




BENTO 
YA JAPANESE
FUSION



Soft Drinks

Coke, Diet Coke (Bottle 330ml) £3.80
 Still/Sparkling water (330ml) £3.20
 Ramune melon, Ramune Lychee £4.50
 Chu Lo Peach Sour soda £4.00
 Chu Lo Tropical Fruit Sour soda £4.00



Japanese Beer



ASAHI SUPER DRY BEER (330ml) 5% £5.50

A refreshing barley flavour and crisp after taste

BAIJU BEER (330ml) 4.2% £5.50

Light beer with smooth rounded vanilla tones.

Sapporo (330ml) 4.7% £5.50

Easy to drink, with no aftertaste and a clean, crisp taste



Wine

WHITE

Verdejo £25.00 175ml £6.40
Bodegas Diez Siglos, Rueda, Spain

Sauvignon Blanc £27.00
Fleur de Charlotte, Languedoc, France 2021

Picpoul de Pinet
cuvée Prestige £31.00
Domaine des Lauriers, Languedoc, France 2020

Pinot Grigio £32.00
ERA, Veneto, Italy 2020

RED

Tempranillo £25.00 175ml £6.40
Finca Fabian, La Mancha, Spain

Pinot Noir Reserva Pionero £29.00
Morande, Casablanca, Chile 2020

Montepulciano £34.00
ERA, Abruzzo, Italy

PLUM/YUZU

Kamoizumi Umeshu 10.0%
125ML GLASS £9.50 720ML BOTTLE £55

Tart, sweet, piquant: umelicious!
Paired well with: Dessert ice cream, panna cotta

Ume No Yado Yuzushu 8.0%
125ML GLASS £10.00 720ML BOTTLE £60.00

Elegant yuzu aroma, sweet and refreshing tart
Paired well with: Dessert Warabi mochi

Choya original
A sweet and tart plum wine with notes of almonds
50ml £5.00 175ml £12.00 bottle 750ml £38



Kirishima 25%
A smooth Shochu, well-rounded and robust with delicious sweet potato flavours

50ml £5.90
Highball (soda water) £7.90

Yatsushika 20.2%
A slight hiny sweetness at the start which develops into a rich, deep barley flavour

50ml £5.90
Highball (soda water) £7.90



Shochu

Sake

SPARKLING



OZEKI HANA FUGA PEACH SPARKLING SAKE

7% (250ML) £12.90

An elegant and refined sparkling sake with a hint of peach.

OZEKI HANA AWAKA SPARKLING SAKE

7% (250ML) £12.90

A crisp, sparkling sake with lively bubbles and a soft, round sweetness.

WARM

150ml £6.00 300ml £11.50



FUTSUSHU Simple & Clean Seitoku "Bessen"

Special Select - Sake ordinaire:

light, poised and tasty

Glass (120ml) 4.2% £5

Carafe / warm (150ml) £5.80

Carafe (300ml) £11.50

Bottle (1800ml) £67



COLD



KIKUSUI PERFECT SNOW

21.5% (300ML) £12.90

Sweet and rich, yet crisp and dynamic with a surprisingly chewy rice element.

HAKUTSURE JUNMAI NAMACHOZOSHU

14% (300ML) £10.90

A light and refreshing, yet smooth easy-drinking sake. Ideal for sake novices



JUNMAI GINJO Premium Sake

Masumi "Shiro"

Sake Matinee - Smooth and gentle, lightly poised

Glass (120ml) 4.2% £7.50 Carafe (300ml) £18.50

Bottle (720ml) £44.40



KIKUSUI JUNMAI GINJO

15.5% (300ML) £13.90

A junmai ginjo with fresh cantaloupe and banana aromas and mandarin orange overtones.



NIGORI Unfiltered Sake

Kamoizumi "Nigori Ginjo"

Summer Snow - Lively, voluptuous...

a deluxe label for nigori fans

Glass (120ml) 4.2% £8.90 Carafe (300ml) £22

Bottle (500ml) £36.60



YAMAMOTO KAGUYAHIME JUNMAI £22.90

14.5% (500ML)

An easy drinking, smooth junmai with a refreshingly sweet rice flavour and hint of pineapple.



