Appetisers 前菜

Miso Soup (V, VG, GF) **2.95**

Salted Edamame (V, VG, GF) **4.50**
Steamed Soya Beans seasoned with coarse sea salt

Spicy Edamame (V, VG, GF, S) **4.95**
Pan-fried Soya Beans coated in spicy sauce

Gyoza (4pcs)
Pan-fried dumplings

Prawn **7.95**

Chicken (not halal) **6.95**

Vegetable (V, VG) **6.95**

Horenso Gomaae (V, VG) **5.95**
Blanched Spinach with goma dressing (sesame)

Kaiso Salad (V, VG) **6.95**
Assorted seaweed salad (red seaweed, green seaweed, plain wakame)

Yasai Salad (V, VG) **9.95**
Fresh mixed leaf salad with soy dressing

Add Tofu (deep-fried bean curd) **+ £1.50**

Add Avocado **+ £1.50**

Sashimi Salad **16.95**
Mixed Sashimi chunks and salad with tangy citrus dressing

Mixed Pickles (V, VG, GF) **5.45**
Assortment of pickles

Kimchi (S) **4.95**
Korean style spicy cabbage

Torikaraage **8.95**
Soy marinated fried Chicken

Shumai (4pcs) **5.95**
Steamed Prawn dim sum

Agedashi Tofu (V, VG) **6.95**
Fried Tofu served in dashi sauce

Nasudengaku (V, VG) **8.95**
Grilled Aubergine (Eggplant) with miso paste

Butakakuni **9.95**
Braised Pork Belly in sweet dashi sauce

Yakitori **6.95**
2 skewers of grilled boneless Chicken

Takoyaki (5pcs) **7.95**
Deep-fried Octopus balls with brown sauce topped with spring onion

Ikageso **7.95**
Deep-fried Squid legs

TonKatsu (Pork) **11.95**
Breaded deep-fried Pork with Katsu sauce (Rice not included)

Chicken Katsu **11.95**
Breaded deep-fried Chicken with Katsu sauce (Rice not included)

Pumpkin Croquette (V, VG) **6.95**
Panko-crusted croquettes with soft mashed pumpkin inside

天ぷら | Tempura (deep-fried in tempura batter)

Prawn (4pcs / 7pcs) **11.95 | 18.95**

Vegetable (V, VG) **11.95**

Mixed **13.95**

Appetisers 前菜

Soft Shell Crab Tempura **11.95**
Soft Shell Crab deep-fried in Tempura batter

Hamachi Jelapeno (S) **16.95**
Yellowtail sashimi with chilli, coriander and ponzu dressing

たたき | Tataki (seared slices)

Salmon Tataki **15.95**
Seared Salmon fillet slices with miso & karashi dressing

Tuna Tataki **17.95**
Seared Tuna fillet slices with ponzu dressing

O-Toro Tataki **39.95**
Seared fatty Tuna Belly slices with ponzu dressing

Wagyu Tataki **34.95**
Carefully selected Premium A5 Wagyu Seared Wagyu Beef slices with ponzu dressing

Stir-fried Pak Choi **11.95**
Stir-fried pak choi in oyster sauce and Japaneses soy dressing

Stir-fried Broccoli **9.95**
Stir-fried steamed broccoli with Japanese soy dressing and garlic flakes

Kaki Fry (5pcs) **11.95**
Panko-breaded deep-fried oyster

Grilled Dishes 焼き物

Saba Shioyaki (GF) **13.95**
Grilled Mackerel

Misoni Saba **15.95**
Grilled Mackerel topped with miso paste

Tofu Teriyaki (V, VG) **15.95**
Deep-fried bean curd with teriyaki sauce on a bed of stir-fried vegetable

Chicken Teriyaki **18.95**
Grilled Chicken with teriyaki sauce on a bed of stir-fried vegetable

Salmon Teriyaki **18.95**
Grilled Salmon with teriyaki sauce on a bed of stir-fried vegetable

Beef Teriyaki **22.95**
Delicately cooked Grass-fed Bull Angus Sirloin with teriyaki sauce on a bed of stir-fried vegetable

Bulgogi **16.95**
Soy sauce marinated stir-fried Beef on a bed of stir-fried vegetable

