

SMALL DISHES

MISO SOUP (V) (GF)

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



CHICKEN GYOZA (5PCS)

Pan fried dumplings served with spicy vinegar sauce £6.60



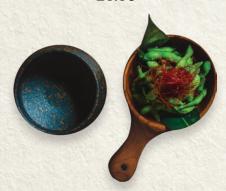
TAKOYAKI (4PCS)

Fried dough balls with octopus served with mayo & house sauce £6.30



TRUFFLE EDAMAME (V) (GF)

Steamed green soybeans topped with sea salt & truffle oil £5.60



NASU DENGAKU (V) (GF)

Grilled aubergine in a sweet miso sauce £5.90



KARAAGE FRIED CHICKEN

Japanese Fried chicken served with lemon & mayo £7.80





A5 JAPANESE WAGYU WITH HIBACHI GRILL

Seared A5 wagyu beef serve with shionegi and yakiniku sauce (ask for price)

TERIYAKI FOIE GRAS

Pan seared duck liver & mushroom £18.20



KATAIFI HOTATE

Crispy Scottish hand dive scallop wrap with kataifi pastry served with yuzu mayo £10.30



SWEET CORN SICHIMI (V) (GF)

Spicy miso corn ribs with seaweed powder £6.40



TAKO KARAAGE

Fried octopus leg served with lemon and mayo £9.70



Allergy information is available. Please ask your server. (V) - Vegetarian (GF) - Gluten Free

COLD DISHES

KAISO SEAWEED SALAD (V)

Seasoned sesame seaweed salad £4.30



SAKE APPLE TIRADITO (GF)

Beetroot cured salmon, mustard seed, apple, pickled shallots, onion dust, micro greens, apple ponzu £11.80



GYUNIKU JALAPEÑO TATAKI (GF) Seared marinated Scottish beef fillet steak,

mushrooms, mooli, fried garlic, wasabi mayo, jalapeño miso, chives £14.70



GREEN NO GOMA (V) (GF)

Stir fry tender-stem broccoli with sesame dressing £5.90



SHIRO YUZU CRUDO (GF)

Local white fish, citrus filet, pickled grapes, micro leafs, yuzu gel £13.40



WAGYU JALAPEÑO TATAKI (GF) Seared marinated A5 wagyu beef,

mushrooms, mooli, fried garlic, wasabi mayo, jalapeño miso, chives £19.50



TEMPURA

Served with daiko dashi and wasabi mayo

VEGETABLE (V)
(8PCS) £9.50



PRAWN (5PCS) £11.30



SOFT SHELL CRAB



KINOKO (V) **Oyster mushroom** £9.90



NIGIRI / SASHIMI

Ask for Gluten Free	(2PCS) NIGIRI	GRILLED	(4PCS) SASHIMI
SWEET TOFU / INARI (V)	£3.70	NIGIRI	
SWEET OMELETTE / TAMAGO (V)	£3.70		
SALMON / SAKE	£4.90	£5.20	£6.50
SEA TROUT / MASU	£4.70	£5.00	£6.00
RED TUNA / AKAMI (BLUE FIN)	£6.50	£6.80	£9.20
FATTY TUNA / TORO (BLUE FIN)	£9.90	£10.20	£12.50(3PCS)
EEL / UNAGI		£6.50	
CURED MACKEREL / SHIME SABA	£4.70	£5.20	£6.50
HALIBUT / HIRAME	£5.80	£6.10	£7.30
SEABASS / SUZUKI	£4.90	£6.00	£5.70
SCALLOP / HOTATE	£6.50	£6.80	£7.80
PRAWN / EBI	£5.50	£5.80	
BEEF / A5 WAGYU	£11.80	£12.10	
JAPANESE SEA BREAM / MADAI	£8.40	£8.70	£11.20(3PCS)

ABURI SUSHI (2PCS)

