

ーストイ  
ADY



# Kenji SUSHI



# Soft drinks

Coke, Diet Coke, 7up, Ginger beer £2.90  
Still/Sparkling water (330ml) £2.90  
orange Juice £2.90  
Ramune melon, Ramune Lychee £3.80  
Calpis £2.90  
Refreshing and light, sweet-and-tangy with a hint of citrus & yogurt flavours

# Hot drinks

Green Tea £2.90  
(per person)  
Genmaicha £2.90  
(per person)  
Green tea combined with roasted brown rice.

# Japanese Beer

**Asahi Super Dry Beer** 5% (330ml) £5.20  
A refreshing barley flavour and crisp after taste

**Kirin Beer Ichiban** 5% (330ml) £5.20  
Brewed using the finest, most carefully selected malt available

**Sapporo** 4.7% (330ml) £5.20  
Japan's oldest beer and has been brewed since 1876.

**Hitachino Nest White Ale** 6% (330ml) £6.90  
Refreshing, mildly hopped with a complex flavour



## RED

# Wines

**Tempranillo** £25.00 175ml £6.40  
Finca Fabian, La Mancha, Spain

This organic Tempranillo showcases juicy fruit, soft round tannins, a fresh palate and a deliciously long finish.

Pair with: Tonkotsu Ramen

**Pinot Noir Reserva Pionero** £29.00  
Morande, Casablanca, Chile 2020

A pure and elegant Pinot Noir with notes of raspberry and gentle spice on the nose. The palate is light and silky in texture, allowing the beautiful summer fruit flavours to shine through.

Pair with: Shoyu Ramen

**Montepulciano** £34.00  
ERA, Abruzzo, Italy

Organically produced Montepulciano from the heart of the Abruzzo. A wonderful food wine, adaptable and elegant with bright fruit and well-balanced acidity.

Pair with: Maguro sushi

## WHITE

**Verdejo** £25.00 175ml £6.40  
Bodegas Diez Siglos, Rueda, Spain

A delightful fresh, zesty and characterful Verdejo from the north of Rueda.  
A great alternative to Sauvignon Blanc.

**Sauvignon Blanc** £27.00  
Fleur de Charlotte, Languedoc, France 2021

Lovely fresh crisp citrus flavours with hints of grass and tropical fruits.

**Picpoul de Pinet**  
**cuvée Prestige** £31.00  
Domaine des Lauriers, Languedoc, France 2020

A perfect partner for all types of seafood, Picpoul also makes for a very elegant aperitif, featuring a delicious, fresh palate showcasing hints of grapefruit and other citric notes.

**Pinot Grigio** £32.00  
ERA, Veneto, Italy 2020

Displaying apple, gentle citrus notes and a long smooth finish, it is a great easy drinking organic wine which is extremely clean on the palate.



## PLUM/YUZU

Kamoizumi Umeshu 10.0%

125ML GLASS £9.00

720ML BOTTLE £53.00

Tart, sweet, piquant: umelicious!



Ume No Yado Yuzushu 8.0%

125ML GLASS £10.00

720ML BOTTLE £60.00

Elegant yuzu aroma, sweet and refreshing tart

## SPARKLING SAKE



Ozeki Hana Fuga Peach Sparkling Sake 7% (250ML) £12.90

An elegant and refined sparkling sake with a hint of peach.

