





# SMALL DISHES

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## MISO SOUP (V) (GF)

Traditional Japanese bean paste soup with wakame, tofu & spring onion  
£2.90



## TRUFFLE EDAMAME (V) (GF)

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



## CHICKEN GYOZA (5PCS)

Pan fried dumplings served with spicy vinegar sauce  
£6.60



## NASU DENGAKU (V) (GF)

Grilled aubergine in a sweet miso sauce  
£5.90



## TAKOYAKI (4PCS)

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



## 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**





# COLD DISHES

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## KAISO SEAWEED SALAD (V)

Seasoned sesame seaweed salad  
£4.30



## GREEN NO GOMA (V) (GF)

Stir fry tender-stem broccoli  
with sesame dressing  
£5.90



## SAKE APPLE TIRADITO (GF)

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



## SHIRO YUZU CRUDO (GF)

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



## GYUNIKU JALAPEÑO TATAKI (GF)

Seared marinated Scottish beef fillet steak,  
mushrooms, mooli, fried garlic,  
wasabi mayo, jalapeño miso, chives  
£14.70



## WAGYU JALAPEÑO TATAKI (GF)

Seared marinated A5 wagyu beef,  
mushrooms, mooli, fried garlic,  
wasabi mayo, jalapeño miso, chives  
£19.50





# TEMPURA

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Served with daiko dashi and wasabi mayo

## VEGETABLE (V)

(8PCS)

£9.50



## PRAWN

(5PCS)

£11.30



## SOFT SHELL CRAB

£12.80



## KINOKO (V)

Oyster mushroom

£9.90





# NIGIRI / SASHIMI

Ask for Gluten Free

	(2PCS) NIGIRI	(2PCS) GRILLED NIGIRI	(4PCS) SASHIMI
SWEET TOFU / INARI (V)	£3.70		
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



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



## GUNKAN (2PCS)

KAISO SEAWEED (V)

£4.50

TOBIKO

£4.80

LANGOUSTINE

£7.90

IKURA (GF)

£8.90

FOIE GRAS

£15.40

## 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



PRAWN TEMPURA  
AVOCADO

£4.90



SOFT SHELL  
CRAB AVOCADO

£6.30



UNAGI CUCUMBER

£6.50



NEGI TORO (GF)

£8.20



LANGOUSTINE  
TOBIKO

£6.80

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, chive, 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

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## EEL £17.50

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



## CHASHU £13.60

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



## SALMON £14.70

(ask for gluten free)

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



## MUSHROOM (V) £13.60

(ask for vegan / gluten free)

Mixed mushroom, white sesame seed, takuwan, spring onions



## WAGYU MINCE £22.30

(ask for gluten free)

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



## WAGYU TATAKI £38.20

(ask for gluten free)

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





## CHIRASHI DON

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### SALMON CHIRASHI DON

£14.70



### MIXED CHIRASHI DON

£15.60



## CURRY

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### KARAGE FRIED CHICKEN CURRY

£13.80



### SPANISH IBERICO KATSU CURRY

£17.30



### TOFU KATSU CURRY (V)

(ask for vegan)

£11.40



# CHICKEN PAITAN RAMEN

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Noodles in 10 hours chicken broth

## UMI SIGNATURE PAITAN RAMEN

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

**£12.80**



## SPICY PAITAN RAMEN

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

**£13.50**



## KARAAGE PAITAN RAMEN

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

**£13.60**



## SPICY KARAAGE RAMEN

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

**£14.20**



## TANTANMEN

Miso hikiniku pork mince, spring onions, grilled pardon pepper, cucumber, soft boiled egg, sesame seeds

**£13.90 (contain peanuts)**



## 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

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## YASAI RAMEN

(ask for vegan)

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



## SPICY YASAI RAMEN

(ask for vegan)

Tofu, spring onions, grilled pordon 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

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COKE, DIET COKE 330ML

£3.00

STILL/ SPARKLING WATER 330ML

£3.00

LEFT FIELD KOMBUCHA - SENCHA GREEN 330ML

£5.00

Paired well with all sushi and sashimi



NUISANCE NETTLE  
& ELDERFLOWER 250ML

£3.50

NUISANCE MINT,  
CUCUMBER & CHILI 250ML

£3.50

NUISANCE BRAMBLE  
& ROSEMARY 250ML

£3.50

## HOT DRINK

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GREEN TEA, GENMAICHA

£3.00

## BEER

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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.

HITACHINO DAIDAI ALE

(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

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### CHENIN BLANC

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

175ML £6.50 BOTTLE £25.00

### SAUVIGNON DE TOURAINE

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

175ML £8.50 BOTTLE £34.00

### PINOT GRIGIO CASTEL FIRMIAN

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

BOTTLE £36.00

### GRÜNER VELTLINER

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

BOTTLE £39.00

### SANCERRE BLANC

'Tournebride', Domaine Vincent Gaudry, Loire, France 2019  
A classic for a reason. Wonderfully complex example of Sauvignon Blanc. Try with sushi

BOTTLE £50.00

### CHABLIS 1ER CRU FOURCHAUME

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

BOTTLE £85.00

## RED WINES

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### CABERNET SAUVIGNON

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

175ML £6.50 BOTTLE £25.00

### PODERE MONTEPULCIANO D'ABRUZZO

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

175ML £8.50 BOTTLE £35.00

### RIOJA CRIANZA

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

BOTTLE £40.00

### LUNA LLENA GRAN MALBEC

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

BOTTLE £45.00

## PLUM/YUZU WINE

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### KAMOIZUMI UMESHU 10.0%

125ML GLASS £9.00  
720ML BOTTLE £53.00

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





## 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

### MASUMI OKUDEN

#### KANTSUKURI 15.0%

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

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

### DEWAZAKURA OKA

15.0% 300ML £24.00

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

### ASAHI SHUZO

#### DASSAI 39

16% 300ML £28.00

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





## SPARKLING SAKE

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### OZEKI HANA AWAKA YUZU

5.0% 250ML £13.00

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

### OZEKI HANA AWAKA PEACH

7.0% 250ML £13.00

An elegant and refined sparkling sake with a hint of peach



## PREMIUM SAKE

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### 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!



### ASAHI SHUZO DASSAI BEYOND

16% 720ML £600

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

### ASAHI SHUZO DASSAI 23

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



## SHOCHU

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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

## HAKU VODKA

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

Soy  
£6.90



## PANNA COTTA

Of the day  
£6.40



## ICE CREAM

Of the day  
£6.80