



Kenji SUSHI

Hot drinks

Green Tea £3.2
(per person)

Genmaicha £3.2
(per person)

Green tea combined with
roasted brown rice.

Soft drinks

Coke, Diet Coke, Fup, Ginger Beer £2.9

Still/Sparkling water (330ml) £2.9

Ramune melon, Ramune Lychee £3.8

Equinox organic Kombucha (275ml) £4

Wild berry, Sicilian Orange & Yuzu, Sicilian Lemon,
White Peach & Strawberry



Japanese Beer



Asahi Super Dry Beer 5% (330ml) £5.5

A refreshing barley flavour and crisp after taste

Sapporo 4.7% (330ml) £5.5

Japan's oldest beer and has been
brewed since 1876.

Hitachino Nest White Ale 6% (330ml) £6.9

Refreshing, mildly hopped with a complex flavour



Wines

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

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

PLUM/YUZU



Kamoizumi Umeshu 10.0%

125ML GLASS £9.5

720ML BOTTLE £55

Tart, sweet, piquant: umelicious!



Ume No Yado Yuzushu 8.0%

125ML GLASS £10

720ML BOTTLE £60

Elegant yuzu aroma, sweet and refreshing tart

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.



PREMIUM SAKE

Warm or Room Temperature

Seitoku "Bessen" Futsu-shu

15% 1800ml

150ml £6.5

300ml £13

Bottle £78

From Gunma

Sake ordinaire: light, poised and tasty

Masumi "okuden" Junmai

15% 1800ml

150ml £8.5

300ml £17

Bottle £100

From Nagano

Comfortingly familiar, surpassingly smooth

COLD

Masumi "Shiro" Junmai Ginjo 12% 720ml

120ml £8.5

300ml £21

Bottle £51

From Nagano

Smooth and gentle, lightly poised



Akitabare "Daiginjo" 15% 720ml

120ml £9.6

300ml £23.9

Bottle £57.5

From Akita

Light and fragrant, supple and smooth

Kamoizumi "Summer Snow" Nigori Ginjo 18% 500ml

120ml £10

300ml £25

Bottle £41

From Hiroshima

Lively, voluptuous...a deluxe label for nigori fans



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



Edamame (V) (GF) £5.9

Steamed green soybeans topped with sea salt

Wasabi Edamame (V) (GF) £6.6

Steamed green soybeans with wasabi

Age Dashi Tofu £7.3

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



Aubergine Goma (V) (GF) £7.3

Grilled Aubergine in sweet miso sauce



Chicken & Vegetable Gyoza (5pcs) £6.9

Pan fried dumpling served with spicy vinegar sauce





Spicy Tofu (V) £7.2
Deep fried diced tofu with
spicy salt & pepper



Takoyaki (4pcs) £6.9
Dough balls with octopus
served with mayo & house sauce



Chicken Yakitori (4pcs) Served warm £7.8
Skewers of chicken marinated in yakitori sauce



Chicken Katsu £6.8
Deep fried chicken fillet in breadcrumbs
served with katsu sauce & shredded cabbage

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



Wasabi Prawn (6pcs) £7.9
Deep fried king prawn coated with
wasabi mayo topped with flying fish roe



Spicy Squid £8.2
Deep fried squid rings with spicy salt & pepper

Karaage Crispy Chicken £8.3
Japanese crispy fried chicken, boneless



Allergy information is available. Please ask your server.

(V) - Vegetarian (GF) - Gluten Free

COLD PLATES

Tuna Tataki (GF) £14.7

Seared tuna, sesame, sweet
onion mustard sauce, mustard
seeds, garlic, spring onion



