



sushi

uramaki

four or eight pieces of inside-out sushi rolls garnished with wasabi paste and pickled ginger

	four	eight
173 california roll	3.50	6.50
surimi, avocado, cucumber and japanese mayonnaise. garnished with red amaranth		

179 philadelphia maki roll	3.70	7.00
salmon and philadelphia cream cheese with cucumber. garnished with chives		

177 mango, avocado and cucumber (v)	2.90	5.40
mango, avocado, cucumber garnished with mixed sesame seeds		

171 spicy ebi	3.90	6.90
crispy panko prawn, chives, chilli sauce and green chillies. garnished with chilli flakes and chives		

176 spicy tuna	3.90	7.20
tuna, green chillies, chives and chilli sauce. garnished with coriander cress		

172 smoked salmon maki roll	9.10	
surimi, cucumber and cream cheese. topped with smoked salmon and black tobiko		

174 rainbow roll	9.50	
salmon, avocado and lime mustard topped with tuna, salmon and avocado. garnished with goma seaweed salad and mixed sesame seeds		

178 caterpillar	9.80	
tuna tartare with avocado. topped with salmon, ikura, japanese mayonnaise and chives		

192 volcano salmon roll	9.50	
surimi, avocado and wasabi mayonnaise. topped with salmon tartare, orange tobiko and coriander cress. garnished with physalis, black sesame seeds and ponzu mayonnaise		

193 prawn popcorn roll	8.70	
tempura prawns, avocado and sliced red peppers. topped with popcorn prawns and ponzu mayo. garnished with mixed sesame seeds and physalis		



nigiri

two pieces of salmon, tuna or ebi on a pillow of rice, garnished with wasabi paste and pickled ginger

161 ebi	2.70
160 salmon	3.50
162 tuna	3.90

tataki

eight slices of seared fish

152 salmon	8.00
chilli-seared salmon, roe, grated mooli, chives with a citrus ponzu sauce	

154 tuna	9.10
chilli-seared tuna, mixed chillies, coriander cress, roe with a citrus ponzu sauce	

hosomaki

eight pieces of single filling sushi rolls with a dash of wasabi, garnished with wasabi paste and pickled ginger

166 cucumber (v)	2.80
167 avocado (v)	3.30
164 salmon	4.70
165 tuna	5.10

sashimi

five slices of raw fish with goma wakame salad, sesame seeds, wasabi paste and ginger

150 salmon	7.00
151 tuna	7.80

platters

180 mixed maki rolls	7.60
ten pieces: two philadelphia maki rolls, two spicy ebi, two mango, avocado and cucumber, two california rolls, two spicy tuna	

183 yasai selection (v)	9.90
twenty four pieces: eight mango, avocado and cucumber uramaki, eight avocado hosomaki and eight cucumber hosomaki	

184 hosomaki, uramaki and sashimi selection	16.00
twenty pieces: four salmon hosomaki, four avocado hosomaki, four california maki rolls, four philadelphia maki rolls and four salmon sashimi. garnished with goma seaweed salad and mixed sesame seeds	

186 salmon and tuna selection	11.40
eleven pieces: two philadelphia uramaki, two salmon hosomaki, two tuna hosomaki, three salmon nigiri and two tuna nigiri	

188 miyuki selection	19.00
twenty four pieces: eight salmon and cucumber hosomaki, eight california rolls and eight rainbow maki rolls. garnished with goma seaweed salad, chives and mixed sesame seeds	

185 wagamama special selection	27.80
twenty four pieces: two ebi nigiri, two salmon nigiri, four salmon sashimi, eight philadelphia maki rolls and eight spicy tuna maki rolls. garnished with goma seaweed salad	

<p>CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE)</p> <p>all fried products are fried in 100% vegetable oil, non hydrogenated for the preparation of all products we use sunflower oil and sesame oil 13% service charge, prices include vat municipality tax is included in the prices manager by law: stavroula vathi the restaurant is obliged to issue purchase receipts chicken is fresh meat, duck, seafood and the edamame beans are frozen</p>	
<p>allergies and intolerances</p> <p>if you have a food allergy, intolerance or sensitivity please let your server know before you order your food. they will be able to suggest the best dishes for you</p>	<p>please note</p> <p>our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients</p> <p>whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain</p>

sides

order one with your main dish or a few to share

104 edamame (v) steamed edamame beans. served with salt or chilli garlic salt	4.60	98 vegetable spring rolls (v) homemade rolls with chopped cabbage, carrots, onions, beansprouts and soy sauce. served with sweet chilli sauce	5.90
112 wok fried greens (v) new tender stem broccoli and bok choi, stir-fried in a garlic and soy sauce	4.90	105 bang bang cauliflower (v) crispy wok-fried cauliflower coated in firecracker sauce mixed with red and spring onions, garnished with fresh ginger	4.20
107 goma wakame salad (v) new shredded carrot and goma wakame seaweed. garnished with mixed sesame seeds	5.50		

