

sides order one with your main dish or a few to share

or order a **meal** for a more complete menu

95 vegetable tempura (vg) new		
tenderstem broccoli, asparagus, red pepper and sweet potato in a light tempura batter. garnished with wakame and served with a sweet + sour dipping sauce		
96 chicken tom yum soup new		
rice noodles in a sweet and tangy coconut and lemongrass soup topped with stir-fried chicken with mushrooms, red and spring onions and beansprouts. garnished with coriander and mint		
103 ebi katsu		
crispy fried prawns in panko breadcrumbs. served with a spicy chilli and garlic sauce. garnished with lime		
104 edamame (vg)		
steamed edamame beans. served with salt or chilli garlic salt		
106 wok-fried greens (vg)		
tender stem broccoli and bok choi, stir-fried in a garlic and soy sauce		
107 chilli squid 🌶️		
crispy fried squid dusted with shichimi. served with a chilli coriander dipping sauce		
108 tori kara age		
seasoned crispy chicken pieces, dressed in and served with a spiced sesame and soy sauce		
110 bang bang cauliflower (v) 🌶️		
crispy, wok-fried cauliflower coated in firecracker sauce, mixed with red and spring onions. garnished with fresh ginger		
112 suribachi chicken wings 🌶️		
delicious chicken wings in a gently spiced yakitori sauce, garnished with spring onions and mixed sesame seeds		

donburi

meet the dish

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

teriyaki donburi		
chicken or beef brisket in teriyaki sauce with sticky white rice, shredded carrots, pea shoots and onions. garnished with sesame seeds and served with a side of kimchee		
69 beef		6.55
70 chicken		6.05
turn up the heat! try our new hot teriyaki donburi		
670 spicy chicken new		6.25
669 spicy beef new		6.75
80 kimchee fried rice new		7.25
beef brisket with kimchee in a korean barbeque sauce, served on a bed of brown rice. garnished with fresh coriander and shredded carrots and nori		

extras

make your meal even better

300 rice (vg)	1.35	304 japanese pickles (vg)	0.55
302 miso soup and japanese pickles (vg)	2.05	305 tea stained egg (v)	0.55
303 chillies (vg)	0.55	306 kimchee	0.55

salads

harusame salad new		
glass noodles mixed with kale, edamame, mangetout, blackened carrots and pea shoots. topped with fresh mint, crispy fried shallots and dressed with a spicy vinegar		
61 ginger + lemongrass chicken	4.85	
64 yasai tofu (vg)	4.15	
66 warm chilli chicken salad 🌶️	5.05	
stir-fried chicken with red peppers, mangetout, tender stem broccoli and red onion on a bed of baby gem lettuce. dressed in a sweet chilli sauce. garnished with chillies, spring onions and cashew nuts		
62 sashimi salmon and avocado salad 🌶️	5.75	
sashimi salmon and avocado with a sweet soy and wasabi vinaigrette on mixed leaves and bean sprouts. garnished with fried shallots		
63 warm chilli tofu salad 🌶️ (vg) 🌿	4.15	
stir-fried tofu, aubergines, red peppers, asparagus, mangetout, tender stem broccoli and red onion on a bed of baby gem lettuce. dressed in sweet chilli sauce. garnished with chillies, spring onions and cashew nuts		

ramen

meet the dish

our ramen is a hearty bowl of hot soup filled with fresh ramen noodles, toppings and garnishes, all served in a traditional black bowl