Hot Drinks

Green Tea £2.90 (per person)
Genmaicha £2.90 (per person)
Green tea combined with
roasted brown rice

Spirits

Chita

25ml £7 bottle £70

From the House of Suntory Whisky, a mild, smooth single grain whisky with unparalleled sophistication and a clean, clear finish



Haku Vodka

25ml £6.00 bottle £50

The smooth vodka boasts a perfectly harmonised aroma of sweet florals that make it ideal for after-dinner refreshments



Toki

25ml £6 bottle £50

Subtly sweet and spicy with a hint of vanilla oak, white pepper and ginger



Gin

25ml £5.50 bottle £50

With tonic £7.00

Crisp Japanese sansho pepper brings a little spiciness to the finish

Desserts

Mixed Mochi Ice Cream £7.80

Japanese rice cake with ice cream filling



Special Menu



Oyster Tempura

Served with wasabi mayo

4pcs £12.90

6pcs £17.90

Oyster Sashimi

Radish, lemon, red chili, spring onions, ponzu, sichimi powder

4pcs £12.90

6pcs £17.90



Mini Japanese

Wagyu Don £25.00

Wagyu beef in yakiniku sauce served with rice and onsen egg



Iberico Don £18

Stir fried Iberico pork in Yakiniku sauce with onsen egg

SMALL DISHES

Miso Soup (V) (GF) £3.30

Traditional Japanese bean paste soup with wakame, tofu & spring onion



Pumpkin Croquette (V) £6.40

Deep fried mashed pumpkin with sesame seed in breadcrumbs, served with homemade BBQ Sauce



Spring rolls (8pcs) (V) £4.80

Deep fried mini veggie spring rolls



Edamame (V) (GF) £5.50

Steamed green soybeans topped with sea salt



Spicy Garlic Edamame (V) (GF) £5.90

Spicy fried soybeans with chili, garlic, shichimi & butter



Aubergine Goma (V) (GF) £6.80

Grilled Aubergine in sweet miso sauce

Age Dashi Tofu £6.80

Deep Fried tofu in potato starch with grated daikon in a dashi broth



Vegetable Gyoza (V) (5pcs) £6.80

Pan fried dumpling served with spicy vinegar sauce



Chicken & Vegetable Gyoza (5pcs) £6.80

Pan fried dumpling served with spicy vinegar sauce



(V) = Vegetarian (GF) = Gluten Free

Takoyaki (4pcs) £6.90

Dough balls with octopus served with mayo & house sauce



Chicken Yakitori (4pcs) served warm £7.20

Skewers of chicken marinated in yakitori sauce

Spicy Tofu (V) £6.90

Deep fried diced tofu with spicy salt & pepper



Ika Kara-age £8.20

Japanese fried squid with spicy mayo



Chicken Katsu £6.40

Deep fried chicken fillet in breadcrumbs served with katsu sauce & shredded cabbage



A5 Japanese Wagyu

(ask for price)

Seared A5 wagyu beef with hibachi stone grill, served with Yakiniku and Negi Shoyu



Wasabi Prawn (6pcs) £7.50

Deep fried king prawn coated with wasabi mayo topped with flying fish roe

Kataifi Prawn (4pcs) £8.00

Prawn wrapped in kataifi pastry served with mango mayo



Karaage Fried Chicken £8.30

Japanese fried chicken, bonless

COLD PLATES

Kaiso Seaweed Salad (V) £4.50
Seasoned Sesame Seaweed Salad



Tuna Tataki (4F) £12.90

Seared bluefin tuna,
with homemade miso dressing



Mentaigoyaki £9.80
Homemade Tamago yaki
with mentaigo dressing



Apple Tiradito £12.50

Beetroot salmon, mustard seed, shallot pickled,
apple ponzu



Hamachi Carpaccio (4F) £13.90

Sliced king fish (yellow tail)
with ponzu sauce & grape puree

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TEMPURA



Oyster

(4pcs) £12.90

(6pcs) £17.90

Vegetable (8pcs) (V) £9.90
Seasonal vegetables

Prawn (5pcs) £11.90



Soft Shell Crab £12.90

SUSHI

ask for gluten free

Nigiri

2pcs

Grilled

Nigiri

2pcs

Sashimi

5pcs



Sweet Bean Curd (V)	£3.90		
Sweet Egg (V)	£3.90		
Scottish Salmon	£5.50	£5.80	£8.20
Blue Fin Tuna	£6.50	£6.80	£9.20
Prawn	£4.90	£5.30	
Squid	£5.30	£5.60	£7.50
Surf Clam	£4.90		£7.50
Sweet Shrimp	£4.90		£7.50
octopus	£5.60		£7.80
Eel		£5.90	
Mackerel	£4.90	£4.80	£6.90
Scallop	£6.90	£6.80	£8.50
Yellow tail	£7.50	£7.80	£9.90 (3pcs)
Toro (Fatty Tuna)	£9.50	£9.80	£11.90 (3pcs)

Chef selections Sashimi Set

3 kinds Sashimi set (10pcs) £14.90

5 kinds Sashimi set (16pcs) £20.90

Large Sashimi set (25pcs) £32.90



Gunkan

Sushi (2pcs)

