

Lunch Menu

Donburi

Rice over dish with Miso Soup

Katsu Don	Pork	£13.5
Gyu Don	Beef	£12.0
Tofu Steak Don	V	£13.0
Una Jyu	Eel	£21.0
Spicy Tuna Don	w/sushi rice	£14.5
Veg Chirashi Don	V w/sushi rice	£13.0
Kaisen Don	w/sushi rice	£18.5

<Options>

Go Large/ £3.0 (Large Unadon +£4)

Ontama (soft boiled egg)/ £1.5 Pickles/ £1.5

Yakisoba

Pan fried thin noodles with Miso soup

Beef	£13.0
Seafood	£13.0
Vegetable	V £12.5

Sukiyaki Udon

Pan fried thick noodles

with Miso soup

Beef	£13.0
Seafood	£13.0
Vegetable	V £12.5

Udon

Thick wheat noodles in warm soup

Tanuki Udon	warm soup, tenkasu	£11.5
Niku Udon	warm soup, slow cooked beef	£13.0
Curry Udon	in warm curry soup	£14.0

<Options & Udon Topping>

2 Prawn Tempura/ £4.0 Kakiage/ £5.0

3 Veg Tempura/ £4.0 Ontama (soft boiled egg)/ £1.5

Bento

Starter, Rice & Miso Soup £17.5

Main

Please choose 1 Main & 1 Side from below

Tonkatsu	breaded deep fried pork
Ebi Fry	breaded deep fried prawns
Karaage	fried chicken
Tempura	prawn and vegetables tempura
Chicken Teriyaki	chicken in teriyaki sauce
Salmon Teriyaki	salmon in teriyaki sauce
Shogayaki	pork in ginger sauce
Tofu Steak	V grilled tofu and vegetables

Side

Sushi	3 nigiris, 2 rolls
Vegetable Sushi	V 3 nigiris, 2 rolls with vegetables
Sashimi	mixed sliced raw fish
Age Tofu	deep fried tofu in broth

Curry Rice

with Miso Soup

Chicken Katsu Curry	£14.0
Pork Katsu Curry	£15.0
Niku Curry	slow cooked beef £13.0
Yasai Curry	V pan fried vegetables £11.5

<Curry Topping>

Ontama (soft boiled egg)/ £1.5 Fried Onion/ £1.0

Onigiri

Japanese rice ball

Oni-Tei	Two onigiri, Torikara, Dashimaki, Miso Soup	£13.0
Umeboshi	V sour plum	£2.8
Shake	grilled salmon	£3.0
Unagi	grilled eel	£3.8

More Japanese Tapas

Edamame	V £3.8	Agedashi Tofu £8.5	Yasai Age Gyoza	V £5.5
Wakame Salad £8.0	Ika Ring £6.0	The Gyoza	Pork £6.0
Avo & Tofu Salad £8.5	Prawn Tempura £6.3	Gohan	V £3.0
Tsukemono	V £5.5	Veg Tempura £7.5	Miso Soup £3.2
Nasu Dengasu	V £7.0	Seafood Tempura £9.0	Vege Miso Soup	V £3.2
		Soft Shell Crab Tempura £10.0	<i>Vegetable broth, sesame oil</i>	

Sushi & Sashimi

Assorted Sushi

On The Board Sushi £16.0
Assorted chef's choice of today's
6 nigiri and 4 rolls with Miso Soup

Sushi Lovers for two £45.0
Two layers of chef's choice sushi & sashimi
16 nigiri, 6 rolls and sashimi
with 2 Miso Soup (aprox: 20-30mins)

Assorted Sashimi

Sashimix 3 £12.0
Three kinds of today's assorted sashimi

Sashimix 5 £20.0
Five kinds of today's assorted sashimi

Sashimi à la carte

Shake *Salmon* £6.0
Maguro *Tuna* £6.0
Hamachi *Yellow Tail* £7.0
Tako *Octopus* £5.0

Nigiri

Shake *Salmon* 1pc £2.8
Maguro *Tuna* £2.8
Hamachi *Yellow Tail* £4.0
Suzuki *Sea Bass* £2.8
Ebi *Boiled Prawn* £2.8
Hotate *Scallops* £4.8
Unagi *Eel* £4.2
Tamago **contains fish stock Omelette* £2.8
Inari *✓ Fried Bean Curd* £2.8

Gunkan

Ikura *Salmon roe* 1pc £4.0
Tobikko *Flying fish roe* £3.0
Spicy Tuna £3.5

Temaki

California Hand roll 1pc £5.0
Spicy Tuna £5.0
Una Q £6.0
Salmon Avo £5.0
Ebiten £5.0

Uramaki

California inside out roll 3pcs 6pcs £5.5 £9.5
Spicy Tuna £5.5 £9.5
Salmon Avo £5.5 £9.5
Salmon Skin £5.5 £9.5
Yasai *✓* £4.5 £7.0

Hosomaki

Thin roll 6pcs
Kappa *✓ Cucumber* £5.0
Shake Avo *Salmon, Avocado* £6.0
Tamago **contains fish stock Omelette* £5.0
Tekka *Tuna* £6.0
Shake *Salmon* £6.0
Una Q *Eel, Cucumber* £7.0
Avocado *✓ Avocado* £5.0

Futomaki

Thick roll
Ebiten £8.0/4pcs
Sakanaten £8.0/4pcs
Soft Shell Crab £10.0/4pcs
DR £15.0/8pcs
VDR *✓* £13.0/8pcs

V = Suitable for vegetarian (may contain egg)