



ISHI BENTO YA
BY ISHI

SMALL DISHES

 (V) = VEGETARIAN (GF) = GLUTEN FREE



MISO SOUP (V) (GF)

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

£3.8



PUMPKIN CROQUETTE (V)

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

£6.8



SPRING ROLLS (8 PCS) (V)

Deep fried mini veggie spring rolls

£4.8



EDAMAME (V) (GF)

Steamed green soybeans topped with sea salt

£5.9



SPICY GARLIC EDAMAME (V) (GF)

Spicy fried soybeans with chili, garlic, shichimi

£6.6



AUBERGINE GOMA (V) (GF)

Grilled aubergine in sweet miso

£7.3



AGE DASHI TOFU

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

£7.3



CHICKEN & VEGETABLE GYOZA (5PS)

Pan fried dumpling served with spicy vinegar sauce

£6.8



TAKOYAKI (4PCS)

Dough balls with octopus served with mayo & house sauce

£6.9



CHICKEN YAKITORI (4PS)

Served warm
Skewers of chicken marinated in yakitori sauce

£7.8

SMALL DISHES

 (V) = VEGETARIAN (GF) = GLUTEN FREE



SANSHO PEPPER SQUID

Deep fried squid rings with spicy salt & pepper

£8.2

SANSHO PEPPER TOFU

£7.2



CHICKEN KATSU

Deep fried chicken fillet in breadcrumbs served with katsu sauce

£6.8



EBI LOLLIPOP

King prawn tempura with wasabi mayo & tobiko

£7.9



CHICKEN WING

Japanese fried chicken with chili glazed sauce

£8.3



KARAAGE FRIED CHICKEN

Japanese fried chicken, boneless, served with mayo

£8.3



EBI KATSU

Deep fried king prawn in breadcrumbs served with yuzu mayo

£8.5



CHAWANMUSHI

Japanese savoury egg custard with chicken, prawn and white fish

£4.8



MENTAIGOYAKI

Homemade Tamago yaki with mentaigo dressing

£10.8



UMAKI TAMAGO

Homemade tamago yaki with unagi

£6.3

SMALL
DISHES



COLD DISHES

KAISO SEAWEED SALAD (V)

Seasoned Sesame Seaweed Salad

£4.5

SPIDER HARUMAKI

Rice paper, soft shell crab tempura, radish, greens, sambalzu

£12.8

TORO TARTAR CRACKERS

Homemade rice crackers, tuna belly, pickled jalapeños, coriander

2PCS £7.2 4PCS £13.2

TORO TATAKI

Tuna belly, green curry miso, red onions, ponzu foam (contain dairy)

£15.8


COLD DISHES

SHIRO TIRADITO

White fish, grape, seaweed sauce, guacamole, samphire

£13.8





SAKE CRUDO

Cured salmon, marinated plum tomato, mayo, thyme, IKURA

£12.3

SAKE CRUDO

TAKO TARTAR

Octopus, sundried tomato, crispy garlic, pickled jalapeno, pickled purple cabbage, miso egg yolk, guacamole

£13.5



WAGYU



WAGYU SANDO

Japanese A3 Wagyu sandwich, Japanese ketchup, bbq sauce, crispy onions

£32



YORKSHIRE WAGYU DON

Yorkshire wagyu in yakiniku sauce with rice & onsen egg

£22



JAPANESE WAGYU DON

Wagyu beef in yakiniku sauce served with rice and onsen egg

£25



WAGYU MINCE ISHIYAKI DON

Stonebowl fried rice with Wagyu mince, kimchi, cherry radish, seaweed, spring onion and onsen egg

£23



A3 WAGYU KATSU CURRY

A3 Japanese wagyu deepfried in breadcrumbs, served with vegetable curry, boiled rice, katsu sauce and shichimi powder.

