixed salad with mango, crabstick, tobiko and Japanese mayo

11. **Avocado Crabstick salad £6.00**

mixed salad with avocado, crabstick, tobiko served with miso dressing

12. **Soft Shell Crab Salad £9.00 (C)**

mixed salad with deep fried soft-shell crab with ponzu sauce and spicy mayo

13. **Sashimi Salad £9.00**

mixed salad with assorted sashimi with wasabi yuzu dressing

14. **Goma Wakame £4.50**

Japanese seaweed marinated in sesame sauce (V)



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Ramen Noodles

15. Chashu Ramen £10.00

Japanese roasted pork with miso broth, topped with egg, fish cake, spinach, bamboo shoots and wakame

16. Seafood Ramen £10.50

miso based soup topped with prawn, squid, mussel, fish cake, egg, spinach, bamboo shoots and wakame

17. Chicken Ramen £10.00

grilled chicken breast filets with egg, fish cake, spinach, bean sprout and wakame

18. Hell Beef Ramen £11.00

grilled beef with spicy soup topped with egg, fish cakes, spinach, bean sprout

19. Hell Chashu Ramen £10.00 (C)

Japanese roasted pork with spicy soup, topped with egg, fish cake, spinach and seaweed

20. Vegetable Ramen £8.50

miso based soup topped with Japanese tofu and assorted vegetables (V)

Donburi

21. Chicken Katsu Curry Don £11.00

chicken katsu curry with rice (with miso soup)

22. Vegetable Katsu Curry Don (v) £10.00

vegetable katsu curry with rice (with miso soup)

23. Prawn Katsu Curry Don £12.00

prawn katsu curry with rice (with miso soup)

24. Tofu Curry Don (v) £10.00

tofu curry with rice (with miso soup)

25. Unagi Don £13.00 (C)

grilled eel on steam rice (with miso soup)

26. Salmon Don £11.00

salmon sashimi on sushi rice (with miso soup)

27. Chirashi Don £12.50

assorted sashimi on sushi rice (with miso soup)





Bao buns(2pcs)

28. Vegetable katsu bao buns £6.50

vegetable katsu with mixed salad, cucumber and red onion pickle with teriyaki sauce(V)

29. Chashu bao buns £7.00 (C)

Japanese chashu with mixed leaves, cucumber and hoxin sauce



Bento Box

(includes steam rice, 3pcs vegetable gyoza, green salad and miso soup)

30. Salmon Teriyaki Bento £13.50 (C)

31. Chicken Katsu Curry Bento £13.00

32. Vegetable Katsu Curry Bento (v) £12.00

33. Eel Teriyaki Bento £15.00

34. Tofu Steak Teriyaki Bento (v) £12.00

Sashimi & Nigiri

	Sashimi (3pcs)	Nigiri (2pc)
Salmon <i>sake</i>	£5.00	£4.00
Tuna <i>maguro</i>	£5.50	£4.50
Sea bass <i>suzuki</i>	£5.00	£4.00
Yellowtail <i>hamachi</i>	£6.00	£5.00
Prawn <i>ebi</i>	£5.00	£4.00
Mackerel <i>saba</i>	£5.00	£4.00
Squid <i>ika</i>	£5.00	£4.00
Octopus <i>tako</i>	£5.00	£4.00
Scallop <i>hotategai</i>	£6.00	£5.00
Eel <i>unagi</i>	---	£4.50
Surf clam <i>hokkigai</i>	£5.00	£4.00
Sweet prawn <i>amaebi</i>	£5.50	£4.50
Tobiko <i>flying fish roe</i>	£5.50	£4.50
Ikura <i>salmon roe</i>	£6.00	£5.00
Tamago <i>Japanese omelette</i>	£4.50	£3.50
Inari <i>bean curd skin</i>	---	£3.50



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Tataki & Carpaccio

35. Salmon Tataki £10.50

seared salmon sashimi topped with spring onion and ponzu sauce

36. Tuna Tataki £11.00

seared tuna sashimi topped with spring onion and ponzu sauce

37. Yellowtail Carpaccio £12.00 (C)

yellowtail with spring onion, yuzu dressing and green chilli

38. Scallop Carpaccio £12.50

scallop with coriander, lime, yuzu dressing and chilli sauce

Hosomaki (6pcs)

- 39. Salmon Roll £4.00
- 40. Tuna Roll £4.20
- 41. Cucumber Roll (v) £3.00
- 42. Avocado Roll (v) £3.00
- 43. Oshinko Roll (v) £3.00