Ozeki Hana Awaka Sparkling Sake 7% (250ML) £12.90

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 £6.50 300ml £13.00

Bottle £78.00

From Gunma

Sake ordinaire: light, poised and tasty

Masumi "okuden" Junmai

15% 1800ml

150ml £8.50 300ml £17.00

Bottle £100.00

From Nagano

Comfortingly familiar, surpassingly smooth

## COLD

Masumi "Shiro" Junmai Ginjo 12% 720ml

120ml £8.50 300ml £21.00 Bottle £51.00

From Nagano

Smooth and gentle, lightly poised



Akitabare "Daiginjo" 15% 720ml

120ml £9.60 300ml £23.90 Bottle £57.50

From Akita

Light and fragrant, supple and smooth



Kamoizumi "Summer Snow" Nigori Ginjo 18% 500ml

120ml £10.00 300ml £25.00 Bottle £41.00

From Hiroshima

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



# SMALL DISHES

## Miso Soup (V) (GF) £2.90

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

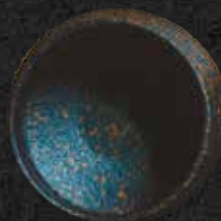


## Pumpkin Croquette (V) £5.90

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

## Kaiso Seaweed Salad (V) £3.90

Seasoned Sesame Seaweed Salad



## Edamame (V) (GF) £4.90

Steamed green soybeans topped with sea salt



## Spicy Garlic Edamame (V) (GF) £5.50

Spicy fried soybeans with chili, garlic, shichimi & butter

## Aubergine Goma (V) (GF) £6.50

Grilled Aubergine in sweet miso sauce



## Age Dashi Tofu £6.50

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



## Vegetable Gyoza (V) (5pcs) £6.90

Pan fried dumpling served with spicy vinegar sauce



## Chicken & Vegetable Gyoza (5pcs) £6.90

Pan fried dumpling served with spicy vinegar sauce

(V) = Vegetarian

(GF) = Gluten Free

**Takoyaki (4pcs) £6.50**  
Dough balls with octopus  
served with mayo & house sauce



**(Chicken Yakitori (4pcs) served warm £6.90**  
Skewers of chicken marinated in yakitori sauce

**Spicy Tofu (V) £6.90**  
Deep fried diced tofu with  
spicy salt & pepper



**Spicy Squid £7.20**  
Deep fried squid rings with spicy salt & pepper



**(Chicken Katsu £5.90**  
Deep fried chicken fillet in breadcrumbs  
served with katsu sauce & shredded cabbage



**Wasabi Prawn (6pcs) £7.20**  
Deep fried king prawn coated with  
wasabi mayo topped with flying fish roe

**Raw beef katsu (8oz) £21.90**  
Deep fried sirloin beef in breadcrumbs served  
with hibachi stone grilled and katsu sauce

**Karaage Crispy Chicken £7.50**  
Japanese crispy fried chicken, bonelless



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# COLD PLATES



**Beef Tataki** £13.90

Seared Scottish fillet steak with mooli, wasabi mayo, garlic crisps and onion salsa



**Tuna Tataki** (GF) £11.90

Seared (bluefin) tuna with homemade spicy miso dressing



**Hamachi Carpaccio** (GF) £12.90

Sliced king fish (yellow tail) with ponzu sauce & grape puree



**Scallop Tataki** (GF) £11.90

Pan seared Scallop with miso dressing

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# TEMPURA



Vegetable (8pcs) (V) £9.90  
Seasonal vegetables

Prawn (5pcs) £10.90



Soft Shell Crab £11.90

# SUSHI

ask for  
gluten free



Sweet Bean Curd (V) £3.90  
 Sweet Egg (V) £3.90  
 Salmon £5.30  
 Tuna (Bluefin) £6.50  
 Prawn £4.80  
 Squid £4.80  
 Surf Clam £4.80  
 Sweet Shrimp £4.80  
 octopus £5.20  
 Eel £6.20  
 Mackerel £4.90  
 Scallop £6.90  
 Yellow tail £7.50  
 Toro (Fatty Tuna) £8.90

## Nigiri

2pcs

£3.90

£3.90

£5.30

£6.50

£4.80

£4.80

£4.80

£4.80

£5.20

## Grilled Nigiri Sashimi

2pcs

£5.50

£6.80

£5.10

£5.10

£6.20

£5.20

£7.20

£7.80

£7.20

£6.20

£5.20

£7.20

£7.80

£9.20

5pcs

£7.90

£9.50

£6.90

£6.50

£6.90

£7.20

£6.50

£6.90

£7.20

£6.20

£6.50

£7.90

£9.90 (3pcs)

£12.90 (3pcs)

Ask for seasonal fish

## Chef selections Sashimi Set

3 kinds Sashimi set (10pcs) £14.20

5 kinds Sashimi set (16pcs) £19.90



# Gunkan

Sushi (2pcs)



Kaiso seaweed (V) £3.90

orange Tobiko Flying fish roe £5.20

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

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

Negi Toro (with spring onion) £6.50

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# Maki

Negi Toro Futomaki (4F) 6pcs £11.50  
Maki with the best part of bluefin tuna tartar with spring onions, shiso & shallots



Avocado (V) (4F) £4.20

Cucumber (V) (4F) £4.20

Takuwan (V) (4F) (Japanese radish pickles) £4.20

Kanpyo (V) (4F) (Japanese gourd pickles) £4.20

Salmon (4F) £4.80

Salmon Avocado (4F) £5.20

Tuna (4F) £5.20

Tuna Avocado (4F) £5.90

Spicy Salmon (with spring onion & tempura flakes) £5.90

Eel & Cucumber £6.20

Spicy Tuna (with spring onion & tempura flakes) £6.50

Hamachi Jalapeños Maki £6.90

Teriyaki Salmon Avocado £7.50

Salmon Panko Maki (deep fried breaded maki) £8.50



# Temaki Sushi

(Hand Roll) with mayo

Mix Vegetables (V) £4.50

Salmon Avocado £5.20

California £5.20

Prawn Tempura & Avocado £5.20

Spicy Salmon £5.20

Spicy Tuna £5.50

Eel & Cucumber £5.80

Soft shell Crab & Avocado £6.50

Negi Toro Temaki £7.50

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) £9.90

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



## Sweet Tofu Roll (V) £9.90

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



## Hana Roll (V) (6pcs) £9.90

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



## (choi-marillo roll (V) £11.90

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



## California Roll £10.90

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



## Crunchy Ebi Roll £10.90

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



## Tokyo Roll £11.50

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



## Dynamite Roll (6pcs) £11.50

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



## Tiger roll (6pcs) £11.50

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



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### Green Dragon Roll £11.90