£32



TEMPURA

VEGETABLE (8PCS) (V)

Seasonal vegetables

£10.8



PRAWN (5PCS)

£11.9



SOFT SHELL CRAB

£12.9



SUKIYAKI



STARTING SET (WITHOUT MEAT)

ASSORTED VEGES, UDON, SUKIYAKI SAUCE
AND BROTH, EGG (only with meat)

£15

MEATS

A5 JAPANESE WAGYU (ask for price)
A3 JAPANESE WAGYU (ask for price)
KUROBUTA / IBERICO PORK LOIN £25 (200g)
KUROBUTA / IBERICO PORK BELLY £25 (200g)

EXTRA

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

OKONOMIYAKI

OKONOMIYAKI

Japanese savoury pancake with
cabbage, spring onions,
bonito flakes, mayo

Special	£16	Iberico	£15
Prawn	£13	Tofu	£12



NIGIRI SUSHI



SWEET BEAN CURD (V)

£4.5



SWEET EGG (V)

£4.5



SCOTTISH SALMON

£5.8

grilled nigiri add 30p



BLUE FIN TUNA

£6.8

grilled nigiri add 30p



TURBOT

£6.8

grilled nigiri add 30p



PRAWN

£5.2

grilled nigiri add 30p

OMAKASE NIGIRI SET (9PCS) £25.9



SWEET SHRIMP

£5.2



OCTOPUS

£4.5



EEL

£6.2



SEABASS

£5.2

grilled nigiri add 50p



MACKEREL

£5.2

grilled nigiri add 50p



SCALLOP

£7.2

grilled nigiri add 50p



YELLOW TAIL

£7.8

grilled nigiri add 50p



TORO (FATTY TUNA)

£9.8

grilled nigiri add 50p



MENTAI GRILLED SALMON £7



MENTAI GRILLED EBI £6.5



MENTAI GRILLED TAMAGO £6.5

SASHIMI

SASHIMI 5PCS



SCOTTISH SALMON

£8.5

7 days ageing



BLUE FIN TUNA

£9.5

10 days ageing



SCOTTISH TURBOT

£7.8

7 days ageing



SEABASS

£7.8

7 days ageing



MACKEREL

£6.8



OCTOPUS

£7.8



SCALLOP

£8.5



YELLOW TAIL

£10.9

7 days ageing



TORO

£13.9

10 days ageing



SWEET SHRIMP

£5.2

CHEF SELECTIONS SASHIMI SET

SMALL SASHIMI SET

(5 fishes 10pcs)

£16.9

LARGE SASHIMI SET

(15 fishes 20pcs)

£31.3

ISHI SASHIMI SET

(6 fishes - 25pcs with toro)

£38.3



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	£6.3
(WITH SPRING ONION & TEMPURA FLAKES)	
EEL & CUCUMBER	£6.9
TERIYAKI SALMON AVOCADO (GF)	£6.9



ISHIYAKI MAKI

SPICY SALMON

£11.9

Crispy Avocado maki, cheese sauce

MENTAIGO MISO SALMON

£12.9

Crispy Avocado maki, cheese sauce

NEGI TORO (FATTY TUNA)

£13.9

Crispy Avocado maki, cheese sauce



ISHIYAKI

01 Volcano Roll £12.9

Prawn tempura, avocado, cucumber, creamy sauce, flying fish roe, spring onions, dried shredded chili, sesame

02 Unagi wasabi Roll £14.9

Eel, crispy leeks, tamago, shiso, gari, wasabi mayo, eel sauce, chives, sesame

03 California Roll £11.9

Crab stick, avocado, cucumber, flying fish roe, mayo

04 Red Dragon Roll £12.9

Prawn tempura, cucumber, torched salmon, mayo, cress and flying fish roe, sesame

05 Ishi meat floss £14.9

Asparagus, tamago, avocado, takuwan, teriyaki, wasabi mayo, pork floss

06 Crazy Salmon Roll £12.9

Asparagus, avocado, cucumber, mayo, spicy salmon, spring onion, tempura flakes, cress, sesame