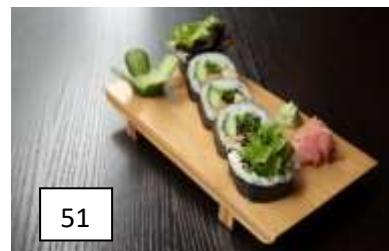


Uramaki & Temaki

	Uramaki (8pcs)	Temaki (1pc)
44. Salmon Avocado <i>salmon, avocado, mayonnaise</i>	£7.00	£4.00
45. Tuna Avocado <i>tuna, avocado</i>	£7.50	£4.50
46. California <i>crabstick, avocado, tobiko, mayonnaise</i>	£7.00	£4.00
47. Prawn Tempura <i>deep fried prawn, cucumber, mayonnaise</i>	£7.50	£4.50
48. Eel Avocado <i>eel, avocado, eel sauce</i>	£7.50	£4.50

Futomaki (5pcs)

- 49. Spicy Salmon £6.50
salmon, cucumber, spring onion, spicy mayo
- 50. Spicy Tuna £7.00
tuna, cucumber, spring onion, spicy mayo
- 51. Vegetable £6.00
inari, avocado, cucumber, oshinko, mixed salad





Special Rolls

52. Roadster Fusion (5pcs) £15.00 (C)

salmon, tuna, yellow tail, sea bass, scallop, roll thin-sliced cucumber into 'nori-like' shape wrapper topped with spicy mayo, spring onion and shredded chilli pepper

53. Spider Roll (8pcs) £13.50

deep fried soft-shell crab, avocado, cucumber, mayonnaise, topped with tobiko

54. Rainbow Roll (8pcs) £12.50

crabstick, avocado, cucumber, topped with assorted sashimi and tobiko

55. Florida Roll (8pcs) £14.00

tuna, avocado, spicy mayo, topped with seared sliced of salmon, spring onion and miso dressing

56. Green Dragon Roll (8pcs) £15.00

deep fried prawn, cucumber, topped with thin sliced avocado, tobiko and eel sauce

57. Volcano Roll (8pcs) £16.00 (C)

eel, avocado, topped with fried leek, tobiko, finished with mayonnaise and eel sauce seared

58. Black Dragon Roll (8pcs) £16.00

deep fried prawn, avocado, topped with eel, tobiko, crunchy onion and eel sauce



Sushi & Sashimi Set

59. Salmon Sushi Set £16.00

salmon sashimi 3pcs, salmon nigiri 2pcs, salmon hosomaki 6pcs, salmon uramaki 8pcs

60. Vegetarian Set £10.50

inari nigiri 2pcs, cucumber hosomaki 3pcs, avocado hosomaki 3pcs, vegetable futomaki 5pcs

61. Sushi Mori £18.50

nigiri salmon, tuna, yellow tail, sea bass, mackerel, prawn, squid and tamago, california uramaki 8pcs

62. Sashimi Deluxe (15pcs) £22.00

salmon, tuna, yellow tail, sea bass and scallop sashimi

63. Roadster Special Boat £54.00 (C)

chef's selection of deluxe assorted sashimi 18pcs, nigiri 9pcs and prawn tempura uramaki 8pcs



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Desserts

64. Mochi(2pc) £3.50

choice of green tea, yuzu or sesame

65. Dorayaki(1pc) £3.50

choice of green tea, red bean or strawberry



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66. Chocolate crepes £6.30

Multiple fine cocoa crepes with chocolate flavored cream, decorated with cocoa powder

67. Matcha crepes £6.30

Multiple delicate matcha crepes with matcha flavored cream, decorated with matcha powder. Our fine matcha powder is from Kyoto, Japan

68. Earl Grey crepes £6.30

Multiple delicate crepes with Earl Grey flavored cream, decorated with Earl Grey jelly and edible flower

69. Peach & Vanilla crepes £7.80

Our peach Mille crêpe has a vibrant pink colour, which comes from its skin's pigments, created when we transformed our whole peaches into puree

70. Mango & Yogurt crepes £7.80

Multiple delicate crepes with mango puree which grown in India.

Decorated with mango jelly and herbs

71. Taro Choux £4.60

Daily made choux pastry. Taro paste is made by fresh taro imported from Thailand. We steamed and crushed Taro in-house, mixed with coconut milk from Thailand as well. Light, crispy pastry with sweet and smooth taro filling

72. Taro Sandwich £4.80

Daily made sponge cake, filled with taro paste and mochi and coated by chicken floss and mayonnaise

73. Taro Croissant £5.80

Freshly baked croissant, filled with taro paste and chicken floss