20 chicken ramen	5.25	28 yasai ramen (v)	4.75
grilled chicken on top of noodles in a rich chicken broth with dashi and miso. topped with pea shoots, menma and spring onions		traditional japanese omelette, crispy fried silken tofu and mixed mushrooms in a vegetable noodle soup	
21 wagamama ramen 🌶️	6.85		
sliced grilled chicken, chikuwa, shell-on prawns and mussels on top of noodles in a rich chicken broth with dashi and miso. topped with scallions, wakame, menma, seasonal greens and half a tea-stained egg			
22 grilled duck ramen 🌶️	7.25		
tender, boneless duck leg splashed with citrus ponzu sauce in a vegetable noodle soup. dressed with chilli, pea shoots and coriander			
chilli ramen 🌶️			
spicy chicken noodle soup, red onion, spring onions, beansprouts, chillies, coriander and fresh lime			
24 beef	7.15		
25 chicken	6.25		

omakase

our chef's special dishes fresh from the kitchen

35 japanese grilled salmon 🌶️	8.35	89 grilled duck donburi 🌶️	8.35
grilled salmon fillet drizzled with yakitori sauce. served with wok tossed vegetables in teriyaki sauce, with steamed white rice and garnished with asparagus, coriander and mixed sesame seeds		tender 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	
67 spicy tuna kokoro bowl new	6.45	23 kare burosu ramen (vg)	6.15
lightly seared and diced shichimi-coated tuna, served with sticky white rice, edamame beans, pickled carrot, mooli and cucumber. topped with half a tea-stained egg and finished with teriyaki sauce, coriander and sriracha mayonnaise		shichimi-coated silken tofu and grilled mixed mushrooms on a bed of udon noodles in a curried vegetable broth. finished with pea shoots, carrot, chilli and coriander	
83 short rib ramen 🌶️	8.35		
tender beef short rib served on the bone on top of noodles in a chicken broth. finished with carrots, mangetout, red onions, sweet potato and pea shoots			
88 steak bulgogi	8.25		
marinated sirloin steak and miso-fried aubergine served on a bed of soba noodles, dressed in a sesame and bulgogi sauce. finished with spring onions, kimchee and half a tea-stained egg			

92 chicken	6.25		
93 prawn	7.35		

for allergy and intolerance information please see reverse of menu

teppanyaki

meet the dish

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; either soba or rice noodles. ask your server for the best option

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		
yaki soba		
soba noodles with egg, peppers, beansprouts, white and spring onions. garnished with fried shallots, pickled ginger and sesame seeds		
40 chicken and prawn		5.75
41 yasai mushroom and vegetable (v)		4.95
44 ginger chicken udon		5.75
udon noodles with ginger chicken, mangetout, egg, chillies, beansprouts and red onion. topped with pickled ginger and coriander		
teriyaki soba		
soba noodles in curry oil, mangetout, bok choi, red onion, chillies and beansprouts in a teriyaki sauce. garnished with sesame seeds		
45 beef		9.45
46 salmon 🌶️		8.35
pad thai 🌶️		
rice noodles in an amai sauce with egg, beansprouts, leeks, chillies and red onion. garnished with fried shallots, peanuts, fresh herbs and lime		
47 yasai tofu and vegetable (v)		4.75
48 chicken and prawn		6.05

curry

meet the dish

curries, but not as you know them. we have a range of fresh curries, ranging from the mild and fragrant to spicier chilli dishes

our curries are always cooked fresh. you can choose whichever curry you want in your teppanyaki. ask your server for the best option

itame 🌶️		
rice noodles in a spicy green coconut and lemongrass soup topped with stir-fried beansprouts, red and spring onions, bok choi, peppers, mushrooms and chillies. garnished with coriander and lime		
37 chicken	5.85	
39 prawn	6.55	
38 yasai tofu and vegetable (vg)	5.25	
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	6.25	
72 yasai sweet potato, aubergine and butternut squash (vg)	5.25	
turn up the heat! try our new hot katsu sauce		
666 spicy chicken	6.45	
667 spicy yasai (v)	5.45	

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	6.25	
93 prawn	7.35	
75 chicken		6.05
79 prawn		7.15

