



MAIN DISHES

Stir Fried Rice

- 🌱 Egg 509kcal
 - Chicken 559kcal
- Any selection mixed with rice served with seasoned vegetables. Topped with spring onion, and sesame.

Katsu Curry

- 🌱🌱 Pumpkin 717kcal
 - Chicken 715kcal
 - Prawn 618kcal
- Your choice of katsu served with carrots, beni shoga, rice and a side of curry sauce topped with sesame and spring onion.

Teriyaki Chicken with Rice 731kcal
fried chicken thigh in teriyaki sauce mixed with seasoned vegetables and topped with spring onion and sesame.

Sweet Chilli Chicken with Rice 760kcal
Fried chicken pieces with mixed peppers and onions. Cooked in a speciality sauce and a sprinkle of spring onion and sesame.
Swap your rice for noodles for £1.

Black Pepper Chicken with Rice 655kcal
Fried chicken pieces with mixed peppers and onions. Cooked in a speciality sauce, sprinkle of spring onion and sesame.
Swap your rice for noodles for £1.

Teriyaki Salmon with Rice 691kcal
Salmon cooked in teriyaki sauce served with carrots, beni shoga, rice topped with sesame and spring onion.



BAO BUNS

- 🌱🌱🌱 Vegetable Tempura 243kcal
- Two steamed buns filled with vegetable tempura, micro parsley, pickled cucumber, pickled red onion, red chilli, spring onions and sesame seeds. Served with vegan sweet chilli mayo and.

- 🌱🌱🌱🌱 Chicken Katsu 343kcal
- Two steamed buns filled with chicken katsu, micro parsley, pickled red onion, red chilli, spring onion and sesame seeds. Served with curry mayo.

Crispy Prawn 195kcal
Two steamed buns filled with cooked crispy prawns, micro parsley, pickled cucumber, pickled red onion, red chilli, spring onion and sesame seeds. Served with yuzu kosho mayo.

- 🌱🌱🌱🌱 Spicy Korean Chicken 255kcal
- Two steamed buns filled with spicy chicken, micro parsley, pickled cucumber, pickled onion, red chilli, spring onion and sesame seeds. Served with spicy mayo.



NIGIRI The perfect pillow

These delicate, hand-formed bases of rice are not rolled but raised and hold a variety of choice toppings.

- 🌱 Inari Nigiri 4pc | 430kcal
- Fish roe known as tobiko, avocado and rice placed inside a soybean pocket sprinkled with sesame. Served with ginger and wasabi.

Salmon Nigiri 4pc | 222kcal
Sliced salmon placed on rice and served with ginger and wasabi.

- 🌱🌱 Shake Yaki Salmon Nigiri 4pc | 236kcal
- Gently seared sliced salmon placed on rice with chives and served with ginger, wasabi and a sweet and salty unagi sauce.

- 🌱🌱 Ebi Nigiri 4pc | 134kcal
- Cooked prawn placed on rice with sliced seaweed and served with ginger and wasabi.

Tuna Nigiri 4pc | 144kcal
Sliced tuna placed on rice and served with ginger and wasabi.

- 🌱🌱 Eel Nigiri 4pc | 250kcal
- Gently seared sliced eel and chives placed on rice and served with ginger, wasabi and a sweet and salty unagi sauce.



SUSHI BOXES

Maki Mix 16pc
4 salmon avocado uramaki, 4 California uramaki, 4 green uramaki and 4 spicy tuna uramaki. Served with ginger and wasabi.

Salmon Orange 14pc
8 salmon avocado uramaki and 6 salmon nigiri. Served with ginger and wasabi.

- 🌱 Veggie Box 16pc
- 8 green rolls, 8 kappa maki. Served with edamame and seaweed salad, ginger and wasabi.

Maki 3 24pc
8 salmon avocado uramaki, 8 California uramaki and 8 crispy ebi uramaki. Served with ginger, edamame, cabbage and wasabi.