SALMON BELLY, CURRY PEACH AIOLI, NEGI	£6.20
SEA TROUT, WASABI AIOLI, PICKLED GRAPES	£6.00
HALIBUT, SPICY AIOLI, PICKLED SHALOTTS	£7.10
TUNA, JALAPENO MISO, GARLIC CHIPS, NEGI	£7.80
SCALLOPS WITH TERIYAKI AND IKURA	£7.80
A5 WAGYU BEEF, SHISO LEAF, BLACK PEPPER, GOLD FOIL	£14.00

CHEF OMAKASE SASHIMI SET

SMALL SASHIMI SET 10pcs (5 fishes) £15.50 LARGE SASHIMI SET 20pcs (5 fishes) £29.50

FRESH WASABI 5GR £3.20



GUNKAN (2PCS)

KAISO SEAWEED (V)

£4.50

IKURA (GF) £8.90 TOBIKO

£4.80

FOIE GRAS

LANGOUSTINE

MAKI (6PCS)

AVOCADO (V) (GF) £4.20 CUCUMBER (V) (GF) £4.20 KANPYO (V) (GF) £4.20 TAKUWAN (V) (GF) £4.20 SALMON (GF) £4.80 TUNA (GF) £5.10 SALMON AVOCADO (GF) £5.10 TUNA AVOCADO (GF) £5.50 **EEL CUCUMBER** £6.50



GRILLED TERIYAKI SALMON AVOCADO (GF) £6.70

TEMAKI

SALMON AVOCADO £4.80



UNAGI CUCUMBER



PRAWN TEMPURA AVOCADO £4.90



NEGI TORO (GF) £8,20



SOFT SHELL CRAB AVOCADO



LANGOUSTINE TOBIKO

> FOIE GRAS TERIYAKI £15.40

ADD BAERII CAVIAR 10GR £15.00

ROLLS SUSHI 8PCS

Ask for Gluten Free

TAMAGO ROLLS (V) £12.60 Sweet potato tempura, cucumber, avocado, omelette, sesame dressing

MIDORI DRAGON ROLLS (V) £12.50
Purple potato tempura, carrot, oshinko, cucumber, avocado, curry-peach aioli, cress

INARI ROLLS (V) £9.90
Sweet potato tempura, cucumber, avocado, sesame seeds, Inari

NEGI TORO FUTOMAKI £10.90 (6PCS) Fatty tuna, shallot, spring onions, chives

MISAKE FUTOMAKI £8.60 (6PCS) Grilled marinated salmon, lettuce, avocado, cucumber, kanpyo, wasabi aioli

TIGER ROLLS £10.90 (6PCS) Salmon, tuna, white fish, shell fish, avocado, crispy leeks, rocotto sauce, amarillo sauce

DYNAMITE ROLLS £10.90 (6PCS) Soft shell crab tempura, salmon, avocado, jalapeño, shallots, teriyaki sauce, amarillo sauce

SALMON PANKO FUTOMAKI £7.90 (6PCS) Fried salmon Maki, avocado, bonito flakes, mayo, house sauce

FRESH WASABI 5GR £3.20



CALIFORNIA CHEESE ROLLS £12.70
Prawn tempura, cucumber, seared salmon, cheese, cranberry sauce, teriyaki sauce, sesame seeds

CRUNCHY SOY ROLLS £11.90
Prawn tempura, cucumber, avocado, unagi sauce, mayo, crispy fried onions

GYUMAKI ROLLS £19.80
Wagyu beef, purple potato tempura, shallots, avocado, wasabi aioli, mushrooms, spring onion, infused oil

UNAGI UBE ROLLS £14.90
Purple sweet potato, unagi, unagi sauce, kimchee sauce, tobiko, white sesame seeds, spring onions

SAKE TARTARE ROLLS £13.80
Prawn tempura, oshinko, cucumber, salmon tartare, spring onion, curry-peach aioli, rocotto

GRILLED TORO ROLLS £15.70
Asparagus tempura, avocado, cucumber, tobiko, grilled toro, miso dressing, chieve, sesame seed