Gindara Saikyoyaki (Black Cod) **25.95**
Miso marinated grilled Black Cod

Unagi no Kabayaki **21.95**
Grilled Eel served on a hot iron plate

Wagyu Steak **49.95**
Carefully Selected Premium A5 Wagyu served with rice

Rice & Noodle ご飯と麺

Wagyu Don **39.95**
Carefully Selected Premium A5 Wagyu A bowl of rice topped with Wagyu Beef, onion and shitake mushrooms, simmered in a mildly sweet, umami-rich sauce infused with dashi and soy

Tempura Udon / Soba (hot) **15.95**
Udon noodle OR Buckwheat noodle soup with Prawn & Vegetable tempura

If you have any type of allergy, please ask for help.
Service charge of 12.5% will be added to your final bill.

Rice & Noodle ご飯と麺

Nabeyaki Udon **16.95**
Udon noodle soup with Prawn tempura, egg and vegetables served in a hot casserole

Ramen **15.95**
Miso ramen noodle soup with choice of Chicken, Pork or Vegetables (V)

Yakisoba **14.95**
Stir-fried Egg noodles with choice of Chicken, Pork, Vegetable (V) or Seafood

Yakiudon **14.95**
Stir-fried Udon noodles with choice of Chicken, Pork, Vegetable (V) or Seafood

Katsu Don (Chicken OR Pork) **15.95**
Cutlet with egg and onion simmered in a sweet-savoury sauce, served over steamed rice

Katsu Curry (Chicken OR Pork) **14.95**
Crispy cutlet on a bed of rice, served with curry sauce

Unaju **18.95**
Grilled Eel on a bed of rice

Sides

Stir-fried Vegetable (V, VG) **9.95**
Stir-fried mixed vegetable

Kake Udon **9.95**
Plain udon noodle soup

Boiled Rice (V, VG, GF) **3.50**
Bowl of steamed rice

Sushi Rice (V, VG, GF) **4.50**
Bowl of Sushi rice

Boiled Udon (V, VG) **4.50**
Boiled udon noodle without soup

Sukiyaki すき焼き

Japanese Hot Pot dish where thinly sliced meat, vegetables and noodles are slowly cooked in a soy sauce & mirin mixture, and then dipped in fresh beaten egg. This dish is cooked by yourselves at your table using a portable mini gas cooker. Enjoy this dish at your own pace

Sukiyaki (Minimum order of 2 portions required) **29.95 (per portion)**
Sukiyaki ingredients served with thin slices of Beef

Wagyu Sukiyaki (Minimum order of 2 portions required) **69.95 (per portion)**
Sukiyaki ingredients served with thin slices of Wagyu Beef

Add

Beef **18.95**

Vegetable **10.95**

Nigiri & Sashimi 握り寿司と刺身

Nigiri (2pcs) / Sashimi (3pcs)

Uni | Sea Urchin	**9.95 (1pc) / 19.95 (2pcs)**
Sake | Salmon	**5.45 / 6.95**
Maguro | Tuna	**5.95 / 7.95**
Suzuki | Sea Bass	**5.95 / 7.95**
Tai | Sea Bream	**6.95 / 7.95**

Nigiri & Sashimi 握り寿司と刺身

Nigiri (2pcs) / Sashimi (3pcs)

Hamachi | Yellowtail	**8.95 / 11.95**
Chu-Toro | Medium-Fatty Tuna	**12.95 / 13.95**
O-Toro | Fatty Tuna	**14.95 / 15.95**
Ebi | Boiled Prawn	**4.45 / 4.95**
Amaebi | Sweet Prawn	**4.95 / 5.95**
Sake Toro | Fatty Salmon Belly	**7.45 / 7.95**
Ika | Squid	**5.95 / 6.95**
Tako | Octopus	**5.95 / 6.45**
Tobiko | Flying Fish Roe	**6.95 / 7.95**
Hotate | Scallop	**7.95 / 10.95**
Unagi | Grilled Eel	**7.95 / 9.95**
Ikura | Salmon Roe	**8.95 / 9.45**
Aburi Sake | Seared Salmon	**5.95 / 6.95**
Aburi Hotate | Seared Scallop	**9.55 / 10.95**
Aburi Chu-Toro | Seared Chu-Toro	**13.95 / 13.95**
Aburi O-Toro | Seared O-Toro	**14.95 / 17.95**
Shimesaba | Marinated Mackerel	**5.95 / 6.95**
Tamago | Sweet Japanese Omelette	**4.75 / 4.95**
Hokkigai | Surf Clam	**4.95 / 5.95**
Inari | Tofu bag filled with Sushi Rice (V)	**4.75 (Nigiri)**

