

Christmas Menu

Starters

Miso Soup Traditional Japanese soup served with silk tofu, seaweed, and spring onion.

Crispy Duck Gyoza Fried Japanese dumpling served with a sweet chili vinegar.

Crispy Chicken Teriyaki Hosomaki Roll served with a spicy mayonnaise and teriyaki sauce.

Ika No Piri Kara-age Crispy deep-fried squid served with salad, chili, and spring onions.

Mixed Vegetable maki Roll contains Avocado, red pepper, and sweet Tofu.

Mains

Selected main dishes are served with a choice of egg fried rice or steamed rice.

Turkey Teriyaki Served with a sausage and bacon tempura roll (deep fried tempura of sausage, bacon, and mozzarella) and grilled vegetables.

Sirloin Steak served with chef's vegetable selection, and a yakiniku sauce (sesame seeds) (£2 additional charge)

Salmon Miso Teriyaki Grilled Salmon with miso teriyaki sauce and grilled vegetables.

Tofu No Shogayaki Crispy fried Tofu in a smooth tentsuyu sauce topped with mushrooms, served with steamed rice.

Sushi selection Plate a piece of tuna, salmon, seabass, and Prawn nigiri. Two pieces of California roll, spicy salmon roll and crispy scallop roll.

Amai Duck Grilled tender duck breast drizzled with a raspberry and teriyaki sauce. Served with grilled vegetables.

Desserts

Christmas Pudding served with brandy Sauce.

Belgian Chocolate Cheesecake served with vanilla ice cream. (GF)

Dorayaki Selection sweet pancake patties filled with custard, chocolate, or green tea paste. Served with vanilla ice cream.

Mochi Ice cream balls coated in rice flour.

Cheese Board a selection of cheese and crackers. (an additional charge of £2.00)

3 courses for £29.95

For allergens, please ask a member of the team.

Served 1st November 2021 – 31st January 2022 (Excluding 25th, 26th December & 1st Jan)