



Kenji

SUSHI

Soft Drinks

Coke, Diet Coke, 7up, Ginger beer £2.90
Still/Sparkling water (330ml) £2.90
orange/Apple juice £2.90
Ramune melon, Ramune Lychee £3.00
Calpis £2.90

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 5% (330ML) £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



Hitachino Nest White Ale 6% (330ml) £6.50

Hitachino Nest White Ale is brewed in the tradition of a Belgian style white beer with coriander, nutmeg, orange peel and orange juice. Refreshing, mildly hopped with a complex flavour it is one of Hitachino's top-selling beers in Japan and the USA.



Wines

House white (glass 175ml) £4.60

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

Shiraz, Normans Holbrook Road, Australia £18.50

Upfront dark berry fruits with subtle toasty oak and rich, smooth tannins

Malbec, Hanger & Flank, Argentina £21.50

Blackberry and plum fruit flavours with hints of juicy black cherry and a long-lasting finish

PLUM

Choya original Plum Wine

A sweet and tart plum wine with notes of almonds

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



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

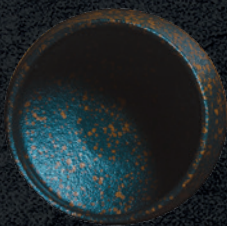
Miso Soup (V) (GF) £2.50

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



Pumpkin Croquette (V) £4.90

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



Edamame (V) (GF) £3.90

Steamed green soybeans topped with sea salt



Spicy Garlic Edamame (V) (GF) £4.20

Spicy fried soybeans with chili, garlic, shichimi & butter



Age Dashi Tofu £4.90

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

Aubergine Goma (V) (GF) £5.50

Grilled Aubergine in sweet miso sauce



Vegetable Gyoza (V) (5pcs) £5.50

Pan fried dumpling served with spicy vinegar sauce

Chicken & Vegetable Gyoza (5pcs) £5.50

Pan fried dumpling served with spicy vinegar sauce



(V) = Vegetarian

(GF) = Gluten Free

Takoyaki (4pcs) £5.20

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) £5.50

Deep fried diced tofu with spicy salt & pepper



Spicy Squid £5.90

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

Raw beef katsu (8oz) £17.90

Deep fried sirloin beef in breadcrumbs served with hibachi stone grilled and katsu sauce

Karaage Fried Chicken £5.90

Japanese crispy fried chicken, boneless



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COLD PLATES

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



Tuna Tataki (GF) £8.20
Seared tuna with homemade miso dressing



Hamachi Carpaccio (GF) £9.20
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

Grilled Nigiri

Sashimi



Sweet Bean Curd (V)

Sweet Egg (V)

Salmon

Tuna

Prawn

Squid

Surf Clam

Sweet Shrimp

Octopus

Eel

Mackerel

Scallop

Yellow tail

Toro (Fatty Tuna)

2pcs

£3.00

£3.00

£4.20

£4.50

£3.90

£3.50

£3.90

£3.90

£3.90

2pcs

£4.50

£4.80

£4.50

£3.90

£5.20

£4.60

£5.90

£8.20

5pcs

£6.90

£7.50

£5.50

£5.50

£5.50

£5.50

£5.50

£6.90

£7.90 (3pcs)

£10.90 (3pcs)

Chef selections Sashimi Set

3 kinds Sashimi set (10pcs) £12.90

5 kinds Sashimi set (16pcs) £17.90



Gunkan

Sushi (2pcs)



Kaiso seaweed (V) £3.20

orange Tobiko Flying fish roe £4.20

Spicy Tuna (with spring onion & tempura flakes) £4.80

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

Negi Toro (with spring onion) £5.90

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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) £3.50

Cucumber (V) (4F) £3.50

Takuwan (V) (4F) (Japanese radish pickles) £3.50

Kanpyo (V) (4F) (Japanese gourd pickles) £3.50

Salmon (4F) £4.30

Salmon Avocado (4F) £4.90

Tuna (4F) £4.50

Tuna Avocado (4F) £4.90

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

Eel & Cucumber £5.50

Teriyaki Salmon Avacodo £5.50

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

Salmon Panko Maki (deep fried breaded maki) £5.90



Temaki Sushi

(Hand Roll) with mayo

Mix Vegetables (V) £3.50

Salmon Avocado £3.90

California £3.90

Prawn Tempura & Avocado £4.20

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 parts of bluefin tuna with spring onions & shallots



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(4F) = Gluten Free

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



Choi-marillo roll (V) £9.90

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



Hana Roll (V) 6pcs £8.90

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



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



Crunchy Ebi Roll £9.90

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



Tiger roll (6pc) £9.50

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

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Spider Roll £12.50

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 £10.90

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



Green Dragon Roll £10.90

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 £10.90

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



Unagi Supreme Roll £12.90

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



Dynamite Roll (6pcs) £9.90

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

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Sushi Sets

ask for gluten free



Hana Set £13.90

6pcs Avocado maki

2pcs Inari Gunkan

6pcs Hana roll

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

Vegan Sushi Set (V) 14pcs £10.50

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



Kenji Sushi £17.90

5pcs Nigiri (chef selection)

6pcs Tiger Roll

Salmon, tuna, shell fish, white fish, avocado futomaki rolw/ top with crispy leek



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Classic Sushi Set 12pcs £11.90

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



Noodle Dishes

Yaki Udon/Soba

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

Vegetable (v) £8.50

Chicken £8.90

Special £9.90

(chicken, prawn, squid & crab stick)



Ramen ラーメン

NOODLES IN 20-HOUR PORK BONE BROTH



TONKOTSU RAMEN £11.50

Chashu Pork Belly, Soft Boiled Egg, Leeks, sweet corn & sesame seeds



CRAZY TONKOTSU RAMEN £12.50

Like our Signature Tonkotsu Ramen above, with a Special Chilli Paste and Chilli Oil topped with Grilled Jalapeno & Chili strands



TANTANMEN £12.50

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



MISO RAMEN £12.50

Pork Mince, Aji-tama Soft Boiled Egg, Leeks & fungus

NOODLES IN VEGE BROTH (ask for vegan)

VEGE RAMEN (V) £11.50

Rich & Creamy Vege Broth in soy milk with Tofu, Soft Boiled Egg, Leeks, Sweet Corn, Shimeji mushroom & Roast Tomato



CRAZY VEGE RAMEN (V) £12.50

Like our VEGE Ramen above, with a Special Chili Paste and Chili Oil, topped with Grilled Jalapeno, Shimeji mushroom & Chili strands



extra Ramen £1.50

extra Soft boiled Egg £1.50

extra Chasu £2.00

extra Seaweed £0.50

extra Spring onions £1.00

Rice Dishes



Katsu Curry Rice

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

Tofu Katsu (V) £8.90

Vegan Tofu (V) £8.90

Pumpkin Croquette (V) £9.20

Chicken Katsu £9.20

Chirashi Don

Salmon Chirashi Don £12.90

Slices of salmon sashimi on sushi rice



Mixed Chirashi Don £13.50

Variety of raw fish on sushi rice & tobiko



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Donburi

(Large bowl of rice
served with miso soup)

Chicken Katsu Don £8.90

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



Teriyaki Chicken £9.50

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



Gyu Beef Don £9.50

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

Teriyaki Salmon £10.90

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 fried egg and steamed rice



Raw Beef Katsu Set £21.90

Deep fried sirloin beef in breadcrumbs served
with hibachi stone grilled and katsu sauce
Served with miso soup and rice



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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

