



**BENTO** 屋  
**YA** JAPANESE FUSION



# Soft Drinks

Coke, Diet Coke, 7up, Ginger beer £2.50  
Still/Sparkling water (330ml) £2.50  
orange juice £2.50  
Ramune melon, Ramune Lychee £3.00  
Calpis £2.50

Refreshing and light, sweet-and-tangy  
With a hint of citrus & yogurt flavours

# Japanese Beer



**ASAHI SUPER DRY BEER** 5% 330ml £4.20

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.



**KIRIN BEER ICHIBAN** (330ML) 5% £4.20

Brewed using the finest, most carefully selected malt available as well as the Ichiban Shibori brewing technique (where the beer is made from a single first pressing of the ingredients), this lager is as sweet and flavour-some as they come.

**Sapporo** 4.7% 330ml £4.20

Sapporo Premium Lager is Japan's oldest beer and has been brewed since 1876. Sapporo is a classic Japanese beer, easy to drink, with no aftertaste and a clean, crisp taste



# Wines

## RED

Merlot, Italy £16.90

Soft and juicy with red berry and plum flavours, enhanced with a hint of cassis

House white (glass 175ml) £4.60

Glass of White, Red & Rose

## WHITE

Pinot Grigio, Italy £16.90

Wonderfully fresh with crisp apple flavours

Sauvignon Blanc, Chile £16.90

A lovely, refreshing wine with lots of fresh gooseberry and citrus flavours

## ROSE

Cabernet Rose, Chile £16.90

Delightful flavours of berries and cherries with a fresh, crisp finish



Choya original Plum Wine

A sweet and tart plum wine with notes of almonds

50ml £3.90

175ml £9.90

bottle 750ml £32.90

## PLUM

# Shochu

**Kirishima** 25%

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

25ml £3.90

Bottle £39.90



**Yatsushika** 20.2%

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

25ml £3.50

Bottle £38.90



# Sake

## WARM

150ml £4.50 300ml £7.90



## SPARKLING

**OZEKI HANA FUGA PEACH SPARKLING SAKE** 7% (250ML) £11.90

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

**OZEKI HANA AWAKA SPARKLING SAKE** 7% (250ML) £11.90

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



## COLD



**KIKUSUI PERFECT SNOW**

21.5% (300ML) £10.90

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

**HAKUTSURE JUNMAI  
NAMACHOZOSHU**

14% (300ML) £8.90

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



**ECHIGO KOshi No HAPPOU JUNMAI**

14.5% (300ML) £10.90

A smooth, elegant, savoury sake with hints of sea breeze and herbs on the nose



**TAKASAGO TAISETSU  
JUNMAI GINJO**

15% (300ML) £13.90

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

**KIKUSUI JUNMAI GINJO**

15.5% (300ML) £12.90

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



**SHINDOSHUZOTEN GASANRYU  
KISARAGI DAIGINJO**

14.2% (720ML) £44.90

The large brewing sake from the finest rice which is fragrant, gorgeous and clean.



