## Lunch Menu

<b>Donburi</b> Rice over d	lish with Miso Soup	<b>Bento</b> s	Starter, Rice & Miso Soup \$16
Katsu Don	£11	Main Please choose	1 Main & 1 Side from below
Gyu Don	£10	Tonkatsu	breaded fried pork
Tofu Steak Don V	£10	Ebi Fry	breaded fried prawns
Una Don	£18	Karaage	fried chicken
Spicy Tuna Don	w/sushi rice \$13	Tempura	mixed tempura
Veg Chirashi Don V	w/sushi rice \$10	Chicken Teriyaki	chicken in teriyaki sauce
Kaisen Don	w/sushi rice \$16	Salmon Teriyaki	salmon in teriyaki sauce
options		Shogayaki	pork in ginger sauce
Go Large £2.5 / Ontama (soft boile	ed egg) £1.5	Tofu Steak V	grilled tofu and vegetables
Pickles £1		<u>Side</u>	
		Sushi / Veg Sushi V	7
Yakisoba Pan fried th	nin noodles with Miso soup	Sashimi	
Beef	£11	Age Tofu	fried tofu in broth
Seafood	£11	Buta Daikon	slow cooked pork and mooli
Vegetable V	£10	Chikuzen Ni V	slow cooked mixed vegetables
Pa	an fried thick noodles		

	- un mica amen modules			
Sukiyaki Udon	with Miso soup			
Beef	£11			
Seafood	£11			
Vegetable V	£10			

Udon	Thick noodles in warm soup or co	ld sauce	е
Tanuki Udon	warm soup, tenkasu	£10	
Niku Udon	warm soup, slow cooked beef	£12	
Curry Udon	curry soup	£12	
Zaru Udon	cold noodles, cold dipp sauce	£10	
Inari 2pcs		£2	

3 Veg Tempra £2.5 / Ontama (soft boiled egg) £1.5

2 Prawn Tempra £3 / Kakiage £3

**Udon Topping** 

Curry Rice
Chicken Katsu Curry
Pork Katsu Curry
Slow cooked beef £11
Yasai Curry
V pan friedvegetables £11
Curry Topping

Onigiri Japanese rice ball

Ontama (soft boiled egg) £1.5 / Fried Onion £0,5

## More Japanese Tapas

Edamame V	£3	Agedashi Tofu	••••	£6	Prawn Tempura	••••	£6
Wakame Salad	£6	Ika Ring		£5	Veg Tempura		£6
Avo & Tofu Salad	£7	Yasai Age Gyoza V		£5	Seafood Tempura		£7
Pote-Sala V	£3	The Gyoza		£5	Soft Shell Crab Tempura	<b></b>	8£

## Sushi & Sashimi

Assorted Sush	ni		Nigiri		lpc	Uramaki inside out ro	oll 3pcs	6pcs
On The Board Sushi Assorted chef's choice of today's 6 nigiri and 4 rolls with Miso Soup		£14	Shake	Salmon	£2	California	£4	£7
			Shake Aburi	Scorched Salmom	£3	Salmon Avo	£4	£7
			Maguro	Tuna	£2	Spicy Tuna	£4	£7
			Maguro Zuke	Marinated Tuna	£3	Salmon Skin	£4	£7
Sushi Lovers	for two	£35	Hamachi	Tuna	£3	Cromer	£4	£7
Two layers of sushi & sashimi heaven Assorted chef's choice of today's small dishes, 16 nigiri, 6 rolls and sash			Suzuki	Sea Bass	£2	Yasai v	£3	£5
		mi	Ebi	Boiled Prawn	£2	Ebi Salad	£4	£7
with 2 Miso Soup			Amaebi	Sweet Shrimp	£2	Teriyaki Chicken	£4	£7
			Hotate	Scallops	£4	Triple Salmon	£5	£9
			Unagi	Eel	£3	Rainbow	/	£10
			Hokki Gai	Surf Clam	£3			
Assorted Sashin	mi		Tamago *contains fish stock	Omelette	£2			
Sashimix 3		£9	Inari v	Fried Bean Curd	£2			
Three kinds of today's a	assorted sashim	ni	Avocado v	Avocado	£2	Hosomaki Thin roll		6pcs
			Aka P v	Red Pepper	£2	Kappa v	Cucumber	£3
Sashimix 5		£15	Age Nasu v	Fried Aubergine	£2	Shinko V Pic	ckled Mooli	£3
Five kinds of today's as	sorted sashimi					Tekka	Tuna	£4
						Shake	Salmon	£4
						Shake Avo Salmon	n, Avocado	£5
			Gunkan		lpc	Negi Toro Tuna,	Sesame oil	£6
Sashimi à la car	ete 1	Potion	Tobikko	Frying fish roe	£2	Tamago *contains fish stock	Omelette	£3
Shake	Salmon	£5	Cromer Crab		£3	Avocado v	Avocado	£4
Maguro	Tuna	£5	Spicy Tuna		£2	Una Q Eel,	Cucumber	£6
Hamachi	Yellow Tail	£6	Negi Toro	Tuna, Sesame oil	£3	Natto V Fermented	Soy Beans	£4
Suzuki	Sea Bass	£5	Shake Avo	Salmon, Avocado	£2			
Amaebi	Sweet Shrimp	£5						
Hokki Gai	Surf Clam	£6						
Hotate	Scallops	£9				Futomaki Thick roll		
			Temaki Hand roll		lpc	Ebiten	£6/4p	pcs
			California		£4	Sakanaten	£6/4p	pcs
			Cromer		£5	Soft Shell Crab	£7/4p	ocs
			Spicy Tuna		£4	DR	£12/8]	pcs
			Una Q		£4	VDR v	£10/8]	pcs
			Negi Toro		£4			
			Salmon Avo		£4	V = Suitable for vegetarian (may	contain egg	g)
			Ebiten		£4			