

Nagomi Sushi

SUSHI PLATTER 寿司盛り合わせ

Salmon lover(4. 11)	17.95
<i>Sashimi 4pcs, Nigiri 4pcs, Salmon & Avocado 4pcs</i>	
Tuna Lover(4)	18.95
<i>Sashimi 4pcs, Nigiri 4pcs, Tuna & Avocado 4pcs</i>	
Nigiri Platter (2.4.14)	16.95
<i>8pcs Chef of Selection Seafood Nigiri</i>	
Vegetarian Platter (6)	15.95
<i>Avocado Hosomaki 8pcs, Cucumber Hosomaki 8pcs</i>	
<i>Sweet Tofu Nigiri 2pcs</i>	
Nagomi Sushi Platter (1.2.4.14)	19.95
<i>Nigiri- Salmon 1pc, Tuna 1pc, Ebi Prawn 1pc, Eel 1pc Salmon Hosomaki 4pcs, Hosomaki Avocado 4pcs Ebi Prawn Tempura & Masago 4pcs</i>	

SPECIAL SUSHI ROLL 特製巻き寿司

Dragon Roll (1.2.3.6.11)	8pcs 19.50	4pcs 10.50
<i>Ebi prawn tempura,avocado,topped with roasted eel,sesame,masago,mayo,eel sauce</i>		
Seafood Futomaki (1.2.4.6.11.14)	8pcs 19.50	4pcs 10.50
<i>Fresh salmon, tuna, ebi prawn, avocado, crab sticks, topped with masago, eel sauce.</i>		
Spider Roll (1.2.3.6.11)		19.50
<i>Soft shell crab tempura,crab steak, topped with masago, eel sauce, mayo.</i>		
Rainbow (1.2.3,4.6.14)		19.50
<i>Crab stick, avocado,cucumber,topped with fresh salmon, tuna, ebi prawn, sliced avocado, masago and eel sauce.</i>		
Tiger Roll (1,2.3.4.11)		19.50
<i>Black tiger prawn tempura, avocado, crab stick, topped with sliced salmon, crispy onion,sesame, wasabi mayo and spicy mayo.</i>		
Sakura Futomaki (1.2.3.4.6.14)		20.50
<i>Pink soy sheets, ebi prawns tempura, fresh salmon, avocado, crab sticks, top with masago spicy mayo.</i>		
Tempura California Roll (1.2.3.4.6.14)		17.50
<i>Fried California roll with tempura batter, topped with masago,mayo,eel sauce.</i>		

OSUSUME NIGIRI おすすめ握り寿司 2 pcs per portion

Sake Salmon(4)	4.80	Maguro Tuna(4)	5.20	Unagi Eel (1.4.6)	5.20
Ebi Prawn (2)	4.80	Ika Squid(14)	4.50	Ania Ebi--Sweet Prawn(2)	4.00
Tako Octopus(14)	4.50	Smoked Salmon(4)	4.80	Masago Gunkan(4.14)	4.50
Wakame Gunkan(11) 4.00					
Nigiri vegan option					
Avocado(VG) 4.00	Asparagus(VG) 4.00	Inari Tofu (VG) 4.00	Cucumber(VG) 4.00		

CLASSIC NORIMAKI 古典のり巻き All sushi rolls are cut into 8 pieces

Vegan Delight(6.7) (VG)	9.50
<i>Asparagus, cucumber, avocado,pickled mooli, top with inori tofu, sesame, vegan mayo.</i>	
California(1.2.3.4.11.14)	9.50
<i>Crab stick, Avocado, Masago & Sesame</i>	
Smoked Salmon, Avocado & Cream Cheese(4.7.11)	9.50
Ebi Prawns Tempura & Masago (1.2.3.4.14)	9.50
<i>Wasabi mayo</i>	
Ebi Prawns & Avocado (2.11)	9.50
Chicken Katsu(1.3.11)	9.50
Salmon & Avocado (4.11)	9.50
Cream Cheese, Salmon & Avocado (4.7.11)	10.50
Tuna & Avocado (4.11)	9.95
Eel & Avocado (4.6.11)	9.50
<i>Eel sauce</i>	
Eel & Cucumber(4.6.11)	9.50
<i>Eel sauce</i>	
Avocado(11)(v)	8.50