Tasty Blend 32pc
8 California uramaki, 8 salmon avocado uramaki, 8 salmon maki and 8 kappa maki. Served with ginger, edamame, cabbage and wasabi.

Nigiri and Sashimi Super Box 18pc
2 shake yaki salmon nigiri, 2 tuna nigiri, 2 ebi nigiri, 2 eel nigiri, 2 avocado nigiri, 2 inari nigiri, 3 salmon sashimi and 3 tuna sashimi. Served with ginger and wasabi.

POKE BOWLS

- 🌱 Vegetable Poke Bowl 743kcal
- A mix of sushi rice, seaweed and edamame, sweetcorn, avocado, cucumber and carrot. Served with signature poke bowl sauce, topped with chive & sesame.

Salmon Poke Bowl 865kcal
Salmon with sushi rice, edamame, cucumber, seaweed, avocado and carrots. Served with signature poke bowl sauce, topped with chive & sesame.

Tuna Poke Bowl 737kcal
Tuna with sushi rice, edamame, cucumber, seaweed, avocado and carrots. Served with signature poke bowl sauce, topped with chive & sesame.



SASHIMI Raw pleasure

Thick slices of your fish of salmon, tuna or a mix of both, served with ginger and wasabi.

Salmon Sashimi 5pc | 229kcal

Tuna Sashimi 5pc | 114kcal

Sashimi Mix 10pc | 401kcal



URAMAKI Inside out sushi

These are sushi rolls with a difference – choice ingredients are wrapped in nori seaweed and rolled in a generous outer coating of seasoned sushi rice.

- 🌱 Green Uramaki 8pc | 299kcal
- Avocado, cucumber and seaweed powder wrapped in nori seaweed and rolled in rice. Served with ginger and wasabi.

- 🌱🌱 Crispy Ebi Uramaki 8pc | 354kcal
- Avocado, fried ebi prawn and sesame seeds wrapped in nori seaweed and rolled in rice. Served with ginger, wasabi and a sweet and salty unagi sauce.

- 🌱🌱 California Uramaki 8pc | 342kcal
- Avocado, crab sticks and tobiko wrapped in nori seaweed and rolled in rice. Served with ginger, wasabi and a seasoned mayo.

Salmon Avocado Uramaki 8pc | 268kcal
Avocado, salmon and tobiko wrapped in nori seaweed and rolled in rice. Served with ginger and wasabi.

- 🌱🌱🌱 Spicy Salmon Uramaki 8pc | 402kcal
- Salmon cooked in spices, avocado and Shichimi chilli pepper wrapped in nori seaweed and rolled in rice. Served with ginger, wasabi and spicy mayo.

- 🌱🌱 Spicy Tuna Uramaki 8pc | 316kcal
- Avocado, tuna and Shichimi chilli pepper wrapped in nori seaweed and rolled in rice. Served with ginger, wasabi and a spicy mayo.



TATAKI A rare treat

Unlike sashimi, these delicate slices of fresh fish are gently seared and served rare alongside a citrus-soy sauce.

Salmon Tataki 5pc | 236kcal
Thick gently seared salmon slices served with ginger, chives, wasabi and a citrus-soy tataki sauce.

Tuna Tataki 5pc | 120kcal
Thick gently seared tuna slices served with ginger, chives, wasabi and a citrus-soy tataki sauce.



KABURI Specially wrapped

A delicious balance of complementary ingredients wrapped in nori and rolled in rice – similar to uramaki but with a distinctive outer wrapping.

- 🌱 Shake Aburi Kaburi 8pc | 525kcal
- Avocado and cucumber wrapped in nori seaweed, rolled in rice and topped with gently seared salmon slice and sprinkle of chives. Served with ginger, wasabi, spicy mayo and a sweet and salty unagi sauce.