07 Green Dragon Roll £12.9

Prawn tempura and cucumber, avocado, mayo, eel sauce, flying fish roe, sesame

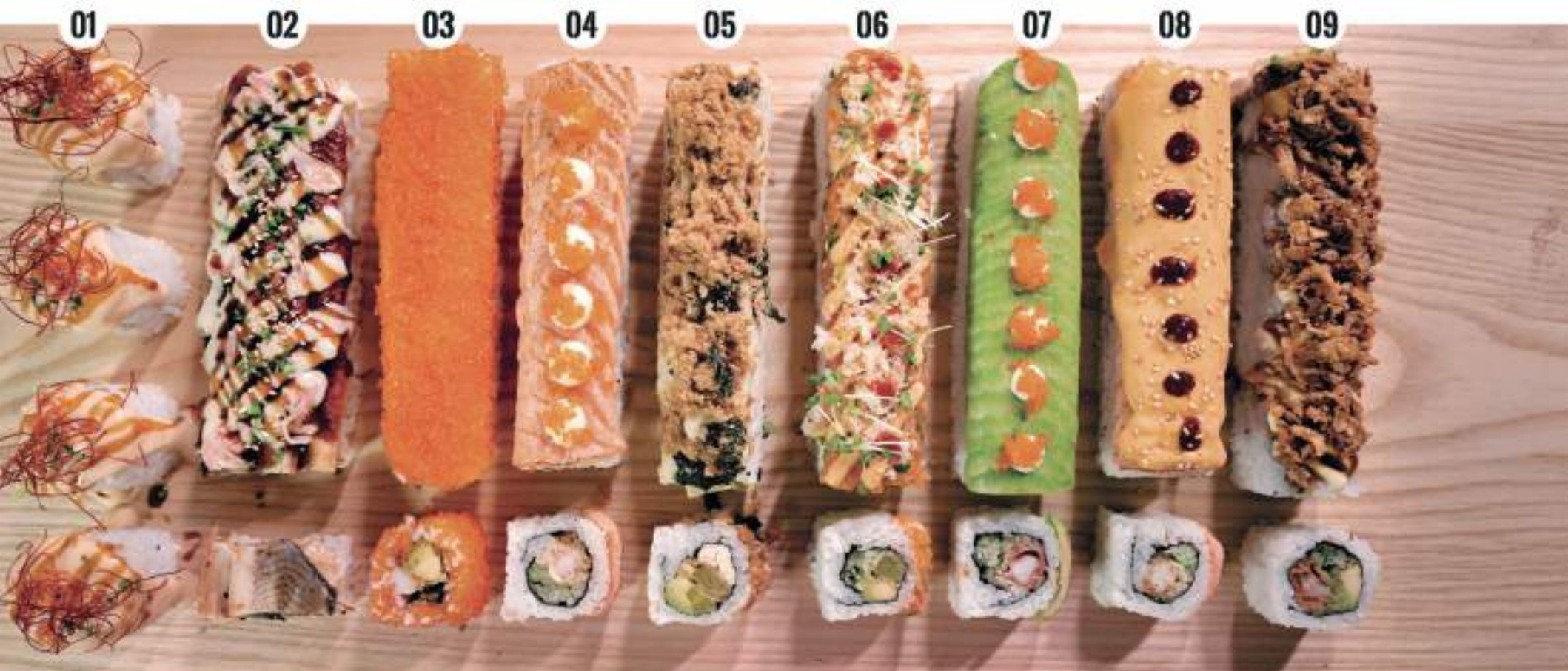
08 Grilled cheesy Dragon Roll £13.9

Prawn tempura, cucumber, spicy cheese mayo, cranberry, teriyaki

09 Crunchy Ebi Roll £11.9

Prawn tempura, avocado, cucumber, mayo, eel sauce, crispy fried onions

SUSHI ROLL 8PCS ASK FOR GLUTEN FREE





10

11

12

13

14

15

16

17

18

19

With sauce
on top

With sauce
on top

With sauce
on top

With sauce
on top

With sauce
on top

With sauce
on top

10 King Mushroom Roll (V) £12.9

Oyster mushroom, dill teriyaki, sweet & sour sauce, sweet potato, kanpyo, cucumber, avocado, vegan mayo

