



Vegan Snacks (all 4 for £10)

Renkon Chips - lotus roots crisps w/ aonori seaweed salt - £3 (vg)

Kyuri Tataki - our signature cucumber pickles w/ sesame oil, soy and vinegar - £3(vg)

Kakuteki - homemade daikon kimchi - £3 (vg)

Edamame Peperoncino - edamame sauteed w/ garlic and chilli - £3 (vg)

(Un)classics

Cauliflower Age - sesame panko crusted deep fried cauliflower w/ miso tahini dip - £5 (vg)

Atsuyakko - tofu, ginger juice, fried garlic, sesame oil, ponzu, pineapple & chilli sauce, black sesame seeds (vg) - £6

Ume Shiso Iwashii - squid ink tempura sardines w/ sour plum, shiso leaves, shichimi salt - £6

Angry Wings - chicken wings with scotch bonnet, aonori, honey & ponzu sauce - £6

Buta Kakuni - braised pork belly & bok choy with English mustard - £7

Japanese Tacos - tuna, avocado, wasabi mayo & micro herbs on crispy gyoza skin - £7

Kaki Fry - panko deep fried oysters w/ Worcestershire and yuzu tartare - £7

Hiroshima Style Okonomiyaki

“There are a few different okonomiyaki styles in different regions in Japan. The most popular and well-known one worldwide is the Osaka-style, which is a more doughy pancake where all the ingredients are mixed into the batter. Hiroshima-style on the other hand is more layered, starting with a thin crepe, house made dried fish mix(except vegetarian okonomiyaki of course), loads of vitamin K boosting cabbages, beanshoots, pork belly, egg noodles, an omelette with sauce, (mayo) and scallions on top.” Fumio Tanga 2017

Pork, kimchi & cheddar - £12

Mentaiko & mochi rice cakes - £12

Stewed beef & jalapeno - £13

Squid & prawn - £14

Shiso pesto, mozzarella & tomato - £12 (v)*

Miso tofu steak, cress & scallion oil - £12 (v)*

*vegan version

Desserts

Sake-kasu & yuzu panna cotta - £4