COLD PLATES

Salmon rudo (GF) £13.4

Cured salmon, cress, ikura, jalapeños



COLD PLATES

Hamachi Carpaccio (GF) £13.9
Yellowtail, grape, ponzu, samphire

TEMPURA



Hand-dived
Scottish Scallops £13.9

Vegetable (8pcs) (V) £10.8
Seasonal vegetables

Prawn (5pcs) £11.9



Soft Shell Crab £12.9

SUSHI

ask for
gluten free

Nigiri Grilled Nigiri Sashimi

2pcs

2pcs

5pcs



Sweet Bean Curd (V)	£5.5		
Sweet Egg (V)	£4.5		
Salmon	£5.8	£6.1	£8.5
Tuna (Bluefin)	£6.8	£7.1	£9.5
Prawn	£5.2	£5.5	
Squid	£5.2	£5.5	£7.5
Surf Clam	£5.2		£7.5
Sweet Shrimp	£5.2		£7.5
octopus	£5.9		£7.8
Eel		£6.2	
Mackerel	£5.2	£5.5	£6.9
Scallop	£7.2	£7.5	£8.5
Yellow tail	£7.8	£8.1	£10.9 (3pcs)
Toro (Fatty Tuna)	£9.8	£10.1	£13.9 (3pcs)

Chef Selections Sashimi Set

3 kinds Sashimi set (10pcs) £14.90

5 kinds Sashimi set (16pcs) £20.90



Gunkan

Sushi (2pcs)

Kaiso seaweed (V) £4.2

orange Tobiko Flying fish roe £5.2

Spicy Tuna (with spring onion & tempura flakes) £5.2

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

Negi Toro (with spring onion) £5



Maki

Negi Toro Futomaki (GF) 6pcs £11.8

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



Avocado (V) (GF) £4.9

Cucumber (V) (GF) £4.9

Takuwan (V) (GF) (Japanese radish pickles) £4.9

Kanpyo (V) (Japanese gourd pickles) £4.9

Salmon (GF) £5.3

Salmon Avocado (GF) £5.9

Tuna (GF) £5.8

Tuna Avocado (GF) £6.5

Spicy Salmon (with spring onion & tempura flakes) £6.3

Eel & Cucumber £6.9

Spicy Tuna (with spring onion & tempura flakes) £6.9

Hamachi Jalapeños Maki £7.2

Teriyaki Salmon Avocado £7.5

Salmon Panko Maki (deep fried breaded maki) £9.5



Temaki Sushi

(Hand Roll) with mayo

Mix Vegetables (V) £4.9

Salmon Avocado £5.3

California £5.3

Prawn Tempura & Avocado £5.3

Spicy Salmon £5.3

Spicy Tuna £5.6

Eel & Cucumber £5.9

Soft shell Crab & Avocado £6.5

Negi Toro Temaki £7.9

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



Roll Sushi 8pcs

ask for gluten free

Vege California Roll (V) £10.9

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



Sweet Tofu Roll (V) £10.9

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



Mango Roll (V) (6pcs) £12.9

Prawn tempura, salmon roll topped with fresh mango



Choi-marillo roll (V) £12.9

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



California Roll £11.9

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



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



Dynamite Roll (6pcs) £11.9

Soft shell crab tempura, salmon, avocado & jalapeño roll topped with tempura flakes, teriyaki sauce & spring onion



Tiger roll (6pcs) £11.9

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





Green Dragon Roll £12.9

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



Crazy Salmon Roll £12.9

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



Crazy Tuna Roll £13.9

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



Volcano Roll £12.9

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



Red Dragon Roll £12.9

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



Rainbow Roll £12.9

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



Spider Roll £14.9

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



Unagi Supreme Roll £14.9

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

Grilled Toro Roll £18.9

Tamago, cucumber, avocado and asparagus topped with grilled toro

Sushi Sets

ask for gluten free



Hana Set (V) £13.9

6pcs Avocado maki

2pcs Inari Gunkan

6pcs Hana roll

Mixed leaf, cucumber & avocado topped with rococo, amarillo & teriyaki sauce

Kenji Sushi Set £20.9

5pcs Nigiri (chef selection)

6pcs Tiger Roll

Salmon, tuna, shell fish, white fish, avocado, crispy leek



Classic Sushi Set (GF) 12pcs £15.9

3 pcs finger shaped sushi (Salmon, Tuna, Prawn)

6pcs salmon avocado maki

3pcs salmon sashimi

Sizzling

(choose with rice or udon or Soba)