11 Enoki Roll (V) £12.9

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

12 Eda Inari Roll (V) £11.9

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

13 Tokyo Towel Roll 6pcs £12.5

Deep fried breaded chicken fillet, avocado, mango mayo, rice crackers

14 Salmon panko futomaki (6pcs) £9.5

Breadcrumbs, salmon, avocado, bonito flakes, mayo, house sauce

15 Spider futomaki (6pcs) £11.9

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

16 Negi Toro futomaki (6pcs) £10.9

Blue fin tuna belly, chives, shallot, shiso, spring onions, sesame

17 Tiger roll (6pcs) £11.5

Salmon, tuna, white fish, shell fish, avocado, mayo, crispy leek, Amarillo, rocotto, teriyaki, sesame

18 Miso Sake Futomaki (6pcs) £9.9

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

19 Dynamite Roll (6pcs) £11.9

Soft shell crab tempura, salmon, avocado, shallot, jalapeno, mayo, teriyaki, Amarillo, sesame

GUNKAN SUSHI (2PCS)



KAISO SEAWEED (V)
£4.2



TOBIKO £5.2



IKURA £9



SPICY SALMON £5
with spring onion & tempura flakes



TAKO SPECIAL £4.8
sundried tomato, crispy garlic,
pickled balsamic vinegar yuzu
koshi jalapeño with mayo

TEMAKI SUSHI



MIX VEGETABLES (V)	£4.9
SALMON AVOCADO (GF)	£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 (FATTY TUNA) (GF)	£7.9



GARDEN SUSHI SET (V) 14PCS

£13.9

6pcs vegan futamaki, 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, inori or cucumber

SUSHI SETS

ASK FOR GLUTEN FREE



BENTO SUSHI SET 11PCS

£20.9

5pcs Nigiri (chef selection)
4pcs Tiger Roll
Salmon, tuna, shell fish, white fish, avocado futomaki roll topped with crisp leek



CLASSIC SUSHI SET 12PCS

£15.9

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

BENTO BOX

(SERVED WITH RICE AND MISO SOUP)



VEGETABLE BOX (V)

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

£14.9



CHICKEN BOX

Chicken katsu, 2pcs chicken yakitori and 2 pcs chicken gyozas, served with katsu sauce

£14.9



BENTOYA BOX

Chicken Teriyaki, 2pcs takoyaki and Edamame

£14.9



MIXED BOX

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

£15.9



SEAFOOD BOX

Salmon Teriyaki, 2pcs Takoyaki, & 2pcs nigiri(prawn & tuna)

£16.9



SALMON BOX

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

£16.9

B E N T O B O X

ISHI PRIME BENTO £ 33

GOMA SOBA 麻そば

UMAKI TAMAGO う巻き

CRISPY NEGITORO TEMAKI ネギトロ手巻き

COD CROQUETTES タラのコロッケ

WAGYU IN YAKINIKU 和牛（焼肉ソース）

TORO TATAKI トロたたき

MISAKE ONIGIRI 味噌鮭と明太子のおにぎり

MINI CHIRASHI DON ミニチラシ丼

CHAWANMUSHI 茶碗蒸し



CHIRASHI DON



SALMON CHIRASHI DON

Slices of salmon sashimi on sushi rice

£15.9

MIXED CHIRASHI DON

Variety of raw fish on sushi rice & tobiko

£17.8

TUNA CHIRASHI DON

Slices of tuna sashimi on sushi rice

£21.8

GRILLED SALMON CHIRASHI DON

Salmon tataki on sushi rice

£16.6

KATSU CURRY RICE

(DEEP FRIED IN BREADCRUMBS,
SERVED WITH VEGETABLE CURRY, BOILED RICE)