108 tori kara age seasoned, crispy chicken pieces served with a spiced sesame and soy sauce	5.90		
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114 chilli squid crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce	6.95		
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103 ebi katsu crispy fried prawns in panko breadcrumbs. served with a spicy chilli and garlic sauce. garnished with lime coriander and chillies	7.50		
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111 duck wraps ? shredded crispy duck served with cucumber and spring onions, asian pancakes and cherry haaoisin sauce	6.60		
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hirata steamed bun new two small, fluffy asian buns served with japanese mayonnaise and coriander			
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115 pork belly and panko apple	5.70		111
113 korean barbecue beef and red onion	5.70		116
116 mixed mushrooms and panko aubergine (v)	5.00		
117 seasoned crispy chicken and fresh tomato	5.50		

ramen

meet the dish	make it your own	perfect with
our ramen is a hearty bowl of hot soup filled with fresh ramen noodles, toppings and garnishes, all served in a traditional black bowl	noodles are the heart of a ramen but the soul of the bowl is the broth. choose from spicy a light chicken or vegetable broth infused with chilli light a light chicken or vegetable broth rich a reduced chicken broth with dashi and miso	add some crunch to the bold ramen flavours. pair it up with fried duck gyoza or a plate of chilli squid

20 chicken ramen chicken noodle soup topped with grilled chicken, spinach, menma and spring onions	10.80	23 coconut seafood broth ? new prawns, salmon, squid, scallops and mussels poached in a coconut and vegetable noodle soup with tender stem broccoli and rice noodles. garnished with chillies, spring onions and coriander	13.30
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chilli ramen spicy chicken noodle soup, red onion, spring onions, beansprouts, chillies, coriander and fresh lime	12.00		
25 chicken	14.00		
24 beef			

22 grilled duck ramen ? tender, boneless duck leg splashed with citrus ponzu sauce in a vegetable noodle soup. dressed with chilli, spinach, spring onions and coriander	12.90		
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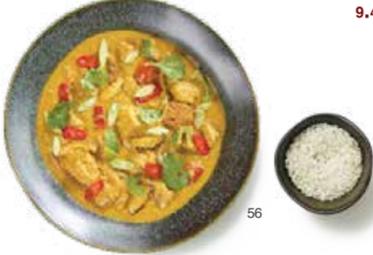
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curry

meet the dish	make it your own	perfect with
curries, but not as you know them. we have a range of fresh curries, ranging from the mild and fragrant to spicier chilli dishes	want to try something different? swap your white rice for noodles	curry spices are best balanced with cool, clear flavours. a curry goes perfectly with a cold, crisp beer such as kirin or asahi

raisukaree a mild, coconut and citrus curry, with mangetout, peppers, red and spring onions. served with white rice, a sprinkle of mixed sesame seeds, red chillies, coriander and fresh lime			
74 chicken	11.90	75 chicken	10.30
79 prawn	13.90	76 yasai tofu and vegetable (v)	8.90

katsu curry chicken or vegetables coated in crispy panko breadcrumbs, covered in an aromatic curry sauce served with sticky rice and a side salad			
71 chicken	13.30	56 chicken	10.70
72 yasai sweet potato, aubergine and butternut squash (v)	11.70	57 yasai tofu (v)	9.40

firecracker a fiery mix of mangetout, red and green peppers, onions and hot red chillies. served with steamed rice, sesame seeds, shichimi and fresh lime			
92 chicken	12.30		56
93 prawn	13.30		

teppanyaki

meet the dish	make it your own	perfect with
teppanyaki is a big plate of sizzling noodles, stir-fried by quickly turning them on a flat griddle. this means you get soft noodles and crunchy vegetables	our noodles are always cooked fresh. you can choose whichever noodles you want in your teppanyaki; from soba to udon. ask your server for the best option	sizzling teppanyaki goes perfectly with a fresh juice. we think the super green, tropical or raw juice work best

know your noodle			
soba/ramen noodles thin, wheat egg noodles			
udon noodles thick, white noodles without egg			
rice noodles flat, thin noodles without egg or wheat			