Hosomaki Small Roll 細巻 8pcs per portion

Salmon(4)	7.50	Tuna(4)	7.50
Spicy Salmon(4)	7.95	Spicy Tuna(4)	7.95
Avocado(v)	6.00	Cucumber(v)	6.00
Temaki -- Cone sharped hand roll with two fillings			
			6.95

SASHIMI 刺身

Salmon(4) 5pcs	9.50	Tuna(4) 5pcs	10.50	Salmon & Tuna(4) 10 pcs	17.50
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ALLergy
1.Gluten, Wheat 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybean 7.Milk(Dairy) 8.Nuts
9.Celery10.Mustard 11.Sesame Seed 12.Sulphur Dioxide and Sulphites 13.Lupin 14.Molluscs

BENTO 弁当

Stir fried mixed seasonal vegetables, chef’s selection sushi roll 2pcs, Chicken gyoza 3pcs, Yasai (V) gyoza for tofu teriyaki 3pcs, Steamed rice, miso soup.

1. Salmon Teriyaki (1.4.6.11)	14.95
2. Chicken Teriyaki(1.6.11)	14.95
3. Crispy Tofu Teriyaki(1.6.11)	14.95

JAPAS ジャパス

Edamame (6) (v)	6.50
Steamed green soy beans served with Maldon salt.	
Agedashi Tofu (1.6) (v)	7.50
Deep fried tofu served with a sweet soy ginger sauce.	
Ohitashi (Green Salad) (1.6.11) (V)	9.95
Tossed mixed leaves, tender stem broccoli, asparagus, red onion, edamame, grilled tofu with Goma Vinaigrette.	
Chicken Kara Age (1.3.6.7)	8.95
Deep fried chicken pieces marinated with sake, ginger,seasoning, served with homemade spicy mayonnaise.	
Negima Yakitori (1.6.11)	8.95
Grilled chicken thigh with spring onion skewers. Glazed with teriyaki sauce.	
Tonbara Niku(1.6.11)	11.95
Slow-cooked Irish pork belly, marinated with Sansho pepper served with traditional Japanese barbecue sauce, sesame.	
Ebi Katsu(1.2.3.7)	8.95
Crispy breaded tiger prawns served with Yuzu mayo.	
Takoyaki (1.2.6.12.14)	8.95
Grilled octopus balls topped with katsuobushi flakes,sesame seeds, mayo and Eel sauce.	
Ebi Tempura (1.2.3.6.12)	9.95
Black tiger prawns coated in crispy batter. Served with home made shoyu dip.	
Yasai Tempura (1.3.6) (v)	9.50
Aubergines,peppers,tender stem broccoli,courgette coated in crispy batter. Served with home made shoyu dip.	

Bao Bun バオバン

2 pieces per portion

Chilli Chicken Teriyaki Bun (1.6.11)	9.50
Grilled chicken with scallion, red onion,sliced chilli,sesame seeds,teriyaki sauce.	

Duck Black Bean Bun (1.6.11)	9.50
Grilled duck in maple-black bean sauce with scallion, red onion,sesame seeds.	
Aubergine Tempura Mushroom Bun (1 6.11) (v)	9.50
Crispy aubergine tempura with Stir fried mushroom in soy sauce. Top with scallion and sesame seeds.	

Gyoza 餃子

Chicken Gyoza (6pcs) (1.6.11)	8.50
Japanese dumplings filled with chicken and vegetables, home made gyoza dip.	
Pork Gyoza (6pcs) (1.6.11)	8.95
Japanese dumplings filled with Chinese cabbage, served with home made gyoza dip.	
Prawn Gyoza (6pcs) (1.2.6.11)	8.95
Japanese dumplings filled with Chinese cabbage, home made gyoza dip.	
Yasai Gyoza (6pcs) (1.6.11) (v)	8.50
Japanese dumplings filled with mixed vegetables, home made gyoza dip.	

HOUSE SPECIALITIES スペシャル

Speciality dishes served with rice and vegetables.