TOFU KATSU (V)

£13.9

PUMPKIN CROQUETTE (V)

£13.9

CHICKEN KATSU

£13.9

A3 WAGYU (100G)

£32



ISHIYAKI DON

(FRIED RICE)



UNAGI **£18**

eel, takuwan, seaweed, spring onions, sesame, onsen egg

SALMON **£16**

Scottish salmon, tobiko, spring onions, cherry radish, sesame



ROAST DUCK **£15**

Roast Duck, takuwan, seaweed, spring onions, sesame, onsen egg

CHASHU **£15**

Braised pork belly, takuwan, seaweed, spring onions, mayo, sesame, onsen egg

WAYGU MINCE **£23**

Wagyu mince, cherry radish, kimchi, spring onions, sesame, onsen egg

YASAI **£14**

Mixed mushroom, tofu, takuwan, spring onions, onsen egg

ISHIYAKI DON

RAMEN

TONKOTSU RAMEN

Classic pork broth ramen with soft boiled egg, corns, fungus, spring onion

CHASHU (PORK BELLY) £14

CHICKEN KATSU £14

CRAZY TONKOTSU RAMEN

Spicy pork broth ramen with soft boiled egg, corns, fungus, spring onion

CHASHU (PORK BELLY) £15

CHICKEN KATSU £15

TANTANMEN £15

A spicy sesame based ramen with pork mince, soft boiled egg, spring onions, fungus

VEGE RAMEN (V) £13

Soy milk based vege broth ramen with soft boiled egg, corns, fungus, spring onion (Ask for vegan)

MISO RAMEN £15

Homemade miso paste in pork broth ramen with miso pork mince, soft boiled egg, corns, fungus, spring onions

CRAZY VEGE RAMEN (V) £14

Spicy soy milk based vege broth ramen with soft boiled egg, corns, fungus, spring onion (Ask for vegan)

EXTRA RAMEN £3

EXTRA EGG £1

EXTRA SPRING ONION £1

EXTRA CHASHU £3

EXTRA CHILLI OIL £1

EXTRA SEAWEED £1



RAMEN



SIZZLING

CHOOSE WITH RICE
OR UDON OR SOBA

SHOGAYAKI IBERICO

Spanish Iberico belly, Japanese sweet
ginger sauce, sesame

£18

TERIYAKI SALMON

Scottish salmon, teriyaki sauce, onsen egg, sesame

£16

TERIYAKI CHICKEN

chicken thigh, teriyaki sauce, onsen egg, sesame

£15

SANSHO PEPPER CHICKEN

Pan fried chicken thigh, sansho pepper sauce,
onsen egg, sesame, onions

£15

MENTAIGOYAKI SEABASS

Seabass, Japanese creamy white sauce, cheesemen-
taigo, tobiko, sesame(Contain Dairy)

£18

SANSHO PEPPER TOFU (V)

Japanese egg tofu, sansho pepper sauce, greens,
onsen egg

£15



DONBURI-RICE DISHES

(LARGE BOWL OF RICE SERVED WITH MISO SOUP)

CHICKEN KATSU DON

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

£13

ROAST DUCK RICE

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

£13

GYU BEEF DON

Shredded beef cooked with onion & egg on steamed rice

£14

YORKSHIRE WAGYU DON

Wagyu beef in Yakiniku sauce served with rice & onsen egg

£22

HIRA UNAGI RICE

Grilled marinated eel with onsen egg and steamed rice

£16

JAPANESE WAGYU DON (SMALL BOWL)

Served in Yakiniku sauce with rice & onsen egg

£25





DESSERTS

- MIXED MOCHI ICE CREAM** £8
Japanese rice cake with ice cream filling
- HOMEMADE MOCHI BASQUE MATCHA CHEESE CAKE** £6.5
- MARS BAR TEMPURA** £8
with ice cream