- 🌱 Ebi Panko Kaburi 8pc | 459kcal
- Fried ebi prawn wrapped in nori seaweed, rolled in rice and topped with avocado, fried noodles and tobiko. Served with ginger, wasabi, spicy mayo and a sweet and salty unagi sauce.

New York Subway Kaburi 8pc | 530kcal
Avocado and a fried ebi prawn wrapped in nori seaweed, rolled in rice and topped with salmon and a slice of garlic. Served with ginger, wasabi and a seasoned mayo.

Salmon, Avocado and Eel Kaburi 8pc | 529kcal
Avocado and salmon wrapped in nori seaweed, rolled in rice and topped with gently seared eel and chives. Served with ginger, wasabi and a sweet and salty unagi sauce.

Red Dragon Kaburi 8pc | 410kcal
Avocado and a fried ebi prawn wrapped in nori seaweed, rolled in rice, topped with tuna and chives. With ginger, wasabi and a sweet and salty unagi sauce.



SHARING PLATTERS

Share Platter 54pc
8 salmon maki, 8 spicy tuna uramaki, 8 salmon avocado uramaki, 8 crispy ebi uramaki, 8 california uramaki, 8 green uramaki, 2 salmon nigiri, 2 shake yaki salmon nigiri and 2 tuna nigiri. Served with ginger, edamame, cabbage and wasabi.

Platters Oishi Box 52pc
8 green uramaki, 8 salmon avocado uramaki, 8 spicy tuna uramaki, 8 california uramaki, 8 shake aburi kaburi, 8 ebi panko kaburi, 2 salmon nigiri and 2 tuna nigiri. Served with ginger, edamame, cabbage and wasabi.

Premium Platter 42pc
8 red dragon kaburi, 8 New York Subway kaburi, 8 shake aburi kaburi, 8 ebi panko kaburi, 2 salmon nigiri, 2 shake yaki salmon nigiri, 2 tuna nigiri, 2 salmon sashimi and 2 tuna sashimi. with ginger, edamame, cabbage and wasabi.

CRUNCH Crisp and well cut

These contemporary rolls are sprinkled with caramelised onions.

- 🌱🌱 Veg Crunch 8pc | 298kcal
- Cucumber, avocado and rice wrapped in nori seaweed and topped with caramelised onions. Served with a sweet and salty unagi sauce.

- 🌱🌱 Salmon Crunch 8pc | 365kcal
- Salmon, avocado and rice wrapped in nori seaweed and topped with caramelised onions. Served with spicy mayo and a sweet and salty unagi sauce.

- 🌱🌱🌱 California Crunch 8pc | 323kcal
- Crab sticks, avocado and rice wrapped in nori seaweed and topped with caramelised onions. Served with a spicy mayo and a sweet and salty unagi sauce.

- 🌱🌱🌱🌱 Spicy Salmon Crunch 8pc | 426kcal
- Salmon cooked in spices, avocado and rice wrapped in nori seaweed and topped with caramelised onions. Served with a spicy mayo and a sweet and salty unagi sauce.

- 🌱🌱🌱 Crispy Crunch 8pc | 408kcal
- Fried ebi prawn, avocado and rice wrapped in nori seaweed and topped with caramelised onions. Served with a spicy mayo and a sweet and salty unagi sauce.

- 🌱🌱 Tuna Crunch 8pc | 329kcal
- Tuna, avocado and rice wrapped in a nori seaweed and topped with caramelised onions. Served with a spicy mayo and a sweet and salty unagi sauce.



HOSOMAKI Small but perfectly formed

These little slices of pleasure hold a single fresh ingredient, wrapped in seasoned rice and rolled in nori seaweed.

- 🌱🌱 Kappa Maki 8pc | 126kcal
- Cucumber and rice wrapped in nori and served with ginger and wasabi.

- 🌱🌱 Avocado Maki 8pc | 159kcal
- Avocado and rice wrapped in nori and served with ginger and wasabi.

