




**BENTO**   
**YA** JAPANESE  
FUSION



(V) = Vegetarian (GF) = Gluten Free



# Soft Drinks

Coke, Diet Coke, 7up, Ginger beer £2.30  
Still/Sparkling water (330ml) £2.30  
orange juice £2.30  
Ramune melon, Ramune Lychee £2.80  
Calpis £2.30

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

## Japanese Beer



**ASAHI SUPER DRY BEER** 5% 330ml £3.90

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% £3.90

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 £3.90

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

House white (glass 175ml) £4.40  
Glass of White, Red & Rose

### WHITE

Pinot Grigio, Italy £16.50  
Wonderfully fresh with crisp apple flavours

Sauvignon Blanc, Chile £16.50  
A lovely, refreshing wine with lots of fresh gooseberry and citrus flavours

### ROSE

Cabernet Rose, Chile £16.50  
Delightful flavours of berries and cherries with a fresh, crisp finish

### RED

Merlot, Italy £16.50

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



**Choya original** Plum Wine

A sweet and tart plum wine with notes of almonds

50ml £3.90    175ml £9.50    bottle 750ml £31.90

### PLUM

## Shochu

**Nishi Shuzo Satsuma**

**Hozan imo Shochu** 25%

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

25ml £3.90    Bottle £39.90



**Kuroki Honten**

**Nakanaka Mugi Shochu**

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

25ml £3.50    Bottle £38.90





# Sake

## WARM

150ml £3.90 300ml £6.90



## 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) £2.50

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



## Pumpkin Croquette (V) £3.90

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

## Spring rolls (8pcs) (V) £3.50

Deep fried mini veggie spring rolls



## Edamame (V) (GF) £3.50

Steamed green soybeans topped with sea salt



## Spicy Garlic Edamame (V) (GF) £3.90

Spicy fried soybeans with chili, garlic, shichimi & butter

## Aubergine Goma (V) (GF) £4.50

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) £4.50

Pan fried dumpling served with spicy vinegar sauce

## Chicken & Vegetable Gyoza (5pcs) £4.50

Pan fried dumpling served with spicy vinegar sauce



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**Takoyaki** (4pcs) £4.50  
Dough balls with octopus  
served with mayo & house sauce



**Chicken Yakitori** (4pcs) served warm £4.90  
Skewers of chicken marinated in yakitori sauce



**Spicy Tofu** (V) £4.90  
Deep fried diced tofu with spicy salt & pepper



**Spicy Squid** £5.50  
Deep fried squid rings with spicy salt & pepper

**Chicken Katsu** £4.50  
Deep fried chicken fillet in breadcrumbs  
served with katsu sauce & shredded cabbage



**Wasabi Prawn** (6pcs) £5.90  
Deep fried king prawn coated with  
wasabi mayo topped with flying fish roe



**Prawn Katsu** (5pcs) £5.90  
Deep fried prawn in breadcrumb



**Kataifi Prawn** (4pcs) £5.90  
Prawn wrapped in kataifi pastry served with mango mayo

**Karaage Fried Chicken** £5.90  
Japanese crispy fried chicken, boneless

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# COLD PLATES

Kaiso Seaweed Salad (V) £3.50  
Seasoned Sesame Seaweed Salad



Tuna Tataki (GF) £7.90  
Seared tuna with homemade miso dressing

Salmon Tiradito (GF) £7.50  
Sliced salmon with passion fruit & coriander



Hamachi Carpaccio (GF) £8.90  
Sliced king fish (yellow tail)  
with ponzu sauce & grape puree



# TEMPURA



Vegetable (8pcs) (V) £7.50  
Seasonal vegetables

Prawn (5pcs) £8.50



Soft Shell Crab £9.50



# SUSHI

ask for gluten free



Sweet Bean Curd (V)

Sweet Egg (V)

Salmon

Tuna

Prawn

Squid

Surf Clam

Sweet Shrimp

Octopus

Eel

Mackerel

Scallop

Yellow tail

Toro (Fatty Tuna)

## Nigiri

2pcs

£3.00

£3.00

£3.50

£4.20

£3.50

£3.20

£3.90

£3.50

£3.90

£3.90

£5.50

£6.50

£7.90

## Grilled

## Nigiri

2pcs

£3.90

£4.50

\$4.50

£3.90

£3.90

£4.80

£4.60

£5.90

£8.90

## Sashimi

5pcs

£5.80

£6.90

£4.50

£4.90

£4.20

£4.90

£4.90

£6.90

£8.90

£13.90

## Chef selections Sashimi Set

3 kinds Sashimi set (10pcs) £10.90

5 kinds Sashimi set (16pcs) £14.90

Large Sashimi set (25pcs) £23.90



# Gunkan

Sushi (2pcs)