UMI GREEN DRAGON ROLLS 14.80 Langoustine, cucumber, oshinko, avocado, spicy mayo, volcano sauce, teriyaki sauce

VOCALNO ROLLS £13.60
Karaage fried chicken, cucumber roll, creamy sauce, unagi sauce, flying fish roe, fried leeks, bonito flakes

ADD BAERII CAVIAR 10GR £15.00

STONEBOWL FRIED RICE

EEL £17.50

Eel, egg, takuwan, seaweed, Unagi sauce. white sesame seed, spring onions



SALMON £14.70

(ask for gluten free)

Salmon, tobiko, beetroot, cherry radish, white seame seeds, spring onions



MUSHROOM (V) £13.60

(ask for vegan / gluten free)

Mixed mushroom, white sesame seed, takuwan, spring onions



WAGYU TATAKI £38.20

(ask for gluten free)

A5 wagyu tataki, white sesame seed, egg, seaweed, spring onions

CHASHU £13.60

Pork belly, egg, takuan, seaweed, mayo, white sesame seed, spring onions



SHIRO (WHITE FISH) £14.70

(ask for gluten free)

Local white fish of the day, tobiko, beetroot, cherry radish, white sesame seeds, spring onions



WAGYU MINCE £22.30

(ask for gluten free)

Wagyu mince, white sesame seed, cherry radish, egg, seaweed, spring onions





CHIRASHI DON

SALMON CHIRASHI DON £14.70



MIXED CHIRASHI DON £15.60



CURRY

£13.80

KARAGE FRIED CHICKEN CURRY SPANISH IBERICO KATSU CURRY £17.30

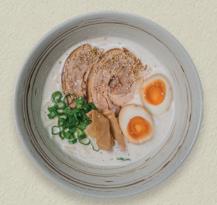


CHICKEN PAITAN RAMEN

Noodles in 10 hours chicken broth

UMI SIGNATURE PAITAN RAMEN

Pork Chashu, spring onions, bamboo shoots, soft boiled egg, sesame seeds £12.80



KARAAGE PAITAN RAMEN

Karaage fried chicken, spring onions, bamboo shoots, soft boiled egg, sesame seeds £13.60



TANTANMEN

Miso hikiniku pork mince, spring onions, grilled pardon pepper, cucumber, soft boiled egg, sesame seeds £13.90 (contain peanuts)



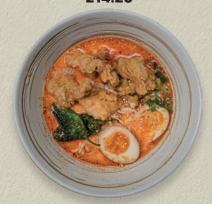
SPICY PAITAN RAMEN

Pork Chashu, spring onions, grilled pardon pepper, soft boiled egg, sesame seeds £13.50



SPICY KARAAGE RAMEN

Karaage fried chicken, spring onions, grilled pardon pepper, soft boiled egg, sesame seeds £14.20



SPICY STEAK TATAKI RAMEN

Fillet steak tataki, spring onions, grilled pardon pepper, cucumber, soft boiled egg, sesame seeds £16.80 (contain peanuts)



YASAI VEGE RAMEN

YASAI RAMEN

(ask for vegan)

Tofu, spring onions, grilled pardon pepper, soft boiled egg, shimeji mushroom, cherry tomato, bamboo shoots, sesame seeds £13.00

SPICY YASAI RAMEN

Tofu, spring onions, grilled pardon pepper, soft boiled egg, shimeji mushroom, cherry tomato, bamboo shoots, sesame seeds £13.80





EXTRA RAMEN	£3.50
EXTRA EGG	£2.50
EXTRA HIKINIKU	£4.00
EXTRA CHASHU	£4.00
EXTRA SPRING ONIONS	£1.00
EXTRA CHILI OIL	£1.00
ADD SEAWEED	£1.00

SOFT DRINK -

COKE, DIET COKE 330ML £3.00 STILL/ SPARKLING WATER 330MI £3.00 LEFT FIELD KOMBUCHA - SENCHA GREEN 330ML

Paired well with all sushi and sashimi



£5.00







NUISANCE NETTLE & ELDERFLOWER 250ML £3.50 **NUISANCE MINT, CUCUMBER & CHILI 250ML** £3.50 **NUISANCE BRAMBLE** & ROSEMARY 250ML

HOT DRINK **GREEN TEA, GENMAICHA**

£3.00

£3.50

BEER



Asahi

BAIJIU BEER ORIGINAL

(330ML) 4.2% £5.50

A light 4.2% craft lager, delicately infused with the very essence of our baijiu. Slightly sweet, bursting with aroma and gently sparkling.