Sashimi Platters 刺身

Slices of fresh fish carefully prepared by our experienced Sushi Chefs

Jou Sashimi **24.95**
Salmon, Tuna and assorted sashimi | 14pcs

Tokujo Sashimi **32.95**
Salmon, Tuna, Sea Bass and assorted sashimi | 18pcs

Omakase Sashimi **56.95**
Salmon, Tuna, Sea Bass, Scallop and assorted sashimi | 28pcs

Funa Mori **89.95**
Large assortment of sashimi | 40pcs

Nigiri Platters 握り寿司

Hand-pressed sushi rice topped with Sashimi

Jou Nigiri **23.95**
Salmon, Tuna, Sea Bass and exta assorted nigiri | 8pcs plus Cucumber maki (6pcs)

Tokujo Nigiri **32.95**
Salmon, Tuna, Sea Bass and extra assorted nigiri | 12pcs plus Tekka Maki (6pcs)

Sushi Moriawase 寿司盛り合わせ

Sushi Combination Platters

Sake Paradise **23.95**
Salmon sashimi 6pcs; Salmon nigiri 5pcs; and Salmon maki 6pcs

Sake & Maguro Paradise **29.95**
Salmon and Tuna sashimi 6pcs; Nigiri 5pcs; Maki 6pcs

Maguro Paradise **30.95**
Tuna sashimi 6pcs; Tuna nigiri 5pcs; and Tuna maki 6pcs

Algate Platter **29.95**
Assortment of Sashimi 6pcs; Nigiri 5pcs; and Crispy Prawn Maki 6pcs

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Sushi Moriawase 寿司盛り合わせ

SUSHINOEN Moriawase **47.95**
Sashimi 12pcs; Nigiri 8pcs; Pink Lady Maki 8pcs

Sushi Donburi 海鮮丼

Sake Oyakodon **19.95**
Salmon & Ikura on a bed of sushi rice

Tekka Don **21.95**
Tuna sashimi on a bed of sushi rice

Chirashi Don **19.95**
Assorted sashimi on a bed of sushi rice

Maki & Temaki 巻き寿司と手巻き寿司

Maki: Sushi rice & ingredients wrapped with edible seaweed on the outside.

Temaki: Cone-shaped roll with sushi rice & ingredients wrapped with seaweed (ask a member of staff)

Hoso maki: Thin maki roll | Futo maki: Thick maki roll | Ura maki: Inside out maki roll

Veg Lover (V, VG) | 12pcs Hoso maki

Half & Half (cucumber & Avocado) **8.95**

Avocado **9.45**

Oshinko (V, VG) | 6pcs Hoso maki **5.95**
Japanese yellow pickle and rice rolled with seaweed

Saba Negi | 6pcs Hoso maki **6.95**
Mackerel, spring onion and rice rolled with seaweed

California Roll | 6pcs Ura maki **7.95**
Crab stick, avocado, cucumber and rice rolled with seaweed

Vege Maki (V, VG) | 6pcs Ura maki **9.95**
Assorted vegetable and rice rolled with seaweed

Sake Maki | 6pcs Hoso maki **7.95**
Salmon and rice rolled with seaweed

Tekka | 6pcs Hoso maki **7.95**
Tuna and rice rolled with seaweed

Salmon & Avocado | 6pcs Ura maki **8.95**
Salmon and avocado inside out roll with fish roe (add cream cheese + £1)

Salmon Skin | 6pcs Ura maki **10.95**
Grilled salmon skin, cucumber, avocado, and lettuce

Hamachi Negi | 6pcs Hoso maki **10.95**
Yellowtail, spring onion and rice rolled with seaweed

Negi Toro | 6pcs Hoso maki **13.95**
Fatty tuna belly, spring onion and rice rolled with seaweed

Toro Taku | 6pcs Hoso maki **13.95**
Fatty tuna belly, Japanese yellow pickle and rice rolled with seaweed

