

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	

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	

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