

Christmas Menu

Starters

Ebi & Vegetable Tempura Deep fried prawn, and mixed vegetable tempura served with Tensuyu sauce

Korean Chicken (GF available) Crispy marinated chicken in chilli spices, topped with sesame seeds

Beeftataki (GF) Seared sirloin carpaccio with tangy homemade ponzu, flavoured with chilli & spicy mooli

Gyoza Selection (2 Veg, 2 Chicken, 2 Duck) Fried Japanese dumplings, served with sweet chilli sauce

Bang Bang Cauliflower (VG, V) Sweet & spicy crispy cauliflower in sriracha mayo

Vegetable Temaki (V, VG, GF) Sushi cone roll with carrot, red cabbage, cucumber & pickle

Mains

Japanese Sirloin Beef (GF available) Grilled sirloin served with seasonal vegetables, a choice of steamed rice or egg fried rice and a choice of peppercorn or yakiniku sauce (+£3 supplement)

Miso Glazed Salmon (GF available) Roasted salmon with a miso glaze sauce, served with seasonal vegetables and a choice of steamed rice or egg fried rice

Japanese Christmas Roast Turkey (GF available) Sliced teriyaki glazed roast turkey, served with seasonal vegetables and a choice of steamed rice or egg fried rice

Vegetable & Tofu Yasai Udon (V, VG) Stir fried udon noodles with seasonal vegetables, tofu & sesame seeds

Asparagus & Tenderstem Broccoli (GF available) Stir fried asparagus and tenderstem in a soy & garlic sauce, served with steamed rice or egg fried rice

Sushi Plate A piece of tuna, salmon, prawn & seabass nigiri, two pieces of California roll, two pieces of spicy salmon roll and two pieces of crispy salmon roll

Desserts

Japanese Sticky Toffee Pudding Served with vanilla ice cream, berry coulis and sprinkled with Matcha powder

Banana Tempura deep fried banana in tempura batter, drizzled with honey and served with vanilla ice cream

Warm Chocolate Fondant served with vanilla ice cream, berry coulis and matcha powder

Chocolate Blood Orange Tart (GF, V, VG) A crunchy orange biscuit base, with a rich creamy chocolate filling, served with orange sorbet

2 courses for £31.95 and 3 courses for £39.95

Served 1st November 2026 – 31st January 2027 (excludes 25th, 26th December & 1st January)

For allergens, please ask a member of the team

Minimum booking of 4 people

PRE-ORDER ONLY