🌶️ | may contain shell or small bones 🌿 | contains nuts (**v**) | vegetarian (**vg**) | vegan 🌶️ | spicy

all prices include vat

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mocktails

creative mixtures to refresh your day

	779 iced lemon and mint (v) lemon, mint leaves, sugar syrup and wild mint monin syrup	2.35		781 abokado shake (v) avocado and sugar syrup	2.55
	780 suika juice (v) watermelon, sugar syrup, watermelon and monin syrup	2.25		784 mikkusu furutsu (v) mango, banana, orange juice, fresh strawberry and grenadine syrup	2.55

fresh juices

squeezed, pulped and poured fresh for you

regular 2.25 large 2.85

	02 fruit (v) apple, orange and passion fruit		08 tropical (v) mango, apple and orange
	03 orange juice (v)		10 blueberry spice (vg) blueberry, apple and carrot with a taste of ginger
	04 carrot juice (vg) carrot and ginger		11 positive juice (vg) apple, spinach, pineapple, cucumber and lime
	06 super green (vg) apple, mint, celery and lime		13 repair juice (vg) apple, kale, lime and pear
	07 clean green (v) kiwi, avocado and apple		14 power juice (vg) apple, ginger and spinach

soft drinks

small

large

small

large

701 703 still water (vg)	0.55	1.55	710 712 peach iced tea	1.45	1.75
702 704 sparkling water (vg)	1.75	2.26	711 713 lemon iced tea	1.45	1.75
705 coke / diet coke (vg)		1.25	714 cherry coke		2.05
708 sprite (vg)		1.25	715 shirley temple		2.05
709 fanta orange / strawberry (vg)		1.25			



allergies and intolerances

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

please note

our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients

whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain

الموكتيلات كوكتيلات مبتكرة لتتعش يومك					
٧٧٩ الليمون والنعناع المثلج (ن)	٢.٣٥		٧٨١ أفوكادو شيك (ن)	٢.٥٥	
٧٨٠ عصير سويكا (ن)	٢.٢٥		٧٨٤ ميكسو فروتسو (ن)	٢.٥٥	

العصائر الطازجة

عصيرنا وقشربنا وصيبننا لك أحلىب الفواكه	الحجم العادي ٢.٢٥	الحجم الكبير ٢.٨٥			
٠٢ الفواكه (ن)		٠٨ الفواكه الإستوائية (ن)			
٠٣ عصير البرتقال (ن)		١٠ التوت (ن ص)			
٠٤ الجزر (ن ص)		١١ العصير الإيجابي (ن ص)			
٠٦ الأخضر الخارق (ن ص)		١٣ عصير الإصلاح (ن ص)			
٠٧ الأخضر التنظيف (ن)		١٤ عصير القوة (ن ص)			

المشروبات الباردة

٧٠١ ٧٠٣ مياه معدنية غير فوارة (ن ص)	٠.٥٥	١.٥٥	٧١٠ ٧١٢ شاي مثلج بالخوخ	١.٧٥	١.٤٥
٧٠٢ ٧٠٤ مياه معدنية فوارة (ن ص)	١.٧٥	٢.٢٥	٧١١ ٧١٣ شاي مثلج بالليمون	١.٧٥	١.٤٥
٧٠٥ كوكا / كوكا دايت (ن ص)		١.٢٥	٧١٤ شيري كوكا	٢.٠٥	
٧٠٨ سيراييت (ن ص)		١.٢٥	٧١٥ شيرلي تمبل	٢.٠٥	
٧٠٩ فانتا برتقال / فراولة (ن ص)		١.٢٥			

جميع الأسعار تشمل الضريبة المضافة

الحساسية وعدم القدرة على التحمل

إذا كنت تعاني من حساسية تجاه الأطعمة أو عدم القدرة على تحملها أو التحسس منها، يرجى أن تنوه على النادل بذلك قبل أن تطلب وجبتك، وسوف يقترح عليك أفضل الأطباق التي تناسبك

ملاحظة

يتم إعداد أطباقنا في أماكن لا تخلو من مكونات تسبب الحساسية، لذا لا نضمن أن تكون هذه الأطباق خالية تماماً من هذه المكونات

بالرغم من أننا نبذل ما في وسعنا لإزالة العظام الصغيرة من أطباقنا، إلا أن فرصة وجود مثل هذه العظام حاضرة ولو بنسبة ضئيلة جداً



ابريل–٢٠١٩