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



### Crazy Salmon Roll £11.90

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



### Volcano Roll £11.90

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



### Red Dragon Roll £11.90

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



### Rainbow Roll £12.90

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



### Spider Roll £13.90

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



### Unagi Supreme Roll £13.90

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



### Grilled Toro Roll £17.50

Tamago, cucumber, avocado and asparagus topped with grilled tomo

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# Sushi Sets

ask for gluten free



## Hana Set (V) £13.90

6pcs Avocado maki

2pcs Inari Gunkan

6pcs Hana roll

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

## Kenji Sushi Set £18.50

5pcs Nigiri (chef selection)

6pcs Tiger Roll

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



## Classic Sushi Set (GF) 12pcs £13.90

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

6pcs salmon avocado maki

3pcs salmon sashimi

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# Noodle Dishes



**Yaki Udon/Soba**  
Stir-fry Japanese fat white noodle/  
Japanese thin noodle  
in Kenji's house sauce  
Vegetable (v) £10.90  
Chicken £11.90  
Special £13.50  
(chicken, prawn, squid & crab stick)



# Shoyu Ramen

## ラーメン

NOODLES IN LIGHT  
CHICKEN BONE BROTH



### Shoyu Ramen

Light chicken broth with ramen  
noodle, aki-tama soft boiled egg,  
sweet corns, fungus and spring onion

Chashu £12.90

Chicken Kastsu £12.90

Chicken Karaage £12.90

Teriyaki Salmon £14.90



### Crazy Shoyu Ramen

Spicy & light chicken broth with  
ramen noodle, aki-tama soft  
boiled egg, sweet corns, jalapeno,  
fungus and spring onion

(( Chashu £13.90

(( Chicken Kastsu £13.90

(( Chicken Karaage £13.90

(( Teriyaki Salmon £15.90

# Tonkotsu ラーメン

## Ramen 20-HOUR PORK BONE BROTH

### Tonkotsu Ramen

Rich & creamy pork broth with ramen noodle, aki-tama soft boiled egg, sweet corns, fungus and spring onion

(Chashu (Pork Belly) £12.90

(Chicken Katsu £12.90

(Chicken Karaage £12.90

(Teriyaki Salmon £14.90



### Crazy Tonkotsu Ramen

Spicy & creamy pork broth with ramen noodle, aki-tama soft boiled egg, sweet corns, jalapeno, fungus and spring onion

(( Chashu (pork Belly) £13.90

(( Chicken Katsu £13.90

(( Chicken Karaage £13.90

(( Teriyaki Salmon £15.90



# NOODLES IN VEGE BROTH (ask for vegan)

## VEGE RAMEN (V) £11.90

Rich & Creamy Vege Broth in soy milk with Tofu, Soft Boiled Egg, Spring onion, Sweet Corn, Tomato



## CRAZY VEGE RAMEN (V) £12.90

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

extra Ramen £2.00  
extra Soft boiled Egg £1.50  
extra Chasu £3.00

extra Seaweed £1.00  
extra Spring onions £1.00  
extra Chilli oil £1.00

# Rice Dishes



## Katsu Curry Rice

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

Tofu Katsu (V) £10.90

Vegan Tofu (V) £10.90

Pumpkin Croquette (V) £11.50

Chicken Katsu £11.90

Extra Curry Sauce £3.50

# Chirashi Don

Salmon Chirashi Don £14.90

Slices of salmon sashimi on sushi rice



Mixed Chirashi Don £15.90

Variety of raw fish on sushi rice & tobiko



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# Donburi

(Large bowl of rice served with miso soup)



## Chicken Katsu Don £10.90

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



## Teriyaki Chicken (GF) £11.90

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

## Gyu Beef Don £11.90

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



## Teriyaki Salmon (GF) £14.50

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

## Hira Unagi rice £15.50

Grilled marinated eel with fried egg and steamed rice



## Teriyaki Beef (GF) £24.90

Seared dry aged sirloin steak with teriyaki sauce served with miso soup and 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.



## 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.

## 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.



## 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 £4.90

Green tea Mochi £4.90

Vanilla Mochi £4.90

Ask for special dessert of the day

