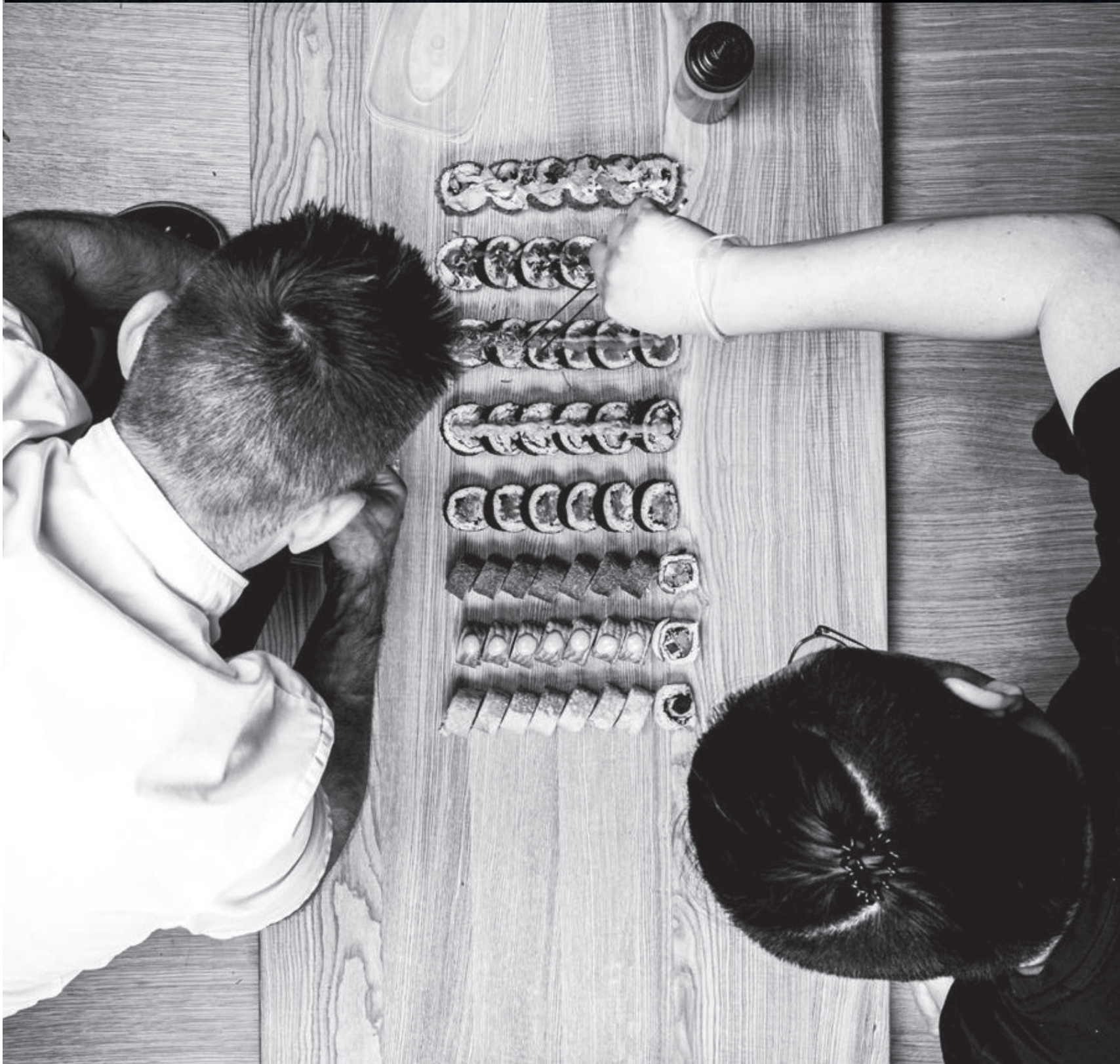




BENTO 屋
YA JAPANESE FUSION



Soft Drinks

Coke, Diet Coke (Bottle 330ml) £3.8
Still/Sparkling water (330ml) £3.2
Ramune melon, Ramune Lychee £4.5
Mangajo Pomegranate Green Tea £4
Mangajo Yuzu Lemon £4



Chu Lo Peach Sour soda £4
Chu Lo Tropical Fruit Sour soda £4

Hot Drinks



Green Tea £3.2 (per person)
Genmaicha £3.2 (per person)
Green tea combined with roasted brown rice

Cocktails

Choya Lemon Sawa £12

Plum wine, whisky, vodka, soda water

Tokyo Slipper £11

Midori, Yuzushu, Pineapple juice, Yuzu Sorbet

Fuji Sunshine £8.5

Lemon juice, Gin, Genmaicha, orange

Scot Matcha £10

Whisky, lemon juice, green tea

Apple Gin Tea £8.5

Gin, Green tea, Lemon juice, Apple juice

Mocktails

Ginger & Lemongrass Sawa £7.5
Non alcoholic

Spice Yuzu Matcha £7.5
Non alcoholic

Japanese Beer



Sapporo (330ml) 4.7% **£5.5**
Easy to drink, with no aftertaste and a clean crisp taste