Salmon Maki 8pc | 185kcal
Salmon and rice wrapped in nori and served with ginger and wasabi.



FUTOMAKI Big and beautiful

Mega Maki, the thickest of the sushi rolls – combining a delicious balance of fresh ingredients in rice, all rolled in nori seaweed.

Salmon Avocado Futomaki 5pc | 190kcal
Salmon, avocado, cucumber and rice wrapped in nori seaweed and served with ginger, wasabi and a sweet and salty unagi sauce.

- 🌱🌱 Prawn Katsu Futomaki 5pc | 190kcal
- Fried ebi prawn, avocado, cucumber and rice wrapped in nori seaweed and served with ginger, wasabi and a sweet and salty unagi sauce.

- 🌱🌱 Eel Futomaki 5pc | 210kcal
- Eel, avocado, cucumber and rice wrapped in nori seaweed and served with ginger, wasabi and a sweet and salty unagi sauce.

SIDES

Miso Soup 74kcal
Hot miso soup seasoned with spring onion, kelp and topped with tofu.

- 🌱🌱 Spicy Edamame 209kcal
- Edamame beans mixed with a spicy sauce served with sesame and spring onion.

- 🌱 Edamame 185kcal
- Edamame beans mixed with sea salt.

- 🌱 Seaweed Salad 128kcal
- Nori seaweed mixed with sesame and cabbage.

- 🌱 Edamame Spring Rolls 5pc | 423kcal
- Crispy spring rolls filled with vegetables and served with a sweet chilli sauce.

Prawn Katsu 3pc | 209kcal
Crispy ebi prawns served with seasoned mayo and a sprinkle of spring onion and sesame.

Chicken Katsu 397kcal
Crispy chicken slices served with seasoned mayo and a sprinkle of spring onion and sesame.

Chicken Gyoza 6pc | 310kcal
Crispy gyoza pieces filled with minced chicken and vegetables, served with Gyoza sauce.

- 🌱 Vegetable Gyoza 6pc | 307kcal
- Crispy gyoza pieces filled with vegetables, served with Gyoza sauce.

Shrimp Gyoza 6pc | 331kcal
Crispy gyoza pieces filled with shrimp and vegetables, served with Gyoza sauce.

- 🌱 Yasai Tempura 189kcal
- Mixed vegetable tempura topped with fresh coriander and served with a sweet chilli sauce.

- 🌱 Japanese Chicken Karaage 519kcal
- Deep fried chicken karaage with red chilli, served with spicy mayo, cabbage and spring onion.

Octopus Balls 6pc | 240kcal
Crispy octopus balls served with a sweet and salty unagi sauce.

Yakitori 4 skewers | 359kcal
Grilled skewered chicken cooked in yakitori sauce garnished with spring onion and sesame.

Sweet Chilli Chicken 657kcal
Fried chicken pieces with mixed peppers and onions. Cooked in a speciality sauce and a sprinkle of spring onion and sesame.

Black Pepper Chicken 552kcal
Fried chicken pieces with mixed peppers and onions. Cooked in a speciality sauce and a sprinkle of spring onion and sesame.

EXTRAS

- Ginger
- Plain Rice
- Sushi Rice
- Curry Sauce
- SAUCES
- Soy
- Sweet Chilli
- Teriyaki
- 🌱 Spicy Mayo
- Curry Mayo
- Yuzu Koshu Mayo

DESSERTS

- Mochi 2pc
- Strawberry Cheesecake 226kcal
- Mango Cheesecake 208kcal
- Raspberry and White Chocolate Cheesecake 226kcal
- Chocolate Ganache 230kcal
- Dorayaki
- Chocolate 210kcal
- Custard Cream 162kcal
- Chocolate Mousse 349kcal
- Layered dessert made with dark chocolate mousse and miso caramel sauce topped with chocolate crunchy pearls
- Yuzu Cheesecake 268kcal
- Topped with Mango and lime puree