Chicken Katsu Curry (1.3.6.10)	17.95
Fried breaded chicken breast served with steamed rice, sesame seeds and Japanese curry sauce.	
Tofu Steak (1.6) (V)	16.50
Marinated crispy fried tofu pieces served with stir-fry vegetables, steamed rice, sesame seeds and teriyaki sauce.	
Tatsuta Age (1.3.6)	17.95
Ginger-marinated fried chicken breast served with stir-fry vegetables, steamed rice,sesame seeds and teriyaki sauce.	
Chicken Teriyaki(1.6.11.12)	18.95
Grilled chicken breast served with stir fried seasonal vegetables, steamed rice, sesame seeds and teriyaki sauce.	
Salmon Teriyaki (1.4.6.11.12)	19.95
Grilled salmon served with stir fried seasonal vegetables, steamed rice, sesame seeds and teriyaki sauce.	
8oz Beef Striploin Steak (1.6.11.12)	21.95
Grilled Irish striploin steak served with stir fried seasonal vegetables, teriyaki sauce, steamed rice,sesame seeds. (Please note you will be asked for rare to well done)	
Crispy Duck Black Bean (1.6)	18.95
Grilled half duck served with stir fried seasonal vegetables, steamed rice, sesame seeds and homemade maple black bean sauce.	

WOK 炒め物

Seafood Chahan(1.2.4.6.11.14)	17.95
<i>Egg fried rice with salmon,tuna,prawn, squids, finely diced onion, sweetcorn and broccoli, topped with fried egg, scallion and sesame seeds.</i>	
Nagomi Chahan(1.3.6.11)	17.95
<i>Egg fried rice with chicken,prawns,beef, finely diced onion, sweetcorn, and broccoli, top with fried egg, scallion and sesame seeds.</i>	
Vegetarian Chahan(1.3.6.8.11)	16.95
<i>Egg fried rice with finely diced onion, sweetcorn and broccoli, topped with a fried egg, crispy tofu, cashew nuts, scallion and sesame seeds.</i>	
Yaki Udon(1.2.6.11)	17.25
<i>Lightly curried udon noodles stir-fry with chicken, king prawns, vegetables. Garnished with red pickled ginger, scallion and sesame seeds.</i>	
Seafood Yaki Soba(1.2.3.4.6.11.14)	17.95
<i>Stir fried eggs noodles with salmon, tuna, prawns, squids and seasonal vegetables in homemade yakisoba sauce. Garnished with red pickled ginger, scallion and sesame seeds.</i>	
Duck Yaki Soba(1.3.6.11)	17.95
<i>Stir fried egg noodles with seasonal vegetables in homemade yakisoba sauce. Crispy duck on top, garnished with red pickled ginger, scallion and sesame seeds.</i>	
Nagomi Yaki Soba(1.3.6.11)	17.95
<i>Stir fried egg noodles with chicken, prawns,beef and seasonal vegetables in homemade yakisoba sauce. Garnished with red pickled ginger, scallion and sesame seeds.</i>	
Vegetarian Yaki Soba(1.3.6.8.11)	16.95
<i>Stir fried egg noodle with seasonal vegetables, cashew nuts in homemade yakisoba sauce.Top with crispy tofu, red pickle ginger, scallion and sesame seeds.</i>	

RAMEN ラーメン

Our ramen dishes are served with a soft-boiled egg (without vegan), spring onion, sesame seeds and yakinori seaweed as standard. You can add Rayu Japanese chilli oil in ramen soup as desired.

Vegan Tofu Ramen(1.6)(V)	16 95
<i>Grilled tofu,bamboo shoots,wood ear mushroom,beansprout,sweetcorn,pakchoi served in a miso broth.</i>	
Nagomi Ramen(1.2.3.11)	19.50
<i>Grilled chicken breast,prawns,pork char Shu,crispy tofu,pak choi served in a chicken & pork broth.</i>	

Seafood Ramen(1.3.6.11.14)	18.95
<i>Grilled salmon, prawns,squid,beansprout,pak choi and sliced lemon served in a seafood & miso broth.</i>	
Chicken Ramen(1.3.11)	17.95
<i>Grilled chicken breast,beansprouts,pak choi,bamboo shoots,wood ear mushroom served in a chicken & pork broth.</i>	
Tonkotsu Ramen(1.3.11)	17.95
<i>Pork charshu,beansprouts,wood ear mushrooms,bamboo shoots,pak choi, confit garlic oil served in a chicken & pork broth.</i>	
Duck Miso Ramen(1.3.6.11)	17.95
<i>Grilled duck breast, wood ear mushrooms,bamboo shoots,pak choi,beansprouts served in a miso broth.</i>	
Chilli Beef Ramen(1.3.11)	18.95
<i>Roast and thinly sliced beef,fresh chilli,beansprouts,pak choi,bamboo shoots,wood ear mushroom. Served in a chicken & pork broth.</i>	