Asahi super dry beer (330ml) 5% **£5.5**
A refreshing barley flavour and crisp after taste

Shochu



Yatsushika 20.2%
A slight hiny sweetness at the start which develops into a rich, deep barley flavour
50ml **£5.9** Highball (soda water) **£7.9**



Kirishima 25%
A slight hiny sweetness at the start which develops into a rich, deep barley flavour
50ml **£5.9** Highball (soda water) **£7.9**

Spirits

Gin
25ml **£5.5** bottle **£50**

With tonic **£7**
Crisp Japanese sansho pepper brings a little spiciness to the finish



Haku Vodka
25ml **£6** 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



Chita
25ml **£7.5** bottle **£80**

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



Yamazaki Distillers Reserve 25ml **£9.5** Bottle **£115**
A fresh and fruity whisky from Yamazaki, full of red fruit and a touch of sherry cask.



Hibiki
25ml **£8** Bottle **£95**
This exceptional whisky epitomises the art of Japanese blending, offering a harmonious symphony of flavours that captivate the senses.



Warm Sake

FUTSUSHU Simple & Clean
Seitoku "Bessen"

Special Select - Sake ordinaire:
light, poised and tasty

Glass (120ml) 4.2% £5.5

Carafe / warm (150ml) £6.5

Carafe (300ml) £13



Hakushika Cho-kara Sake
Refreshing and dry

Glass (120ml) 4.2% £5.5

Carafe (300ml) £13



Cold Sake



KIKUSUI PERFECT SNOW

21.5% (300ML) £14

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

**HAKUTSURE JUNMAI
NAMACHOZOSHU**

14% (300ML) £12

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% £8 (carafe (300ml) £19.8

Bottle (720ml) £47



AKITABARE SHUNSETSU

Déclassé elegance and dry

Glass (120ml) 4.2% £7.4

Carafe (300ml) £17.3

Bottle (720ml) £40



Sake Set £8

50ml Bessen

50ml Akitabare

50ml Yuzushu



**YAMAMOTO KAGUYAHIME
JUNMAI** £24

14.5% (500ML)

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



Sparkling Sake



OZEKI HANA FUGA PEACH SPARKLING SAKE 7% (250ML) £14
An elegant and refined sparkling sake with a hint of peach.

OZEKI HANA AWAKA SPARKLING SAKE 7% (250ML) £14
A crisp, sparkling sake with lively bubbles and a soft, round sweetness.



Wine

WHITE

Verdejo £25 175ml £6.4
Bodegas Diez Siglos, Rueda, Spain

Sauvignon Blanc £27
Fleur de Charlotte, Languedoc, France 2021

Picpoul de Pinet
cuvée Prestige £31
Domaine des Lauriers, Languedoc, France 2020

Pinot Grigio £32
ERA, Veneto, Italy 2020

RED

Tempranillo £25 175ml £6.4
Finca Fabian, La Mancha, Spain

Pinot Noir Reserva Pionero £29
Morande, Casablanca, Chile 2020

Montepulciano £34
ERA, Abruzzo, Italy

PLUM/YUZU

Kamoizumi Umeshu 10.0%
125ML GLASS £9.5 720ML BOTTLE £55
Tart, sweet, piquant: umelicious!
Paired well with: Dessert ice cream, panna cotta



Choya original

A sweet and tart plum wine with notes of almonds

50ml £5 175ml £12 bottle 750ml £38



Ume No Yado Yuzushu 8.0%
125ML GLASS £10 720ML BOTTLE £60
Elegant yuzu aroma, sweet and refreshing tart
Paired well with: Dessert Warabi mochi