Kaiso seaweed (V) £3.90

orange Tobiko Flying fish roe £4.90

Spicy Salmon (with spring onion & tempura flakes) £4.80

Salmon Skin (with mayo) £4.50

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Maki

Negi Toro Futomaki (4F) 6pcs £10.90

Maki with the best part of bluefin tuna tartar with spring onions, shiso & shallots



Avocado (V) (4F) £4.50

Cucumber (V) (4F) £4.50

Takuwan (V) (4F) (Japanese radish pickles) £4.50

Kanpyo (V) (4F) (Japanese gourd pickles) £4.50

Salmon (4F) £4.90

Salmon Avocado (4F) £5.50

Salmon Skin (with mayo) £5.500

Tuna (4F) £5.20

Tuna Avocado (4F) £5.70

Spicy Salmon (with spring onion & tempura flakes) £5.90

Eel & Cucumber £6.50

Teriyaki Salmon Avacodo £6.90

Salmon Panko Maki (deep fried breaded maki) £7.50



Temaki Sushi

(Hand Roll) with mayo

Mix Vegetables (V) £4.50

Salmon Skin (with mayo) £4.50

Salmon Avocado £4.90

California £4.90

Prawn Tempura & Avocado £4.90

Spicy Salmon £4.90

Eel & Cucumber £5.50

Soft shell Crab & Avocado £5.50

Negi Toro Temaki £6.90

Handroll with the best parts of bluefin tuna with spring onions & shallots



Roll Sushi 8pcs

ask for gluten free

Vege California Roll (V) £10.90

Pickled radish, cucumber, avocado and sweet potato tempura roll, topped with sesame seed



Sweet Tofu Roll (V) £10.90

Pickled radish, cucumber, avocado and sweet potato tempura roll, topped with sweet bean curd



California Roll £11.90

Crab stick, avocado and cucumber roll topped with flying fish roe



Tokyo Roll £12.50

Deep fried breaded chicken fillet, lettuce and avocado roll topped with mayo, flying fish roe and tempura flakes



Dynamite Roll (6pcs) £11.90

Soft shell crab tempura, salmon, avocado & jalapeno roll topped with tempura flake, teriyaki sauce & spring onion



Crunchy Ebi Roll £11.90

Prawn tempura, avocado and cucumber roll topped with mayo, eel sauce and crispy fried onions



Choi-marillo roll (V) £12.90

Pickled raddish, cucumber, and sweet potato tempura roll topped with avocado, Amarillo & sesame



Tiger roll (6pc) £11.50

Salmon, tuna, white fish, shell fish, avocado topped with crispy onion



Grilled Toro roll £18.80

Tamago, avocado, fried shallot, takuwan top with grilled toro, shimeji mushroom & miso sauce

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Spider Roll £14.90

Crispy soft shell crab and avocado roll topped with sesame, mayo, flying fish roe and tempura flakes



Rainbow Roll £12.90

Crab stick, avocado and cucumber roll topped with salmon, tuna, avocado



Crazy Salmon Roll £12.90

Asparagus, avocado and cucumber roll topped with sesame, spicy salmon, spring onion and tempura flakes



Green Dragon Roll £12.90

Prawn tempura and cucumber roll topped with avocado, mayo, eel sauce and flying fish roe



Red Dragon Roll £12.90

Prawn tempura and cucumber roll topped with torched salmon, mayo, parsley and flying fish roe



Volcano Roll £12.90

Prawn tempura, avocado, and cucumber roll topped with creamy sauce, flying fish roe, spring onion and dried shredded chili



Unagi Supreme Roll £14.90

Asparagus, avocado and cucumber roll topped with sesame, eel and eel sauce



Ultimate Wagyu roll £22.90

Prawn, katsu, crisy onion and shallot roll topped with A5 grilled Wagyu beef in teriyaki sauce & sesame

Sushi Sets

ask for gluten free



Garden Sushi Set (V) 14pcs £12.90

4pcs vege California roll, 6pcs avocado maki and 2pcs finger shaped sushi (sweet bean curd & sweet egg)

Ask for vegan

omakase Nigiri Set 9pc £23.90

9pcs of chef selection fish, shell fish, Tamago, Inari or cucumber



Bentoya Sushi Set 11pcs £19.90

5pcs Nigiri (chef selection)

6pcs Tiger Roll

Salmon, tuna, shell fish, white fish, avocado futomaki roll w/top with crispy leek

Classic Sushi Set 12pcs £14.90

3 pcs finger shaped sushi (Salmon, Tuna, Prawn), 6pcs salmon avocado maki and 3pcs salmon sashimi



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Bento Box

(Served with rice
and miso soup)