**YAMAMOTO KAGUYAHIME  
JUNMAI**

14.5% (500ML) £21.90

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



# SMALL DISHES

## Miso Soup (V) (GF) £2.90

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



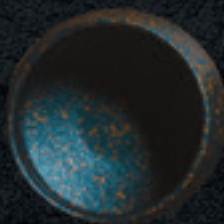
## Pumpkin Croquette (V) £4.90

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



## Spring rolls (8pcs) (V) £3.90

Deep fried mini veggie spring rolls



## Edamame (V) (GF) £3.90

Steamed green soybeans topped with sea salt



## Spicy Garlic Edamame (V) (GF) £4.50

Spicy fried soybeans with chili, garlic, shichimi & butter

## Aubergine Goma (V) (GF) £5.50

Grilled Aubergine in sweet miso sauce



## Age Dashi Tofu £4.90

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



## Vegetable Gyoza (V) (5pcs) £5.90

Pan fried dumpling served with spicy vinegar sauce



## Chicken & Vegetable Gyoza (5pcs) £5.90

Pan fried dumpling served with spicy vinegar sauce

(V) = Vegetarian (GF) = Gluten Free

**Takoyaki** (4pcs) £5.90

Dough balls with octopus served with mayo & house sauce



**Spicy Tofu** (M) £5.90

Deep fried diced tofu with spicy salt & pepper

**Chicken Yakitori** (4pcs) served warm £5.50

Skewers of chicken marinated in yakitori sauce



**Chicken Katsu** £4.90

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

**Spicy Squid** £6.20

Deep fried squid rings with spicy salt & pepper



**Wasabi Prawn** (6pcs) £6.50

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



**Prawn Katsu** (5pcs) £7.90

Deep fried prawn in breadcrumb



**Kataifi Prawn** (4pcs) £6.50

Prawn wrapped in kataifi pastry served with mango mayo



**Karaage Fried Chicken** £6.50

Japanese crispy fried chicken, bonelless

# COLD PLATES

Kaiso Seaweed Salad (V) £3.90  
Seasoned Sesame Seaweed Salad



Tuna Tataki (GF) £8.50  
Seared tuna with homemade miso dressing

Salmon Tataki (GF) £8.50  
Seared sesame salmon  
with ponzu and mango salsa



Hamachi Carpaccio (GF) £9.50  
Sliced king fish (yellow tail)  
with ponzu sauce & grape puree

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# TEMPURA



Vegetable (8pcs) (V) £8.90  
Seasonal vegetables

Prawn (5pcs) £9.90



Soft Shell Crab £10.90

# SUSHI

ask for gluten free

## Nigiri

2pcs

## Grilled

## Nigiri

2pcs

## Sashimi

5pcs



Sweet Bean Curd (V)	£3.20		
Sweet Egg (V)	£3.20		
Salmon	£4.20	£4.80	£6.90
Tuna	£4.90	£5.50	£8.50
Prawn	£4.20	£4.50	
Squid	£4.20	£4.50	£5.50
Surf Clam	£4.20		£5.50
Sweet Shrimp	£4.20		£5.50
octopus	£4.50		£6.50
Eel		£5.20	
Mackerel	£4.20	£4.60	£5.50
Scallop	£5.90	£6.20	£6.90
Yellow tail	£6.50	£6.90	£9.90(3pcs)
Toro (Fatty Tuna)	£7.90	£8.20	£10.90(3pcs)

## Chef selections Sashimi Set

3 kinds Sashimi set (10pcs) £12.90

5 kinds Sashimi set (16pcs) £17.90

Large Sashimi set (25pcs) £26.90



# Gunkan

Sushi (2pcs)

Kaiso seaweed (V) £3.20

orange Tobiko Flying fish roe £4.50

Spicy Tuna (with spring onion & tempura flakes) £4.90

Spicy Salmon (with spring onion & tempura flakes) £4.50

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# Maki

Negi Toro Futomaki (4F) 6pcs £9.90

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



Avocado (V) (4F) £3.90

Cucumber (V) (4F) £3.90

Takuwan (V) (4F) (Japanese radish pickles) £3.90

Kanpyo (V) (4F) (Japanese gourd pickles) £3.90

Salmon (4F) £4.50

Salmon Avocado (4F) £4.90

Tuna (4F) £4.90

Tuna Avocado (4F) £5.20

Spicy Salmon (with spring onion & tempura flakes) £5.20

Eel & Cucumber £5.50

Teriyaki Salmon Avocado £5.50

Spicy Tuna (with spring onion & tempura flakes) £5.50

Salmon Panko Maki (deep fried breaded maki) £6.50



# Temaki Sushi

(Hand Roll) with mayo

Mix Vegetables (V) £3.90

Salmon Avocado £4.20

California £4.20

Prawn Tempura & Avocado £4.50

Spicy Salmon £4.50

Spicy Tuna £4.90

Eel & Cucumber £5.20

Soft shell Crab & Avocado £5.20

Negi Toro Temaki £6.20

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



# Roll Sushi 8pcs

ask for gluten free

Vege California Roll (V) £7.90

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



Sweet Tofu Roll (V) £7.90

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

California Roll £9.50

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



Tokyo Roll £9.90

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



Dynamite Roll (6pcs) £10.50

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

Crunchy Ebi Roll £9.90

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



Choi-marillo roll (V) £10.90

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



Tiger roll (6pc) £8.90

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

Crispy jungle roll (V) £11.90

Deep fried tempura roll with asparagus, avocado and cucumber topped with cranberry jam and green



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### Spider Roll £12.90

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



### Rainbow Roll £10.50

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



### Crazy Salmon Roll £10.50

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



### Crazy Tuna Roll £11.50

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



### Green Dragon Roll £11.50

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



### Red Dragon Roll £11.50

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



### Volcano Roll £11.50

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



### Unagi Supreme Roll £13.50

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



### Ultimate Wagyu roll £22.90

Avocado, salmon and shallot roll topped with A5 grilled Wagyu beef in teriyaki sauce & sesame

# Sushi Sets

ask for gluten free



Garden Sushi Set (V) 14pcs £10.90

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

Vegan Sushi Set (V) 14pcs £10.90

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



Bentoya Sushi Set 11pcs £17.90

5pcs Nigiri (chef selection)  
6pcs Tiger Roll  
Salmon, tuna, shell fish, white fish, avocado futomaki rolw/top with crispy leek