SMALL DISHES

Miso Soup (V) (GF) £3.8

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



Pumpkin Croquette (V) £6.8

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



Spring rolls (8pcs) (V) £4.8

Deep fried mini veggie spring rolls



Edamame (V) (GF) £5.9

Steamed green soybeans topped with sea salt



Spicy Garlic Edamame (V) (GF) £6.6

Spicy fried soybeans with chili, garlic, shichimi & butter

Aubergine Goma (V) (GF) £7.3

Grilled Aubergine in sweet miso sauce



Age Dashi Tofu £7.3

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



Chicken & Vegetable Gyoza (5pcs) £6.8

Pan fried dumpling served with spicy vinegar sauce



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Takoyaki (4pcs) £6.9

Dough balls with octopus served with mayo & house sauce



Spicy Tofu (V) £6.9

Deep fried diced tofu with spicy salt & pepper



Chicken Yakitori (4pcs) served warm £7.8

Skewers of chicken marinated in yakitori sauce



Ika Kara-age £8.2

Japanese fried squid with spicy mayo

Chicken Katsu £6.8

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



Wasabi Prawn (6pcs) £7.9

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

Yuzu Kurobuta £10

Japanese black pork in yuzu sour sauce



Karaage Fried Chicken £8.3

Japanese fried chicken, boneless

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COLD PLATES

Kaiso Seaweed Salad (V) £4.5
Seasoned Sesame Seaweed Salad



Hamachi Tiradito £14.8
Passion ponzu, smoke hamachi,
passion fruit, coriander



Mentaigoyaki £10.8
Homemade Tamago yaki
with mentaigo dressing



Sake Crudo £13.2
Cured salmon, pickled tomato, mayo



Smoke Hamachi Salad £12.8
Smoke Hamachi, seasonal green, beetroot, radish,
lotus chip, homemade dressing, soba seeds



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Spider Harumaki £12.8
Rice paper, soft shell crab tempura,
radish, greens, sanbaizu



Toro Kushikatsu £16.8
Tuna belly katsu, mango salsa, ponzu jelly,
miso jalapeños



Toro Tartar Crackers
2PCS £7.2 4PCS £13.2
Homemade rice crackers, tuna belly,
pickled jalapeños, coriander



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WAGYU

Wagyu Sando £32

Japanese A3 Wagyu sandwich with fresh truffle



Yorkshire Wagyu Don £22

Yorkshire wagyu in yakiniku sauce with rice & onsen egg



Mini Japanese Wagyu Don £25

Wagyu beef in yakiniku sauce served with rice and onsen egg



A3 Wagyu Katsu Curry £32



A5 Japanese Wagyu

(ask for price)

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



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TEMPURA

Vegetable (8pcs) (V)

Seasonal vegetables £10.8



Prawn £11.90



Soft Shell Crab £12.90

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鮮やかな!!

Wagyu Sukiyaki Pot

霜降りお肉

WAGYU
SUKIYAKI

日本食レストラン

A5和牛

期間
限定

和牛寿喜焼



STARTING SET (WITHOUT MEAT) £15

**ASSORTED VEGES, UDON, EGG,
SUKIYAKI SAUCE AND BROTH**

MEATS

A5 JAPANESE WAGYU *(ask for price)*

A3 JAPANESE WAGYU *(ask for price)*

KUROBUTA / IBERICO PORK LOIN £25 (250g)

KUROBUTA / IBERICO PORK BELLY £25 (250g)

EXTRA

EGG	£1	RICE	£3
UDON	£3	ASSORTED VEGETABLES	£12

SUSHI

ask for gluten free

Nigiri Grilled Nigiri Sashimi

2pcs

2pcs

5pcs

	Sweet Bean Curd (V) £4.5		
	Sweet Egg (V) £4.5		
	Scottish Salmon £5.8	£6.1	£8.5
	Blue Fin Tuna £6.8	£7.1	£9.5
	Prawn £5.2	£5.8	
	Squid £5.6	£5.9	£7.8
	Surf Clam £5.2		£7.8
	Sweet Shrimp £5.2		£7.8
	octopus £5.9		£8.1
	Eel	£6.2	
	Mackerel £5.2	£5.1	£7.2
	Scallop £7.2	£7.1	£8.8
	Yellow tail £7.8	£8.1	£10.2 (3pcs)
	Toro (Fatty Tuna) £9.8	£10.1	£12.2 (3pcs)

Chef selections Sashimi Set

3 kinds Sashimi set (10pcs) £16.9

5 kinds Sashimi set (16pcs) £22.9

Large Sashimi set (25pcs) £34.9



Gunkan

Sushi (2pcs)

Kaiso seaweed (V) £4.2

orange Tobiko Flying fish roe £5.2

Spicy Salmon (with spring onion & tempura flakes) £5

Ikura £10



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Maki

- Avocado (V) (GF) £4.9
- Cucumber (V) (GF) £4.9
- Takuwan (V) (GF) (Japanese radish pickles) £4.9
- Kanpyo (V) (GF) (Japanese gourd pickles) £4.9
- Salmon (GF) £5.3
- Salmon Avocado (GF) £5.9
- Tuna (GF) £5.8
- Tuna Avocado (GF) £6.3
- Spicy Salmon (with spring onion & tempura flakes) £6.3
- Eel & Cucumber £6.9
- Teriyaki Salmon Avocado £6.9



Temaki Sushi

(Hand Roll) with mayo



- Mix Vegetables (V) £4.9
- Salmon Skin (with mayo) £4.9
- Salmon Avocado £5.3
- California £5.3
- Prawn Tempura & Avocado £5.3
- Spicy Salmon £5.3
- Eel & Cucumber £5.9
- Soft shell Crab & Avocado £5.9
- Negi Toro Temaki £7.9