Chicken Box £13.90

Chicken katsu, 2pcs chicken yakitori
and 2pcs chicken gyoza



Vegetable Box (V) £13.90

3pcs vege spring rolls,
6pcs avocado maki and 5pcs vege tempura



Seafood Box £15.90

Salmon Teriyaki, 2pcs Takoyaki,
prawn sushi and tuna sushi



Salmon Box £15.90

Salmon teriyaki, 3pcs salmon sashimi
and 2pcs salmon sushi



Bentoya Box £13.90

Chicken Teriyaki, 2pcs Takoyaki,
and Edamame



Mixed Box £14.90

Roast Duck, 2pcs chicken Yakitori,
and 2pcs of nigiri (salmon & Tuna)



Noodle Dishes

Wok Fried Noodles

Wok fried thin Noodle
with pepper, onion & bean sprouts

Vegetable (V) £10.90

Chicken £11.90



Yaki Udon

Stir-fry Japanese fat white noodle/
Japanese thin noodle in Kenji's house sauce

Vegetable (V) £11.90

Chicken £12.90

Tonkotsu Ramen

Rich & creamy pork broth with
homemade noodles, aki-tama soft boiled egg,
corns, fungus, spring onion and greens

Chashu (Pork Belly) £13.90

Chicken Katsu £13.90



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Crazy Tonkotsu Ramen

Spicy & creamy pork broth with homemade noodles, aki-tama soft boiled egg, corns, fungus, spring onion and greens
Chashu (pork Belly) £14.90
Chicken Katsu £14.90



Miso Ramen £14.90

Homemade miso paste in rich pork broth ramen topped with miso pork mince, Aki-tama soft boiled egg, corns, fungus, spring onions and greens



TANTANMEN £14.90

A spicy sesame based ramen with pork mince, Soft Boiled Egg, Leeks, cucumber & fungus
(Contain nuts)

Ask for vegan

Vege Ramen (V) £12.90

Rich & creamy vege broth in soy milk with homemade noodles, soft tofu, aki-tama soft boiled egg, corns, fungus, spring onion and greens



Ask for vegan

Crazy Vege Ramen (V) £13.90

Spicy & creamy vege broth in soy milk with homemade noodles, soft tofu, aki-tama soft boiled egg, corns, fungus, spring onion and greens



Extra Ramen £2.00

Extra Egg £1.50

Extra Chasu £3.00

Extra Spring onion £1.00

Extra Chilli oil £1.00

Seaweed £1.00

Rice Dishes

Chahan

Japanese Fried Rice

Chicken Chahan £12.90

Chashu Chahan £12.90

Salmon Chahan £12.90



Katsu Curry Rice

(Deep fried in breadcrumbs, served with vegetable curry, boiled rice)

Tofu Katsu (V) £11.90

Vegan Tofu (V) £11.90

Chicken Katsu £12.90

Pumpkin (croquette) (V) £12.90

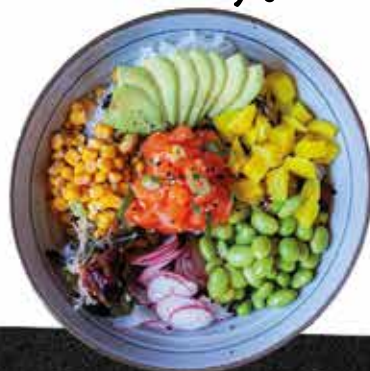
Poke Bowl

Sushi rice with salmon diced, edamame, spring onions, Japanese pickles, seaweed, avocado, sweet corn and sesame seeds

Vege (V) £13.90

Salmon £15.90

Tuna £16.90



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Donburi

(Large bowl of rice served with miso soup)

Chicken Katsu Don £12

Fried chicken in breadcrumb cooked with onion & egg on steamed rice

Teriyaki Salmon £15

Stir fried mixed pepper, bean sprout and onions top will pan fried salmon in teriyaki sauce

Roast Duck Rice £12

Slice of roast duck served on steamed rice & seasonal green with house sauce

Hira Unagi rice £16

Grilled marinated eel with onsen egg and steamed rice

Teriyaki Chicken £13

Stir fried mixed pepper, bean sprout and onions topped will pan fried chicken in teriyaki sauce

Iberico Don £18

Stir fried Iberico pork in Yakiniku sauce with onsen egg

Gyu Beef Don £13

Shredded beef cooked with onion & egg on steamed rice

Mini Japanese Wagyu Don £25

British Wagyu Don £38

Wagyu beef in Yakiniku sauce served with rice and onsen egg



Chirashi Don

Mixed Chirashi Don £16.90

Variety of raw fish on sushi rice & tobiko

Salmon Chirashi Don £15.90

Slices of salmon sashimi on sushi rice



Tuna Chirashi Don £22.90

Slices of tuna sashimi on sushi rice