Aldgate Roll | 6pcs Futo maki **13.95**
A mega maki mix of Sweet Prawns, Tamago, Kanpyo, White Fish, Yellowtail, Salmon, Tuna, Avocado and Tobiko (flying fish roe)

Spicy Salmon (S) | 6pcs Ura maki **10.95**
Salmon, avocado, cucumber, spicy sauce, salad and fish roe

Spicy Tuna (S) | 6pcs Ura maki **11.95**
Tuna, avocado, cucumber, spicy sauce, salad and fish roe

Dragon | 8pcs Ura maki **14.95**
Grilled Eel and avocado on top of California roll

Maki & Temaki 巻き寿司と手巻き寿司

London London | 8pcs Ura maki **11.95**
California roll with prawn tempura topped with white mayo sauce

Phila-Katsu | 6pcs Ura maki **11.95**
Deep-fried chicken katsu, cream cheese, cucumber and lettuce

Ebi Tempura | 6pcs Futo maki **11.95**
Prawn tempura, avocado, cucumber, salad and fish roe

Spider | 6pcs Futo maki **11.95**
Whole soft shell crab tempura, fish roe, crab stick, avocado, cucumber and salad

Crispy Prawn | 6pcs Ura maki **10.95**
Crispy prawn tempura with sweet chilli mayo and chives

Snow Cone | 8pcs **13.95**
Baked California roll with prawn tempura topped with mayo sauce and crunchy bits

Volcano (S) | 8pcs **13.95**
Baked California roll topped with Tuna, Salmon and chilli mayo

Pink Lady | 8pcs **12.95**
Grilled salmon on top of California roll with citrus mayo and salmon roe

Rainbow | 8pcs **13.95**
California roll with a selection of sashimi on top

Bravo Duo | 8pcs **16.95**
Seared tuna with garlic oil on top of California roll topped with citrus sauce

Dessert デザート

Matcha Crepe **7.95**
Layers of French crepes with matcha cream in between

Black Sesame Crepe **7.95**
Layers of French crepes with black sesame cream in between

Tiramisu (Yuzu, Match, Hojicha) **9.95**
A Japanese interpretation of the Italian classic, offered in three distinctive flavours

Green Tea Ice cream **4.95**
Made with Japanese matcha, milk and cream

Black Sesame Ice cream **4.95**
Made with Black Sesame Seeds, milk and cream

Mochi **4.95**
Sticky rice cake with sweet red bean paste filling

Mochi Ice cream **5.5**
Vanilla, chocolate, and strawberry ice cream wrapped in sticky rice cake

Dorayaki **5.5**
Japanese custard pancake served with a scoop of Vanilla ice cream

Ice cream Tempura **6.95**
Vanilla ice cream deep-fried in tempura batter topped with sweet red bean paste

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Special Lunch Menu ランチメニュー

Available all week from 12:00 p.m. to 14:30 p.m.

Premium Bento Box Sets

Side dishes are seasonal and subject to change

SUSHINOEN Special Bento **24.95**
Assorted Sashimi, Nigiri, Chirashi Don, Mixed Tempura, and side dishes with Miso soup

Salmon Sashimi & Sushi Bento **22.95**
Salmon Sashimi (6pcs), Nigiri (5pcs) and Salmon Maki with Miso soup

Mixed Sashimi & Sushi Bento **22.95**
Mixed Sashimi (6pcs), Nigiri (5pcs) and Chirashi Don with Miso soup

Bento Box Sets

The following Bento Box Sets include: rice, sushi rolls, side dishes, and a bowl of Miso soup. Side dishes are seasonal and subject to change.

Black Cod Bento **25.95**
Miso-marinated grilled Black Cod

Sabashioyaki Bento **14.95**
Grilled Mackerel

Salmon Teriyaki Bento **17.95**
Grilled Salmon cooked in teriyaki sauce

Chicken Teriyaki Bento **16.95**
Grilled Chicken thigh cooked in teriyaki sauce

Beef Teriyaki Bento **20.95**
Grilled Sirloin Beef cooked in teriyaki sauce

Tofu Teriyaki Bento (V, VG) **16.95**
Deep-fried bean curd

Bulgogi Bento **18.95**
Stir-fried marinated Beef

Unagi Bento **19.95**
Grilled Eel cooked in unagi sauce

Chicken Katsu Bento **15.95**
Breaded deep-fried Chicken thigh with katsu sauce

TonKatsu (Pork) Bento **15.95**
Breaded deep-fried pork loin with katsu sauce

Mixed Tempura Bento **17.95**
Prawn & Vegetable tempura

Vegatable Tempura Bento (V, VG) **16.95**
Mixed Vegetable tempura

Double Up Bento A (Salmon Teri & Chicken Teri) **24.95**
Two Main dishes (Salmon Teriyaki & Chicken Teriyaki) and side dishes