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

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Roll Sushi

ask for gluten free

8pcs

Crunchy Ebi Roll £11.9

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



Tokyo Roll £12.5

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



Eda Inari Roll (V) £11.9

Sweet potato tempura, avocado, cucumber, Takuwan, shiso, sweet tofu, apple gel, edamame



Spider futomaki (6pcs) £11.9

Soft shell Crab tempura, avocado, cooked salmon, shallots, negi truffle, teriyaki, kimchee



Miso Sake Futomaki (6pcs) £9.9

Miso Icing cook salmon, sweet potato tempura, cucumber, kanpyo, wasabi aioli, teriyaki



Grilled cheesy Dragon Roll £13.9

Grilled salmon, Prawn tempura, cucumbers, spicy cheese mayo, cranberry, teriyaki



Ishi meat floss £14.9

Prawn tempura, shallot, jalapeño, takuwan, teriyaki, wasabi mayo, pork floss



Enoki Roll (V) £12.9

Enoki tempura, takuwan, kanpyo, cucumber, avocado, Ricoto, Amarillo



Negi Toro futomaki (6pcs) £10.9

Blue fin tuna belly, chives, shallot, shisho



Salmon panko futomaki (6pcs) £9.5

Breadcrumbs, salmon, avocado



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California Roll £11.9

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



Dynamite Roll (6pcs) £11.9

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



Vege California Roll (V) £10.9

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



Tiger roll (6pc) £11.5

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



Crazy Salmon Roll £12.9

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



Green Dragon Roll £12.9

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



Red Dragon Roll £12.9

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



Volcano Roll £12.9

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



Unagi Supreme Roll £14.9

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

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Sushi Sets

ask for gluten free



Garden Sushi Set (V) 14pcs £13.9

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

Ask for vegan

Omakase Nigiri Set 9pc £25.9

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



Bentoya Sushi Set 11pcs £20.9

5pcs Nigiri (chef selection)
6pcs Tiger Roll

Salmon, tuna, shell fish, white fish, avocado futomaki roll topped with crispleek

Classic Sushi Set 12pcs £15.9

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)

Vegetable Box (V) £14.9

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



Salmon Box £16.9

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



Mixed Box £15.9

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



Chicken Box £14.9

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



Seafood Box £16.9

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



Bentoya Box £14.9

Chicken Teriyaki, 2pcs Takoyaki, and Edamame



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RAMEN

Tonkotsu Ramen

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

(Hashu (Pork Belly) £13.9

(Chicken Katsu £13.9



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

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



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



Extra Ramen £2.00
Extra Egg £1.50

Extra Spring onion £1.00
Extra Chasu £3.00

Extra Chilli oil £1.00
Seaweed £1.00

Noodle Dishes

Special Wok Fried Noodles £13.9

Wok fried thin noodles with bell peppers, bean sprouts, onions, chicken, prawn, squid & crab stick

Ask for vegan or vegetarian



Special Yaki Udon £13.9

Stir-fry Japanese fat white noodles with bell peppers, bean sprouts, onions, chicken, prawn, squid & crab stick

Ask for vegan or vegetarian



Chirashi Don

Salmon Chirashi Don £16.6

Slices of salmon sashimi on sushi rice



Mixed Chirashi Don £17.8

Variety of raw fish on sushi rice & tobiko



Tuna Chirashi Don £23.9

Slices of tuna sashimi on sushi rice

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Rice Dishes

Chahan £13.9

Japanese Fried Rice

Chicken Chahan

Chashu Chahan

Salmon Chahan



Katsu Curry Rice £13.9

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

Tofu Katsu (V)

Vegan Tofu (V)

Chicken Katsu

Pumpkin (roquette) (V)

A3 Wagyu (100g) £32

Poke Bowl

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

Vege (V) £14.9

Salmon £16.9

Tuna £17.9



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Donburi

(Large bowl of rice served with miso soup)

Chicken Katsu Don £13

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

Teriyaki Salmon £16

Fried salmon in teriyaki sauce & onsen egg

Roast Duck Rice £13

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

Hira Unagi rice £16

Grilled marinated eel with onsen egg and steamed rice

Teriyaki Chicken £14

Pan fried chicken in teriyaki sauce & onsen egg

Iberico Don £18

Stir fried Iberico pork in Yakiniku sauce with onsen egg

Gyu Beef Don £14

Shredded beef cooked with onion & egg on steamed rice



Yorkshire Wagyu Don £22

Wagyu beef in Yakiniku sauce served with rice & onsen egg



Japanese Wagyu Don £25

Served in Yakiniku sauce with rice & onsen egg

Desserts

Mixed Mochi Ice Cream £7.8

Japanese rice cake with ice cream filling

Mars Bar Tempura £8.2

with ice cream filling