(330ml) 6.2% £7.00

Fukuremik orange and special hops it has fruity flavour and rich taste



ASAHI SUPER DRY BEER

(330ML) 5% £5.00

A refreshing barley flavour and crisp after taste. Perhaps unsurprisingly the brewery states it goes well with Sushi. Clean and crisp with a restrained bitterness and a subtle citrus aroma, this light golden beer was Japan's first "dry" lager

HITACHINO NEST WHITE ALE

(330ml) 6% £7.00

Hitachino Nest White Ale is brewed in the tradition of a Belgian style white beer with coriander, nutmeg, orange peel and orange juice. Refreshing, mildly hopped with a complex flavour it is one of Hitachino's top-selling beers in Japan and the USA



WHITE WINES

CHENIN BLANC

175ML £6.50 BOTTLE £25.00

Cannonberg, Western Cape, South Africa 2021
Crisp, zesty and full of fruit. Micro FairTrade project. Try with tuna rolls

SAUVIGNON DE TOURAINE

175ML £8.50 BOTTLE £34.00

'Fleur De Printemps', Domaine de la Rochette, Loire, France 2020 Cut grass, blackcurrant leaf & ripe citrus fruits. Try with white meat

PINOT GRIGIO CASTEL FIRMIAN

BOTTLE £36.00

Mezzacorona, Trentino, Italy 2020
Clean & crisp with gentle floral notes. Try with nigiri

GRÜNER VELTLINER

BOTTLE £39.00

Zero-G, Wagram, Austria 2019/20 Stone fruit core & white pepper on finish. Try with wagyu jalapeno tataki

SANCERRE BLANC

BOTTLE £50.00

'Tournebride', Domaine Vincent Gaudry, Loire, France 2019

A classic for a reason. Wonderfully complex example of Sauvignon Blanc. Try with sushi

CHABLIS 1ER CRU FOURCHAUME

BOTTLE £85.00

Jean-Marc & Julien Brocard, Burgundy, France 2021
Stunning example of white Burgundy. Complex flavour profile with wonderful depth. Try with sashimi

RED WINES-

CABERNET SAUVIGNON

175ML £6.50 BOTTLE £25.00

Cannonberg, Western Cape, South Africa 2020 Deep brambly flavours with balanced tannins. Try with gyuniku tataki

PODERE MONTEPULCIANO D'ABRUZZO

175ML £8.50 BOTTLE £35.00

Umani Ronchi, Abruzzo, Italy 2020 Sour cherries and silky tannins. Try with kinoko tempura

RIOJA CRIANZA

BOTTLE £40.00

Bodegas Altanza, La Rioja, Spain 2018 Hints of smoke and vanilla with dark berry fruit. Try with wagyu

LUNA LLENA GRAN MALBEC

BOTTLE £45.00

Ambrosia, Gualtallary, Argentina 2019
Lighter, refined style of Malbec ideal for our menu, with bright fruit and less tannins
Try with chicken ramen

PLUM/YUZU WINE-



KAMOIZUMI UMESHU 10.0% 125ML GLASS £9.00 720ML BOTTLE £53.00

UME NO YADO YUZUSHU 8.0% 125ML GLASS £10.00 720ML BOTTLE £60.00

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

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

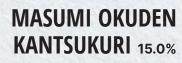


WARM SAKE-



SEITOKU BESSEN 15.0% 120ML GLASS £5.50 300ML CARAFE £14.50

Sake ordinaire: light, poised and tasty. Paired well with: Most of cooked dishes and rolls sushi



120ML GLASS **£7.50** 300ML CARAFE **£18.00**

Comfortingly familiar, surpassingly smooth.