Double Up Bento B (Saba shioyaki & Salmon Teriyaki) **24.95**
Two main dishes (Grilled Mackerel & Salmon Teriyaki) and side dishes

SUSHI BAR LUNCH SETS (Miso soup included)

Maki Set **14.95**
18pcs Maki Rolls (California 6pcs; Salmon & Avocado 6pcs, Spicy Tuna 6pcs)

Nigiri & Roll lunch Set **17.95**
Assorted Nigiri (5pcs) and 9pcs Maki Rolls, (Cucumber 3pcs; Tuna 3pcs; Spicy Salmon 3pcs)

Nigiri Moriawase **18.95**
10 pieces of assorted Nigiri

Sashimi Moriawase **21.95**
12 pieces of assorted Sashimi with a bowl of rice

Katsu Curry Set (Chicken or Pork) **15.95**
Panko-breaded deep-fried Chicken OR Pork loin with Curry sauce on a bed of rice plus side dish

Katsu Don Set (Chicken or Pork) **16.95**
Panko-breaded deep-fried Chicken OR Pork loin with Japanese Omelette on a bed of rice plus side dish

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Drinks 御飲物

SUSHINOEN Sake Cocktails

Hanabi **11.95**
Campari, Strawberry liqueur & ice with tonic water

Plum Soda **11.95**
Plum wine, soda water & ice topped with red wine

Japanese Island **11.95**
Midori, sake, vodka, gin, lime juice & ice

Saketini **12.95**
Vodka, sake, plum wine, lemon juice, grapefruit juice, lychee juice & blueberry syrup

Tequilla Sunrise **11.95**
Shochu, Tequilla, Orange juice, Grenadine & ice

Fuji Mountain **11.95**
Rum, Coke, beer foam, cinnamon, lime & sugar

Tokyo Breeze **11.95**
Yuzu liqueur, sake, mint, lemon & sugar with soda water

Fruity Mojito **11.95**
Sake, white rum, mint, lime, sugar, selected fruit juice & ice. Choose from: Grapefruit | Cranberry | Orange

High Ball

Chu-Hi (Lemon | Peach | Blueberry | Grapefruit) **11.95**
Japanese Shochu, tonic water, selected flavour & ice

High Ball (choose: Toki +£1.50, Hibiki +£2.00) **11.95**
Whiskey, lemon, soda water & ice

Earl Grey High Ball (choose: Toki +£1.50, Hibiki +£2.00) **12.95**

Japanese Beer

Draught Pint | Bottle

Sapporo	**6.95 / 6**
Kirin Ichiban	**6.95 / 6**
Asahi	**6**
Asahi 0%	**6**

Japanese Plum Wine Glass

Glass 125ml | Bottle 720ml

Umeshu	**8 / 36**

White Wine

Glass 125ml | Bottle 720ml

Paterson’s Grove Sauvignon Blanc Marlborough	**42**
Senorio De Chical Verdejo	**7.5 / 29**
Casa Solis Chardonnay	**8.5 / 38**
Domaine La Barbotaine Sancerre Blanc	**55**

Drinks (continued) 御飲物

Red Wine

Glass 125ml | Bottle 720ml

Los Picos Distantes Malbec	**39**
Casa Solis Merlot	**8.5 / 38**
Undivided Pinot Noir	**42**
Senorio De Chical Tempranillo	**7.5 / 29**

