

STARTERS

SMALL DISHES

EDAMAME (v) - Salted - Spicy chilli garlic	3.50 4.00
SPINACH WITH WHITE SESAME SAUCE (v) Blanched spinach dressed with white sesame sauce	6.50
SEAWEED SALAD (v) Wakame with red, green and white Tosaka	7.50
KOUZU HARU SALAD (v) Mixed leaves salad, marinated tofu, watermelon, edamame beans, enoki mushrooms and lemon dressing - with chicken katsu	7.50 9.50 / 14.50
NASU DENGAKU - AUBERGINE (v) Grilled aubergine tossed with red miso, mizuna salad and ponzu sauce	7.00
SOFT SHELL CRAB NANBAN Fried soft shell crab marinated in nanban sauce served with cherry tomatoes, cauliflower puree and rocket leaves	10.50

NEW STYLE SASHIMI

SALMON YUZU Sliced salmon with yuzu soy dressing	10.50
ORIENTAL BEEF TATAKI Seared beef fillet tataki marinated in oriental sauce, topped with sakura cress	12.50
YELLOWTAIL TRUFFLE Sliced yellowtail with truffle oil dressing	13.50
TUNA TARTARE Chopped tuna and shallots seasoned with mustard dashi sauce, topped with shiso leaf and wasabi tobiko	14.00

TEMPURA

MIXED VEGETABLES Selection of vegetables served with dashi sauce	9.50
ROCK SHRIMP SKEWERS Atlantic rock shrimps served with chilli yakitori sauce	12.50
PRAWN Prawn tempura with shiso leaves, grated daikon and dashi sauce	13.00
ASSORTED TEMPURA Selection of vegetables, prawn and a fish tempura served with dashi sauce	13.50

CHEF'S SPECIALS

FISH & MEAT

BABY CHICKEN Corn-fed baby chicken with chilli sauce and pickled vegetables	24.00
SMOKED DUCK BREAST Roasted & smoked with cherry wood duck breast served with pickled kumquat and miso orange sauce	26.00
SCOTTISH RIBEYE STEAK Pan-seared ribeye steak served with mixed salad, sumo potato chips and ponzu teriyaki sauce	27.00
TURBOT WITH ROCK SHRIMP & YUZU Slow cooked Turbot fillet served with julienne of vegetables and rock shrimp-yuzu sauce	26.00

CHARCOAL GRILL

ALASKAN BLACK COD Miso marinated black cod served with black sesame rice	30.00
SALMON WITH BALSAMIC TERIYAKI SAUCE Grilled salmon served with sautéed green beans	20.00
LAMB CHOPS HOBA YAKI - 2 pieces - 4 pieces Lamb chops hoba yaki with chilli miso sauce and leek dengaku served with marinated peppers and grilled courgette	18.00 32.00
WAGYU BEEF FILLET Robata grilled steak served with ponzu sauce and seasonal vegetables - 120 gr. - 160 gr. - 200 gr.	55.00 75.00 92.00

SIDE DISHES

YUMEINISHIKI RICE Steamed rice	2.50
GREEN BEANS SHISHIMI (v) Sautéed green beans with soy sauce and shishimi pepper	4.50
ORIENTAL AUBERGINE (vn) Pan fried aubergine served with cashew nuts, coriander and chilli	5.00
SUMO CHIPS (v) Thick-cut potato chips	4.00
SEASONAL PICKLES (v) Home-made pickles	5.50

SUSHI BAR

DAILY CHEF'S SASHIMI SELECTION

KAZE
Selection of 3 kinds

TSUKI
Selection of 5 kinds

MATSU
Selection of 9 kinds

DAILY CHEF'S NIGIRI SELECTION

NAMI
Selection of 7 kinds

TOKUJO
Selection of 12 kinds

MAKIMONO ROLL

SALMON

TUNA

SOFT SHELL CRAB

EEL AVOCADO

NEGI TORO (medium fat tuna)

ABURAGE (v)
Tofu skin tempura, cucumber, carrot, mizuna, asparagus, shiso leave, sweet soy

NIGIRI, ABURI AND SASHIMI

	NIGIRI (1pc)	ABURI (1pc)	SASHIMI (3pcc)
CHU-TORO	6.00	6.50	18.00
YELLOWTAIL	4.00	5.00	12.00
EEL	4.50	5.00	
TUNA	4.00		12.00
SEA BASS	3.50	4.00	9.00
SEA BREAM	3.50	4.00	9.00
TURBOT	3.50	4.00	9.00
SCALLOP	3.00	3.50	10.00
IKURA	3.00		
SALMON	3.50	4.00	9.00
PRAWN	3.00		
OCTOPUS	3.00		9.00
SWEET PRAWN	2.50		10.00
MACKEREL	2.50		8.00
SQUID	2.50		10.00

NEW STYLE ROLL

25.00	SALMON & AVOCADO Salmon, avocado, mizuna, sesame seeds & yuzu mayonnaise	7.50
40.00	SPICY CALIFORNIA Crab meat, avocado, cucumber, spicy mayonnaise, tobiko & chilli flakes	8.00
65.00	SPICY TUNA Tuna, daikon cress, spicy mayonnaise, chive, chopped jalapeno & chilli tempura flakes	8.50
28.00	PRAWN TEMPURA Tempura prawn, avocado, mizuna, aonori, sweet soy	8.00
41.00	KOUZU VEGETABLE (v) Asparagus, cucumber, avocado, carrot, daikon, cress, rice crackers, plum miso and "tororo konbu"	7.50

NEW STYLE ROLL

5.00	HOTATE Scallop aburi, cucumber, yukari salt, yuzu, shiso, sriracha	10.00
5.50	LADY IN GREEN Salmon, tempura flakes, spring onion, spicy mayo, tobiko, avocado topping	12.00
8.00	DRAGON Tempura prawns, yuzu mayo, tobiko, avocado, sweet soy sauce	12.00
6.50	ALASKAN Salmon, soft cheese, cucumber, wasabi sauce	13.00
8.00	RAINBOW Tuna, salmon, white fish, avocado, jalapeno mayo, tobiko & crab meat	14.00
6.00	BLOOD MOON Tuna, tobiko, chive, tempura flakes, spicy mayo	15.00
	LADY IN RED Chu-toro aburi, snow crab, cucumber, spicy mayo yuzu-koshu	18.00

PRIX FIXE MENU

STARTER

Soup of the day (v) or Oriental Beef Tataki or Spicy California Roll or Salmon Yuzu

MAIN COURSE

Miso Marinated Salmon with Green Beans or Chicken Yakitori with Seasonal Pickled Vegetables or Assorted Vegetables Tempura (v) or Baby Chicken (£5 supplement) or Assorted Sushi

DESSERT

Mandarin Cheesecake or Mochi Ice Cream Selection (v) or Dark Chocolate & Caramel Mousse

2 Courses £19pp // 3 Courses £24pp
Available daily, 12-3pm & 5.30-7pm.
Maximum of 6 people per table.