Paired well with: meat, miso, wagyu, ramen
and stone fried rice





TAMANOHIKARI JUNMAI GINJO IWAI RICE

16.2% 300ML £21.00

A fresh, elegant sake made from Iwai rice with a hint of strawberry and earthy mushrooms

COLD SAKE



DEWAZAKURA IZUMI JUDAN 17.0% 120ML GLASS £9.50

720ML BOTTLE **£57.00**

A potent ginjo sake for martini fans—crisp and bone dry. Paired well with: Fried food tempura, karaage, sushi

TEDORIGAWA YAMAHAI DAIGINJO 16.0% 120ML GLASS £12.50

120ML GLASS £12.50 720ML BOTTLE £75.00

Vivacious and saucy, with a caress of wild honey. Paired well with: Sushi and Sashimi, Fried food, Wagyu





KIKUSUI PERFECT SNOW

21.5% 300ML £14.00

Sweet and rich, yet crisp and dynamic with suprisingly chewy rice element



Delightful flowery bouquet with a touch of pear and melon. Paired well with: Citrus like yuzu crudo and Curry is perfect!

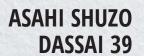




TAKASAGO JUNMAI GINJO

15.5% 300ML £18.00

A fragrant, elegant sweet sake with caramel, chocolate fudge and anise aromas



16% 300ML £28.00

A clean honey-like sweetness in the lively fragrance and initial flavours, followed by a long, reverberating finish



SPARKLING SAKE



OZEKI HANA AWAKA YUZU

5.0% 250ML £13.00

A refreshingly tangy, sparkling sake which brings to life the lovely flavour of yuzu



7.0% 250ML £13.00

An elegant and refined sparkling sake with a hint of peach



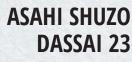
PREMIUM SAKE



TEDORIGAWA IKI NA ONNA

16.0% 720ML £90

Vivacious and saucy, with a caress of wild honey. Paired well with: Sushi and Sashimi, most of seafood dishes!



16% 300ML £55 720ML £120

The lively aroma and the clean, honey-like sweetness experienced upon sipping, as well as clean, quick finish and lingering reverberation







ASAHI SHUZO DASSAI BEYOND

16% 720ML £600

The flavor spreads through you like warm sunlight, enlightening every sense, and transcends what words can describe

SHOCHU

100ML **£7.00** 900ML BOTTLE **£39.00** (with ice, or ice water or hot water)

Satsuma Shiranami is one of the most popular Imo Shochu brands in Japan. Made with 100% carefully select top grade Kogane Sengan sweet potato from South Kagoshi-ma, Satsuma Shiranami has natural sweetness of sweet potato with a full body and aroma



SPIRITS



ROKU GIN

25ML **£6.00** BOTTLE **£55.00** With tonic **£7.00**

Crisp Japanese sansho pepper brings a little spiciness to the finish



25ML **£6.00** BOTTLE **£55.00** With dash (coke, Diet Coke) **£7.00**

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





TOKI

25ML **£6.00** BOTTLE **£55.00** With dash (coke, Diet Coke) **£7.00**

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

CHITA

25ML **£8.80** BOTTLE **£90.00** With dash (coke, Diet Coke) **£10.00**

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





YAMAZAKI DISTILLER'S RESERVE

25ML **£10.00** BOTTLE **£120** With dash (coke, Diet Coke) **£11.50**

Jam-packed with superb red berry notes, gained from the whisky being matured in Bordeaux wine casks and Sherry casks

YAMAZAKI 12YRS

25ML **£13.00** With dash (coke, Diet Coke) **£14.00**

A wonderfully elegant and smooth single malt that's certainly not lacking in flavour



DESSERTS



Matcha £6.90

WARABI MOCHI £6.90









ICE CREAM Of the day £6.80