Sparkling Wine

Prosecco 75cl	**37**
Prosecco 20cl	**16**
Prosecco Rose 20cl	**16**

Champagne

Nicolo & Paradis	**129**
Paul Langier Champagne Brut	**79**

Mocktails

Cinderella **6.5**
Orange juice, pineapple juice & lemon and blueberry syrup

Peach Crush **6**
Peach syrup, cranberry juice & lemonade

Virgin Mojito **6.5**
Mint, lime, lemonade & syrup

Lemon Zing **6.5**
Brazilian lemonade with lime and mint

Tea

Hot Green Tea (Japanese Sencha leaves)	**3.95**
Cold Green Tea	**5.50**
Cold Uloong Tea	**5.50**
Ginger Tea (homemade sweet preserved ginger root)	**4.95**
Hot Yuzu Tea (sweet oriental citrus tea)	**4.95**

Soft Drinks

Coca-Cola	**3.95**
Diet Coke	**3.95**
Coke Zero	**3.95**
Sprite	**3.95**

Lemonade **5.45**
homemade sweet preserved lemon

Gingerade **5.45**
homemade sweet preserved ginger root

Yuzuade **5.95**
sweet oriental preserved citrus

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Drinks (continued) 御飲物

Juice

Apple Juice **4.50**
Orange Juice **4.50**
Pineapple Juice **4.50**
Lychee Juice **4.50**
Aloe Vera **5.50**

Water

Still Water **2.95 (330ml) / 4.50 (750ml)**
Sparkling Water **2.95 (330ml) / 4.50 (750ml)**

Cold Blended Smoothies

Matcha Frappuccino **6.45**
Matcha powder, milk, syrup & ice

Pineapple & Peach **5.95**
Fruit slices, syrup, pineapple juice & ice

Berry Berry **5.95**
Mixed berries, syrup, cranberry juice & ice

Shochu (Japanese Liquor)

House Shochu **10.95 / 79.95**
Kurokirishima **10.95 / 89.95**

Soju (Korean Liquor)

Classic Soju **13.95 (360ml)**
A smooth and clean original Korean Soju, 17%

Fruity Soju **13.95 (360ml)**
Flavoured Korean Soju, 13%. Green Grape, Strawberry, Plum, Grapefruit

Japanese Whiskey Glass

50ml | Bottle

Nikka **14.95 / 139.95 (500ml)**
Hibiki **16.95 / 199.95 (700ml)**
Toki **13.95 / 149.95 (700ml)**

Drinks (continued) 御飲物

Spirits

50ml served neat or with ice. Please specify your preference

Ruku Gin (Japanese Gin) **8.95**
Gin **8.95**
Jack Daniels **8.95**
Tequilla **8.95**
Campari **8.95**
Rum **8.95**
Vodka **8.95**
Jagermeister **8.95**
Martell VS Cognac **8.95**
Midori **8.95**
sweet muskmelon-flavoured Japanese liquor

Sake (Japanese Rice Wine)

National beverage of Japan | Made from fermenting polished rice

House Hot/ Cold Sake **15.95 (180ml carafe)**

Nigori Sake **19.99 (300ml)**
Coarse-filtered sake. Aromatic, sweet & smooth, 12%

Piano Sparkling Sake **23.99 (300ml)**
Refreshing with sweet fruity aromas of apples & pears, 5%

Miyanoyuki Junmai Ginjo **9.95 (Glass) / 29.95 (300ml)**
Slightly sweet-sour, notes of pear, tangerine and mango skin, 16%

Yoshino Taru Sake Junmai **9.95 (Glass) / 29.95 (300ml)**
Refreshing with a pleasant woody aroma and taste, 15.5%

Nanbu Bijin Tokubetsu Junmai **29.95 (300ml) / 54.95 (720ml)**
Soft and clean junmai with melon and pear flavours, a moderate acidity, 16%

Urakasumi Junmai **29.95 (300ml) / 59.95 (720ml)**
A gentle, classic and smooth sake with a hint of peach, cotton candy and cheeky kick of pepper, 15.5%

Dassai 45 Jumai Daiginjo **34.95 (300ml) / 69.95 (720ml)**
Light aroma, light fruity taste with a very smooth texture, 16%

Dassai 23 Jumai Daiginjo **149.95 (720ml)**
Ultra high rice polishing ratio (23%), Gorgeous aroma with a smooth and velvety texture, 16%

Otokonoyama Tokubetsu Junmai Daiginjo **299.95 (720ml)**
Dry, earthy yet sweet aroma with hints of dark plum and cherry, 15%

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Service charge of 12.5% will be added to your final bill.