



Valentine's Menu 3 courses & glass of Prosecco for £34.95 per person

Starters

Ebi Tempura Deep Fried King Prawn Tempura, with Tentsuyu sauce

Tuna & Salmon Sashimi Thin slices of raw fish served with ginger & wasabi

Tori Kara-age Deep fried marinated chicken served with a sweet chilli sauce (GF)

Agedashi Tofu Crispy coated deep-fried tofu, with Tentsuyu sauce (V, VE, GF)

Beefataki Seared carpaccio sirloin with tangy homemade Ponzu, flavored with chili and garlic

Mains

Chicken Teriyaki Pan fried chicken breast glazed with a teriyaki sauce & egg fried rice (GF Option Available)

Salmon Miso Teriyaki Grilled salmon with miso teriyaki sauce served with a sweet potato croquette. Served with egg fried rice (GF Option Available)

Ginger Glazed Sesame Tofu Crispy tofu in a soy, ginger, sesame glaze. Served with steamed rice (V, VE)

Sushi Selection Plate a piece of tuna, salmon, seabass & prawn nigiri. Two pieces of California roll, spicy salmon roll and crispy scallop roll

Asparagus & Tenderstem Broccoli Asparagus and broccoli pan fried with soy, ginger, and garlic. Served with steamed rice (V, VE) (GF Option available)

Sirloin Steak served with egg fried rice and a Creamy Peppercorn sauce (Additional £3)

Desserts

Chocolate Cheesecake served with vanilla ice cream. (GF)

Dorayaki Selection sweet, filled pancake style patties filled served with vanilla ice cream.

Mochi Ice Cream balls coated with traditional Japanese rice flour. (Vegan Option Available)

Apple Gyoza Fried Japanese dumpling, served with vanilla ice cream

Vegan Chocolate & Cherry Tart A gluten free biscuit base filled with a chocolate & Cherry flavoured filling finished with a raspberry swirl, served with mango sorbet (V, VG, GF)

Our dishes do not contain nuts; however, we cannot guarantee a nut free environment.