Shogayaki Iberico £18

Spanish Iberico belly with Japanese sweet ginger sauce

Teriyaki salmon £16

Scottish salmon with teriyaki sauce

Teriyaki chicken £15

Chicken thigh with teriyaki sauce

Sancho pepper Chicken £15

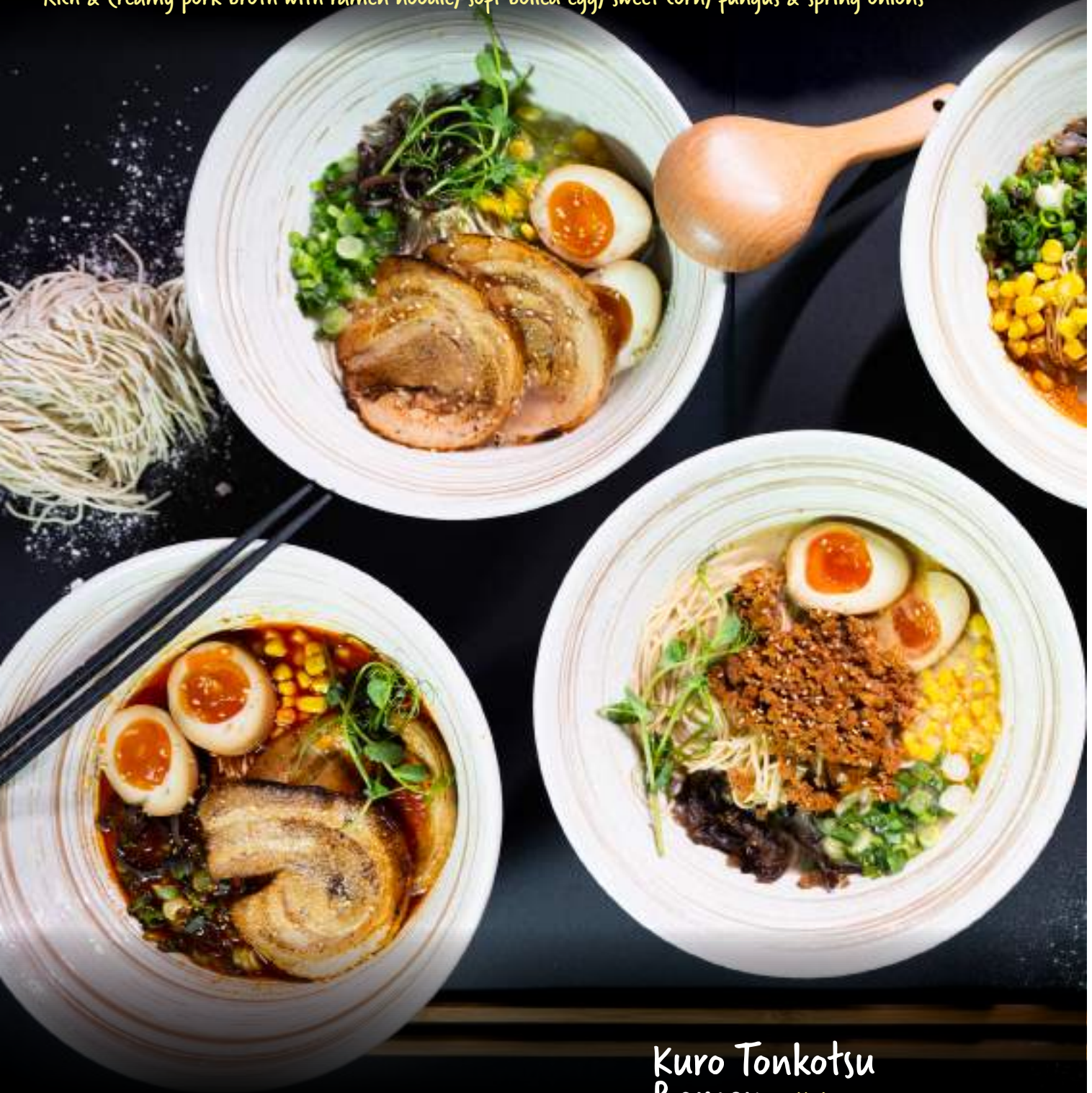
Chicken thigh with sancho pepper sauce



Tonkotsu ラーメン

Ramen 10-HOUR PORK BONE BROTH

Rich & Creamy pork broth with ramen noodle, soft boiled egg, sweet corn, fungus & spring onions