SOFT DRINKS



COKE
Bottle 330ml
£3.8

DIET COKE
Bottle 330ml
£3.8



RAMUNE
melon, Lychee 200ml
£4.5

STILL/SPARKLING WATER
330ml
£3.2



MANGAJO
Pomegranate Green Tea,
Yuzu Lemon 250ml
£4



CHU LO
Peach Sour, Tropical Fruit
Sour 330ml
£4



EQUINOX ORGANIC KOMBUCHA
Wild berry, Sicilian Orange & Yuzu, Sicilian Lemon,
White Peach & Strawberry 275ml
£5

HOT DRINKS

GREEN TEA
(per person)
£3.2

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

COCKTAILS

TROPICAL UME
Plum wine, sake, pineapple, mint
£10

TOKYO SLIPPER
Midori, Yuzushu, Pineapple
juice, Yuzu Sorbet
£11

SCOT MATCHA
Whisky, lemon juice, green tea
£10

FUJI SUNSHINE
Lemon juice, Gin, Genmaicha,
orange
£8.5

APPLE GIN TEA
Gin, Green tea, Lemon juice, Apple juice
£8.5

JAPANESE BEER



SAPPORO
(30ML) 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.

SPIRITS



ROKU GIN
25ML

£5.5

WITH TONIC

£7

Crisp Japanese sansho pepper brings a little spiciness to the finish.



YAMAZAKI DISTILLERS £9.5

Reserve 25ml

A fresh and fruity whisky from Yamazaki, full of red fruit and a touch of sherry cask.



TOKI 25ML

£6

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



CHITA 25ML

£7.5

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



HAKU VODKA 25ML

£6

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



HIBIKI 25ML

£9

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.

CARAFE (150ML)

£6.5

CARAFE (300ML)

£13



HAKUSHIKA CHO-KARA SAKE

Refreshing and dry

CARAFE (300ML)

£13

MOCKTAILS

GINGER & LEMONGRASS SAWA

£7.5

Non alcoholic

SPICE YUZU MATCHA

£7.5

Non alcoholic

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.

COLD SAKE



KIKUSUI PERFECT SNOW

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

21.5% (300ML) £13



HAKUTSURE JUNMAI NAMACHOZOSHU

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

14% (300 ML) £12



JUNMAI GINJO PREMIUM SAKE MASUMI "SHIRO"

Sake Matinee - Smooth and gentle, lightly poised 4.2%

CARAFE (300ML) £19.8

BOTTLE (720ML) £47



AKITABARE SHUNSETSU

Declassé elegance and dry

CARAFE (300ML) £17.3

BOTTLE (720ML) £40

SAKE SET £8

50ml Bessen
50ml Akitabare
50ml Yuzushu

WINE

WHITE

VERDEJO £25

Bodegas Diez Siglos, Rueda, Spain

175ML £6.4

SAUVIGNON BLANC £27

Fleur de Charlotte, Languedoc, France 2021

PICPOUL DE PINET £31

CUVÉE PRESTIGE

Domaine des Lauriers, Languedoc, France 2020

PINOT GRIGIO £32

ERA, Veneto, Italy 2020

RED

TEMPRANILLO £25

Finca Fabian, La Mancha, Spain

175ML £6.4

PINOT NOIR RESERVA £29

PIONERO

Morano, Casablanca, Chile 2020

MONTEPULCIANO £34

ERA, Abruzzo, Italy

PLUM/YUZU

KAMOIZUMI UMESHU 10%

Tart, sweet, piquant: umelicious!

Paired well with: Dessert ice cream, panna cotta

125ML GLASS £9.5

720ML BOTTLE £55



UME NO YADO YUZUSHU 8.0%

Elegant yuzu aroma, sweet and refreshing tart

Paired well with: Dessert Warabi mochi

125ML GLASS £10

720ML BOTTLE £60