Kaiso seaweed (V) £3.00

orange Tobiko Flying fish roe £3.80

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

Spicy Salmon (with spring onion & tempura flakes) £4.20



# Maki

Negi Toro Futomaki (4F) 6pcs £8.90

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



Avocado (V) (4F) £3.20

Cucumber (V) (4F) £3.20

Takuwan (V) (4F) (Japanese radish pickles) £3.20

Kanpyo (V) (4F) (Japanese gourd pickles) £3.20

Salmon (4F) £4.30

Salmon Avocado (4F) £4.50

Tuna (4F) £4.50

Tuna Avocado (4F) £4.90

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

Eel & Cucumber £4.90

Teriyaki Salmon Avocado £4.90

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

Salmon Panko Maki (deep fried breaded maki) 5pcs £5.20



# Temaki Sushi

(Hand Roll) with mayo

Mix Vegetables (V) £3.30

Salmon Avocado £3.90

California £3.90

Prawn Tempura & Avocado £3.90

Spicy Salmon £4.20

Spicy Tuna £4.50

Eel & Cucumber £4.90

Soft shell Crab & Avocado £4.90

Negi Toro Temaki £5.90

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



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# Roll Sushi 8pcs

ask for gluten free

## Vege California Roll (V) £7.50

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



## California Roll £8.90

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

## Sweet Tofu Roll (V) £7.50

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



## Tokyo Roll £9.50

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

## Crunchy Ebi Roll £9.50

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



## Chai-marillo roll (V) £9.90

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

## Tiger roll (6pc) £8.50

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



## Crispy jungle roll (V) £10.90

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



### Spider Roll £12.50

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



### Rainbow Roll £9.50

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

### Crazy Salmon Roll £9.50

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

### Crazy Tuna Roll £10.50

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



### Green Dragon Roll £9.90

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



### Red Dragon Roll £10.90

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

### Volcano Roll £10.50

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



### Unagi Supreme Roll £12.50

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

### Ultimate Wagyu roll £19.90

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 £9.50  
4pcs vege California roll, 6pcs avocado  
maki and 2pcs finger shaped sushi  
(sweet bean curd & sweet egg)

Vegan Sushi Set (V) 14pcs £9.50  
4pcs vege California roll, 6pcs avocado  
maki and 2pcs finger shaped sushi  
(sweet bean curd & cucumber)



Bentoya Sushi Set 10pcs £10.50  
4pcs California roll and 6pcs finger  
shaped sushi (Salmon, Tuna, Prawn,  
Squid, Saba, Mackerel)

Classic Sushi Set 12pcs £10.50  
3 pcs finger shaped sushi (Salmon, Tuna,  
Prawn), 6pcs salmon avocado maki and  
3pcs salmon sashimi





# Bento Box

(Served with rice and miso soup)

## Vegetable Box (V) £9.50

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



## Chicken Box £9.50

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



## Prawn Box £10.90

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

## Salmon Box £11.50

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



## Seafood Box £11.50

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



## Mixed Box £10.50

Roast duck (served warm), 2pcs yakitori (served warm), salmon and tuna nigiri



## Bentoya Box £11.50

Chicken Teriyaki, 2pcs Takoyaki, and Edamame





# Noodle Dishes

## Wok Fried Noodles

Wok fried thin Noodle  
with pepper, onion & bean sprouts

Vegetable (V) £6.90

Tofu (V) £7.50

Chicken £7.50

Duck £7.90

King Prawn £8.50

Special £8.90

(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) £7.50

Chicken £7.90

Duck £8.50

King Prawn £8.90

Special £9.50

(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) £9.90

Pork Katsu £9.90

Chicken Katsu £9.90

Prawn Katsu £10.90





## Crazy Tonkotsu Ramen

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

Chashu (pork Belly) £10.90

Chicken Katsu £10.90

Pork Katsu £10.90

Prawn Katsu £11.90



## Chicken Paitan Ramen

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

Chicken Chashu (breast) £11.90

Karaage Fried Chicken £12.90

Chicken Katsu £11.90

Chicken Yakitori £12.90

## Vege Ramen (V) £10.90

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) £11.90

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 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 £7.50

Duck £7.90

Tofu £7.50

King Prawn £8.50

Special £8.90



## Katsu Curry Rice

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

Tofu Katsu (V) £7.50

Vegan Tofu (V) £7.50

Chicken Katsu £7.90

Pork Katsu £7.90

Pumpkin Croquette (V) £7.90

Prawn Katsu £8.50



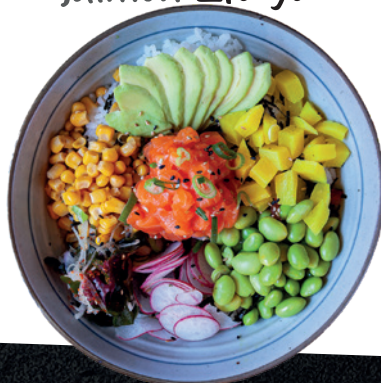
## Poke Bowl

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

Vege (V) £9.90

Salmon £10.90

Tuna £12.90





# Donburi

(Large bowl of rice served with miso soup)

## Chicken Katsu Don £7.90

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

## Pork Katsu Don £7.90

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

## Roast Duck Rice £8.50

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

## Teriyaki Chicken £8.90

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

## Gyu Beef Don £8.90

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

## Teriyaki Salmon £10.90

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

## Hira Unagi rice £12.90

Grilled marinated eel with omelette and steamed rice



# Chirashi Don

## Salmon Chirashi Don £10.90

Slices of salmon sashimi on sushi rice



## Mixed Chirashi Don £10.90

Variety of raw fish on sushi rice & tobiko





# Hot Drinks

Green Tea £1.90

Genmaicha £1.90

Green tea combined with  
roasted brown rice.

## Spirits

### Chita

25ml £6.50 bottle £65

With dash (coke, Diet (oke) £7.50

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



### Haku Vodka

25ml £5 bottle £50

With dash (coke, Diet (oke) £6.50

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



### Toki

25ml £5 bottle £50

With dash (coke, Diet (oke) £6.50

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



### Gin

25ml £5 bottle £50

With tonic £6.50

Crisp Japanese  
sansho pepper brings  
a little spiciness to  
the finish



## Desserts

Ice cream

Sesame ice cream (2 scoop) £4.90

Green tea ice cream (2 scoop) £4.90

Mochi ice cream

Japanese rice cake with an ice cream filling

Sesame Mochi £4.20

Green tea Mochi £4.20

Vanilla Mochi £4.20