Tonkotsu Ramen

- Chashu (Pork Belly) £13.9
- Chicken Katsu £13.9
- Chicken Karaage £13.9
- Teriyaki Salmon £15.9

« Hell Ramen

- Chashu (pork Belly) £14.9
- Chicken Katsu £14.9
- Chicken Karaage £14.9
- Teriyaki Salmon £16.9

Kuro Tonkotsu Ramen with black garlic oil

- Chashu (pork belly) £14.9
- Chicken Katsu £14.9
- Chicken Karaage £14.9
- Hikiniku (pork mince) £14.9
- Teriyaki salmon £16.9

extra Ramen £3 - extra Soft boiled Egg £2 - extra Chashu £3 - extra Seaweed £1 - extra Spring onions £1 - extra Chilli oil £1

Stonebowl Fried Rice



Eel £18.8
Eel, egg, takuwan, seaweed,
spring onions, garlic,
sesame seeds

Chashu £15
Chashu, egg,
takuwan, seaweed,
spring onions,
garlic, mayo,
sesame seeds



Salmon £16
(ask for gluten free)
Salmon, tobiko,
spring onions, garlic,
cherry radish,
sesame seeds

Wagyu mince £22.8
(ask for gluten free)
Wagyu mince, white sesame
seed, cherry radish, egg,
seaweed, spring onions,
kimchee

和牛



Yasai £14
(ask for gluten free)
Mixed mushroom, tofu,
takuwan, spring onions,
onsen egg

Rice Dishes



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

Extra Curry Sauce £3.9

Chirashi Don

Salmon Chirashi Don £15.9

Slices of salmon sashimi on sushi rice



Mixed Chirashi Don £17.8

Variety of raw fish on sushi rice & tobiko



Donburi

(Large bowl of rice served with miso soup)



Teriyaki Salmon (4F) £15.9

Pan fried salmon in teriyaki sauce & onsen egg

Chicken Katsu Don £12.9

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

Hira Unagi rice £16.9

Grilled marinated eel with onsen egg & steamed rice

Teriyaki Chicken (4F) £12.9

Pan fried chicken in teriyaki sauce & onsen egg

Gyu Beef Don £13.9

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

British Wagyu Don £24.9

Stir fried British Wagyu in yakiniku sauce & onsen egg



Spirits

Chita

25ml £7.5 bottle £70
With dash (coke, Diet (oke) £7.9
From the House of Suntory Whisky, a mild, smooth single grain whisky with unparalleled sophistication and a clean, clear finish.



Haku Vodka

25ml £6 bottle £50
With dash (coke, Diet (oke) £7.5
The smooth vodka boasts a perfectly harmonised aroma of sweet florals that make it ideal for after-dinner refreshments.



Gin

25ml £5.5 bottle £50
With tonic £7
Crisp Japanese sansho pepper brings a little spiciness to the finish



Toki

25ml £6 bottle £50
With dash (coke, Diet (oke) £7.4
Subtly sweet and spicy with a hint of vanilla oak, white pepper and ginger.



Cocktails

Blue Magic £11
ROKU Gin, Yuzushu, Blue Curacao, Lemon Juice, tonic water

Golden Rush £11
TOKI Whiskey, Yuzushu, lemon juice

Cherry Chili Negroni £11
ROKU Gin, Campari, Umeshu, Cherry Bitter, Chili flake, maraschino

Desserts

Mixed mochi
Ice cream £6.9

Homemade mochi
basque cheese cake
(ask for flavour) £6.9

Matcha Bingsu £11.9

Snowice with cornflakes, redbean, mochi, cream cheese foam & dairy

