



Like us, our dishes come from the east asian country of Japan, bringing the essence of that part of the world that we love
We are quite particular about every detail that makes each plate and everything is freshly prepared on order so
some dishes take a little time. Please speak to your server for details. We do hope you enjoy!

STARTERS

Edamame (V)	young soy beans with Malden salt	4
Gakko cheese	smoke pickled daikon radish, cream cheese, crackers, nori	5
Green salada	fresh green salad leaves, house vinaigrette	5
Tofu salada	organic tofu, salad greens, yuzu sesame dressing	5
Wagyu tataki	sliced seared wagyu, spicy ponzu	9.8/ 19
Dashimaki	Japanese omelette	12
Agedashi tofu	fried organic tofu in broth, shichimi pepper	4
Renkon koumi agé	lotus root fries, nori seaweed salt	5
Tebasaki fries *	fried chicken wings spicy / soy	8.8
Nasu miso dengaku (V) *	melty aubergine, yuzu miso	10

TEMPURA

Veg tempura	assorted vegetable tempura, daikon radish, sansho salt	17
Ebi tempura	king prawn tempura, daikon radish, sansho salt	20
Soft shell crab tempura	crab tempura, daikon radish, sansho salt	20

CHEF'S SPECIALS

△ Unagi kabayaki *	grilled eel kabayaki, lotus root pickle	37
△ Gindara saikyo yaki *	miso marinated black cod, lotus root pickle	37
Tofu steak (V)	organic tofu steak, teriyaki sauce, salad	17
Wakadori teriyaki	chicken grilled over lava rocks, sweet soy, salad	20
Salmon teriyaki	grilled salmon, sweet soy, salad	22
Kurobuta ton katsu *	crunchy Berkshire pork katsu, coleslaw	23
*please allow 15 mins		
Gohan (V)	steamed Japanese rice	4
Miso shiru	tofu and wakame miso soup, green onion	4
Oshinko (V)	assorted pickles; cucumber, aubergine, daikon radish	5

RICE DISHES

Gyudon	simmered sliced beef and onion, rice	23
Ninja curry, chicken katsu	chicken katsu, bamboo charcoal curry sauce, rice	27
△ Una ju	grilled eel, house unaju sauce, rice	41
Foie gras ju	sautéed foie gras, mushrooms, rice	49

△ Grilled over yogan lava rocks imported from Mt Fuji
The gentle steady heat creates texture and enhances umami

We are happy to point out dishes that contain allergens, but cannot guarantee the absence of their traces
No additional service charge. Should you be happy with our service, gratuities are very welcome 😊

中文菜单





NEW MAKI ROLL bigger, bolder flavours! 8 pieces ✨

vege feast (V)	homemade coleslaw, avocado, fried onion, yukari, sesame ponzu	17
So Ebi-tem perfect	two king prawn tempura, avocado, sesame, tobiko	18
Pink Punk	salmon, avocado, kizami wasabi, sesame, more salmon!	23
Soft Shell Crab	whole tempura crab, spicy sauce, pickled ginger, sesame, 5 pieces	24
So Tiger	grilled eel, 2 king prawn tempura, usuyaki egg, avocado, tobiko, sesame	28

SPECIAL SUSHI

Wagyu truffle hand roll	1 pieces	seared wagyu, black truffle, nori seaweed, ohba leaf	13
Foie gras nigiri	1 piece	delectable with sushi rice	15
Wagyu truffle nigiri	2 piece	seared wagyu, black truffle	23

SASHIMI

Amaebi sashimi	7 pieces	sweet prawn sashimi	13
Salmon sashimi	5 pieces	salmon sashimi	17
Hon maguro sashimi	5 pieces	blue fin tuna sashimi	27
Omakase sashimi	3 kinds 3 pcs each	assorted sashimi	30