			
52 chicken	12.80	44 ginger chicken udon	11.80
46 salmon ?	15.80	udon noodles with ginger chicken, mangetout, egg, garlic paste, chillies, beansprouts and red and spring onions. topped with pickled ginger and coriander	
45 beef	15.90		
		43 amai udon	10.70

yaki soba soba noodles with egg, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds			
41 yasai mushrooms, garlic paste and yasai vinegar (v)	9.90	55 yasai tofu and vegetable (v)	11.40
40 chicken and prawn	10.70	54 chicken and prawn	12.50

omakase our chef's special dishes fresh from the kitchen			
86 steak bulgogi	13.50	84 seared nuoc cham tuna ? new	13.10
beef and miso-fried aubergine served on a bed of soba noodles, in a sesame and bulgogi sauce. finished with spring onions, kimchee, fresh coriander and a half boiled egg		seared nuoc cham tuna steak on a bed of quinoa with stir-fried kale, sweet potato, edamame beans, red onion and peppers. garnished with coriander	
83 sticky pork belly new	11.30		
citrus and teriyaki glazed pork belly with grilled miso aubergine. served with white rice and garnished with spring onions, ginger and chilli. this dish may take a little longer to prepare			84
85 yakitori duck ?	14.20		
grilled duck leg with a shredded cucumber, mint, coriander and mooli salad. served on a bed of white rice with asian pancakes and citrus yakitori sauce			
87 grilled duck donburi ?	14.20		
tender shredded duck leg in a spicy teriyaki sauce. served with carrots, mangetout, sweet potato and red onion on a bed of sticky white rice. finished with a crispy fried egg, shredded cucumber and spring onions with a side of kimchee			

donburi

meet the dish	make it your own	perfect with
a traditional dish, donburi is a big bowl of steamed rice that is stir-fried with chicken, beef or prawn and mixed vegetables. served with a pickled side	you can swap your rice with noodles or if you are feeling bold, stir your pickles or kimchee straight into your donburi. it tastes best if you mix it all together as you eat	donburi goes well with another classic; gyoza. complete the tradition with a cup of hot green tea

cha han donburi stir-fried rice with egg, mushrooms, mangetout, sweetcorn and spring onions. served with a side of japanese pickles			
78 yasai tofu and vegetable (v)	8.60	teriyaki donburi chicken or beef brisket in teriyaki sauce with sticky white rice, shredded carrots, baby spinach and onions. garnished with sesame seeds and served with a side of kimchee	
77 chicken and prawn	9.00	70 chicken	9.80
		69 beef	11.80
35 japanese grilled salmon new	14.90	47 teriyaki chicken raisu	12.90
grilled salmon fillet drizzled with yakitori sauce. served with wok tossed vegetables in teriyaki sauce, with steamed white rice and garnished with asparagus, coriander cress and mixed sesame seeds		tender marinated chicken and red onions stir-fried in teriyaki sauce. served with sticky white rice and garnished with mixed leaves, red pickles and mixed sesame seeds	

salads

65 pad thai salad ? new ginger chicken and prawns on a bed of mixed leaves, mangetout, baby plum tomatoes, shredded pickled beetroot, carrot and red onion. garnished with fried shallots and served with a side of peanuts and a nuoc cham and ginger miso dressing	11.30	66 grilled tuna with stir fried veg ? new seared tuna steaks on a bed of stir fried sweet potato, edamame beans, onion, peppers and mangetout. served with egg and coriander	11.90
109 super raw salad (v) quinoa with mixed leaves, red onions, mooli and carrot. garnished with fried shallots and avocado. served with miso sesame dressing	8.00	60 orange and sesame chicken salad ? marinated chicken with mixed leaves, orange, coriander, mangetout, caramelised red onions, spring onions and cashew nuts. served with an orange and sesame dressing. garnished with mixed sesame seeds	10.70
63 marinated salmon salad ? new marinated grilled salmon with coconut and coriander dressing on a salad of julienne vegetables, mixed leaves and red onions. garnished with lime, coriander and mixed sesame seeds	11.30	67 salmon and avocado salad fresh mixed leaves with marinated salmon sashimi and avocado served with sweet soy vinaigrette and wasabi. garnished with crispy fried onions and sesame seeds	11.50

extras

make your meal even better

300 japanese rice	3.00	304 japanese pickles	1.00
301 noodles	3.00	305 extra sauce	1.00
302 steamed rice	3.00	110 miso soup and pickles	2.00
303 chillies	1.00		

? | **may contain shell or small bones** **?** | **contains nuts** **(v)** | **vegetarian**

for allergy and intolerance information please see reverse of menu