Extra Sides & Sauce

Miso Soup	3.00
Fried rice	3.50
Steamed Rice	2.50
Noodles	4.80
Wakame salad	4.50
Pickled ginger	2.00
Wasabi	2.00
Teriyaki Sauce	2.50
Japanese Curry Sauce	2.50
Maple Black Bean Sauce	2.50

ALLergy

1.Gluten, Wheat	2.Crustaceans	3.Eggs	4.Fish	5.Peanuts	6.Soybean
7.Milk (Dairy)	8. Nuts	9.Celery	10.Mustard	11.Sesame Seed	12.Sulphur Dioxide and Sulphites
13.Lupin	14.Molluscs				

White Wines

Las Condes Sauvignon Blanc 2024 Central Valley, Chile, 11.5% abv Fresh tropical fruit and elderflowers meld with floral and citrus flavours.	8 glass /30 Bottle
Renideo Pinot Grigio delle Venezie 2024 Veneto, Italy, 11.0% abv Melon, lemon, apple and pear aroma and flavours with a perfect weight of fruit and a fresh twist of crunchy apple to finish.	8.50 glass /32 Bottle
Castro Martin Albariño 2022 Rias Baixas, Spain, 13.0% abv With a distinct salty minerality, this has an array of pure, clean, pear, peach and a touch of apricot aromas.	49 Bottle
Arnaud et Stephanie Dezat Sancerre 2023 Loire Valley, France, 13.0% abv Harvested at peak maturity has enabled the development of aromas of fresh cut grass, white flowers, citrus and exotic fruits.	67 Bottle

Sparkling Wine

Botter Prosecco DOC Spumante Quadri NV Veneto, Italy, 10.5% abv A delicate and fragrant bouquet, with fruity notes of pears and apple and hints of acacia flowers.	10.5 200ml/49 Bottle
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Red Wines

Las Condes Merlot 2023 Central Valley, Chile, 13.0% abv This generous wine is soft and fruity with berry-like flavours of plums and blackberries. full bodied and well balanced.	8 glass/30 Bottle
Finca Del Rey Tempranillo-Monastrell 2022 Castilla, Spain, 13.5% abv A 50/50 blend of Tempranillo and Monastrell. Bright and clean with intense cherry, hints of strawberry and blackcurrant.	8.50 glass /32 Bottle
Villa Wolf Pinot Noir 2023 Pfalz, Germany, 13.0% abv Lovely pure fruit on the nose and palate. Warm and medium-bodied with dark cherry fruit and a gently spiced mid-palate.	49 Bottle
Boekenhoutskloof Chocolate Block 2023 Swartland, South Africa, 14.0% abv Intense blackberry, bramble, and lavender aromas with other gentle nuances and a dark and brooding nose.	69 Bottle

Cocktails

Kabuki Whisper Fukuoka Amaou strawberry, Lime Juice, coconut water, club soda	11.90
Yuzu Blossom Kyoto Yuzu, Gin, Licor 43, Lime Juice	11.90
Takara Clobber Sho Chiku Bai Kyoto Junmai, Raspberry Syrup, Sherry, Lime, Salt	11.90
Peach Swizzler Gin, Sho Chiku Bai Nigori Silky Mild, Yamanashi white Peach, Lime Juice, Soda water	11.90
Takara Chui-Hi Nihon no Nouen (350ml) Peach, Lemon, Apple, Plum, Grape	7.90

Coffee

Americano	2.90	Matcha Latte	3.80
Flat White	3.40	Mocha	3.80
Cappuccino	3.70	Espresso	2.20
Latte	3.70	Hot Chocolate	3.80

Beer

Tiger	Pint	6.95
Moretti	Pint	6.95
Asahi (300ml)		5.95

Wine list

Japanese sake



Dassai 45

Asahi Brewery / Yamaguchi Pref
Polishing Ratio :45%
Rice: Yamada Nishiki
ABV:16% SMV: Not specied Acidity: Not specified

Rich and fatty among Dassai collection, 50 has gooseberry and lime skin on the nose. Medium body with mild acidity and tropical notes such as pineapple and mango.

300ml/Bottle 29.90



Nanbu Bijin Ginjo "Blue" 720ml 15%

Nanbu Bijin Brewery / Iwate Pref
ABV:15%

Nanbu Bijin Ginjo-Sake is medium body sake. Taste is like a nuts and walnut, Crispy and very easy to drink yet it retains rice aroma. Please enjoy it chilled or warm.