Classic Sushi Set 12pcs £12.50

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 £11.50

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



Vegetable Box (V) £11.50

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



Prawn Box £12.50

2pcs prawn katsu, 2pcs kataifi prawn  
and 2pcs prawn sushi



Salmon Box £12.50

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



Seafood Box £12.50

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



Mixed Box £12.50

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



Bentoya Box £12.50

Chicken Teriyaki, 2pcs Takoyaki,  
and Edamame



# Noodle Dishes

## Wok Fried Noodles

Wok fried thin Noodle  
with pepper, onion & bean sprouts

Vegetable (V) £8.90

Chicken £9.90

Special £10.90

(chicken, prawn, squid, duck, fish cake & crab stick)



## Yaki Udon/Soba

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

Vegetable (V) £8.90

Chicken £9.90

Special £10.90

(chicken, prawn, squid, duck, fish cake & crab stick)

## Tonkotsu Ramen

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

Chashu (Pork Belly) £12.50

Chicken Katsu £12.50

Prawn Katsu £13.50



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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) £12.90

Chicken Katsu £12.90

Prawn Katsu £13.90



## Miso Ramen £13.50

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 £13.50

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

Ask for vegan

## Vege Ramen (V) £11.90

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) £12.90

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 £1.50

Extra Egg £1.50

Extra Chasu £2.00

Extra spring onion £1.00

Extra chilli oil £1.00

Seaweed £1.00

# Rice Dishes

## Wok Fried Rice

(Egg fried rice with pepper, onion & carrot)

Chicken £9.50

Tofu £8.90

Special £10.50



## Katsu Curry Rice

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

Tofu Katsu (V) £9.50

Vegan Tofu (V) £9.50

Chicken Katsu £9.90

Pumpkin Croquette (V) £9.90

Prawn Katsu £10.90



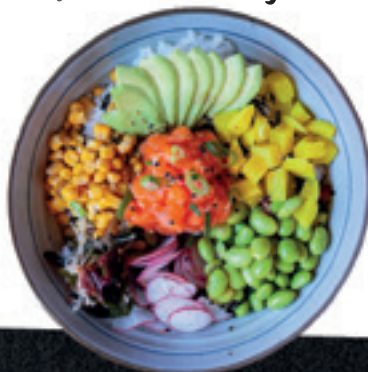
## Poke Bowl

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

Vege (V) £11.90

Salmon £12.90

Tuna £13.90



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# Donburi

(Large bowl of rice served with miso soup)



## Chicken Katsu Don £9.90

Deep fried chicken in breadcrumbs cooked with onion & egg on steamed rice



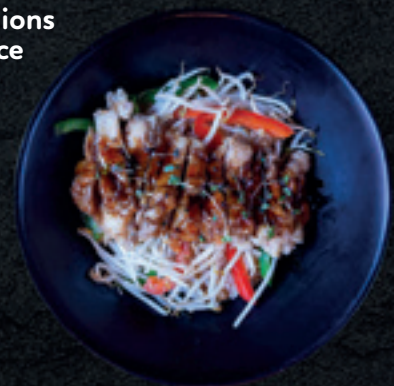
## Roast Duck Rice £9.90

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



## Teriyaki Chicken £9.90

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



## Gyu Beef Don £10.50

Sliced of fillet beef cooked with onion & egg on steamed rice



## Chashu Don £10.90

Steamed rice topped with pork belly & egg

## Teriyaki Salmon £11.90

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



## Hira Unagi rice £13.90

Grilled marinated eel with omelette and steamed rice

# Chirashi Don

## Salmon Chirashi Don £12.90

Slices of salmon sashimi on sushi rice



## Mixed Chirashi Don £13.90

Variety of raw fish on sushi rice & tobiko



# Hot Drinks

Green Tea £2.50  
Genmaicha £2.50  
Green tea combined with  
roasted brown rice

## Spirits

### Chita

25ml £7 bottle £70  
With dash (coke, Diet (oke) £7.90

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



### Haku Vodka

25ml £5.50 bottle £50  
With dash (coke, Diet (oke) £6.90

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



### Toki

25ml £6 bottle £50  
With dash (coke, Diet (oke) £6.90

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



### Gin

25ml £5.50 bottle £50

With tonic £6.90

Crisp Japanese  
sansho pepper brings  
a little spiciness to  
the finish

## Desserts

### Mochi ice cream

Japanese rice cake with an ice cream filling

Sesame Mochi £4.20

Green tea Mochi £4.20

Vanilla Mochi £4.20

