

Christmas Menu

Starters

- Takoyaki** Octopus balls served with spicy mayo, topped with bonito flakes
- Beeftataki (GF)** seared sirloin carpaccio with tangy homemade ponzu, flavoured with chilli and spicy mooli
- Gyoza Selection (2 Duck, 2 Veg, 2 Chicken)** Fried Japanese dumpling served with sweet chilli sauce
- Bang Bang Cauliflower (V, VG)** sweet & spicy crispy cauliflower in sriracha mayo
- Vegetable Temaki (V, VG, GF)** sushi cone roll with Carrot, red cabbage, cucumber & pickle
- Tori Kara-Age (GF)** Deep fried marinated chicken, with homemade sweet chili vinegar

Mains

- Turkey Teriyaki** served with crispy sausage and bacon tempura roll
- Salmon Miso Teriyaki** Grilled salmon with miso teriyaki sauce served with a tempura sweet potato (GF option available)
- Taco No Ashi** Octopus legs in lemon and garlic butter served with mashed potato (GF option available)
- Sushi Selection Plate** A piece of tuna, salmon, seabass & prawn nigiri, two pieces of California roll, spicy salmon roll & crispy scallop roll
- Slow Roasted Duck Leg** drizzled with mango sauce, served with sweet potato croquette
- Tare-Glazed Short Ribs** Braised beef short ribs marinated and glazed in a rich Japanese tare sauce, tender and deeply flavourful
- Nasu Dengaku (V, VG, GF)** grilled eggplant with miso glaze and toasted sesame seeds garnish with crispy rocket and cherry tomato salad
- (All mains are served with a medley of honey-glazed carrots, caramelized brussels sprouts, and sweet roasted parsnips)

Desserts

- Christmas Pudding** served with brandy sauce
- Banana Fritters** sprinkled with shredded coconut & caramel sauce, served with vanilla ice cream
- Vegan Cherry and Chocolate Cake (V, VG)** served with orange sorbet (GF option available)
- Mochi & Doriyaki** Vanilla rice flour coated ice cream balls paired perfectly with sweet Japanese pancakes filled with various flavours
- Pandan Creme Brulee (GF)**

3 courses for £37.95 or 2 courses for £29.95

Served 1st November 2025 - 31st January 2026 (excluding 25th, 26th December & 1st January)

For allergens, please ask a member of the team

Minimum booking of 4 people

Pre-Order Only