180ml/Carafe 14.90
720ml/Bottle 45.90



Jozen Mizuno Gotoshi White

Shirataki Brewery / Niigata Pref
Polishing Ratio :60%
Rice: Gohyaku Mangoku
ABV:14% SMV:+5 Acidity:1.3

Extremely light, fresh and pure like a water. It has subtle aroma of honeydew melon and green apple. Very easy going with airy texture dancing on the palate. Soft and clean fnish and fleets away.

300ml/Bottle 24.90



Shochikubai Gokai Karakuchi Sake

Takara Brewery / Kyoto Pref
Polishing Ratio : N/A
Rice:N/A
ABV: 15% SMV: +4 Acidity: 1.3

Coffee and caramelised walnuts notes on the palate.Comfortable mouth feeline of tartness and creamytexture with a faint of white jasmine. Quiet yet supportive sake to bring out and enhance the flavour of food.Classic, clean and medium dry.

1.8L / Bottle 59.9
180ml/Carafe 8.50



Shochikubai Kaori Sake

Takara Brewery / Kyoto Pref
Polishing Ration :N/A
RABV:15% SV: 0 Acidity :1.0

Shochikubai Kaori Sake has a delicate and floral aroma that is reminiscent of white flowers and fruit blossoms. This gives the sake a refreshing and pleasant fragrancethat is sure to please the senses.

180ml/Bottle 11.90



Takara Plum Wine

Takara Brewery / Italy
Polishing Ratio : N/A
Fruits :Plum
ABV:12% SMV: N/A Acidity: N/A

Rich and Sweet. Full of Japanese Plum and apricotaroma with mild tartness. it's a Italian white wine basePlum liqueur Serve chilled or on the rocks.

750ml/Bottle 34.90
180ml/Carafe 9.90



Shirakabegura MIO Sparkling Sake

Takara Brewery / Hyogo Pref
Polishing Ratio :60%
Rice: N/A
ABV:5% SMV: -70 Acidity: 4

Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and black berry, This elegant sweet andmellow sparkling sake with light alcohol can be perfect for new generations.

300ml/Bottle 14.90



Nanbu Bijin Tokubetsu Junmai

Nanbu Bjin Brewery/ Iwate Pref
Polishing Ratio:55%
Rice: Gin Otome
ABV:15% SMV:+2 Acidity:1.5

This is a signature sake from Nanbu Bijin.Banana on the nose. Fully rounded texture with light and clean sweetness of melon and pear.Medium body sake with moderate acidity and Umami that make it rich and deep.

300ml/Bottle 29.90



Silky Mild

Takara Brewery / U.S.A
Polishing Ratio : N/A
Rice: California Sake Rice
ABV: 15% SMV: -20 Acidity: N/A

This partially filtered cloudy sake is light and sweet with a hint of honeydew melon,This is the richest cioudy sakefrom Tazaki Portofolio. Great to pair with spicy foods aswell as dessert.

375ml/Bottle 19.90



Shochikubai Kyoto Fushimizu Jitate Junmai - Sake 300ml 13-14%

Takara Brewery / Kyoto Pref
Polishing Ratio :78%
Rice: N/A
ABV:13% SMV: +2 Acidity: 1.3

Brewed with famous Kyoto water, this sake has smoothand light texture. It's a classic sake with woody nose.Very drinkable followed by moderate Umami.

300ml/Bottle 14.90



Shirakabegura Kimoto Junmai

Takara Brewery / Hyogo Pref
Polishing Ratio :70%
Rice: Gohyau Mangoku
ABV:15% SMV: +2 Acidity: 1.2

Banana on the nose. Creamy texture with a pleasant acidity of yogurt.Rich,soft and rounded on the palate with a hint of melon.Silky and smooth finishfollowed by Umami.

This is Kimoto Style.

300ml/Bottle 24.90

Beverage

Still Water (750ml) 5.5

Sparkling Water (750ml) 5.5

Hats Bin Ramune Soda Pop (200ml) 4.5
Normal, Melon, Pineapple

Bottle of Soft Drinks (330ml) 3.5
Coke, Diet coke, Fanta, Fanta zero,7Up
7Up free

All Tea (Pot)

Irish Tea 4.8

Green Tea 4.8

Jasmine Tea 4.8

Mugicha 4.8

Peach Oolong 4.8

Rose Jasmine Tea 4.8

Passion Fruits and Lemon Tea 4.8

Osmanthus and Pear Tea 4.8

Goji Berry and Chrysanthemum Tea 4.8