



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)

Kimchi - homemade nappa cabbages 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)

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

Ume Shiso Iwashi - tempura sardines w/ sour plum, shiso leaves, shichimi salt - **£6**

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

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

Kaki fry - panko deep fried oysters w/ Worcestershire and yuzu tartare - **£7.5**

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**

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

*vegan version can be made with udon noodles instead of egg noodles, no mayo, no cheese and no omelette

Desserts

Japanese pavlova - grilled perssimon, yuzu curd, whipped cream and meringue - **£4.50**