# **Rice & Noodles**

58.	Steamed Jasmine Rice (Vegan)	£3.50
59.	Sticky Rice (Vegan)	£4.00
60.	Egg Fried Rice (V)	£4.00
61.	Spicy Singapore Fried Rice (G, V)	£7.90
62.	Spicy Singapore Rice Noodle (G, V)	£7.90
63.	Nasi Goreng	
	Indonesian Sweet & Spicy Fried Rice with King Prawn (G)	£13.50
65.	Yaki Soba Yellow Egg Noodles stir-fried, Japanese Style	
	Vegetables (G, V)	£7.90
	Chicken (G, V)	£9.50
	King Prawn (G, V)	£12.50
66.	Phad Thai Rice Noodles stir-fried with Tamarin Sauce	
	Tofu ( <i>Gf, V, N</i> )	£8.50
	Chicken (Gf, N)	£10.50
	King Prawn (Gf, N)	£12.90

#### Set Menus

Old Favourites	£58.90
<ul> <li>Crispy Seaweed (G, V)</li> </ul>	For 2 Persons
• Sesame Prawns (G Se)	

- Chicken Satay (G, V)
- Vegetable Spring Rolls (G, V)
- Vegetable Tempura (G, V)
- Beef with Crispy Chilli Coating (G) Chicken with Black Bean Sauce
- Steamed Jasmine Rice (Vegan)

# • Yakitori (G)

- Beef Satay (G, N)
- Potato Cakes (G, V)
- Fish & Prawn Cakes (G)
- Massaman Curry with Soft Shell Tempura (G, N)
- Roasted Duck Slices with Broccoli Tips & Sweet Soybean Glaze (G)
- Steamed Jasmine Rice (Vegan)

#### Whistle Stop Tour

- Japanese Selection:
  Tuna & Salmon Sashimi
- Salmon & Ebi Nigiri
- Soft Shell Crab Sushi Roll (G)
- Roasted Duck with Glazed Honey & Lemon Sauce (G, Se)
- Fusion Indonesian Lamb Rendang
- Pak Choi Stir-Fried with Oyster Sauce
- Steamed Jasmine Rice (Vegan)

#### Sashimi, Nigiri & Sushi Set Menu

- Assorted Sashimi Selection (12 Pieces)
- Assorted Nigiri Selection (8 Pieces)
- Chicken Katsu Roll (8 Pieces)
- Soft Shell Crab Tempura Roll (8 Pieces)

### Sushi & Sashimi Menu

Sushi & Sashimi Menu	
67. Sashimi Slices of raw fish, served with	
Soy Sauce, Wasabi & Pickled Ginger	
Seabass (6 Pieces)	£8.50
Scallop (6 Pieces)	£8.50
Salmon (6 Pieces)	£9.90
Yellowtail (6 Pieces)	£9.90
Tuna (6 Pieces)	£10.90
Assorted Sashimi Selection (12 Pieces)	£19.90
<b>68.</b> Nigiri Sliced raw fish, with a form of Sushi rice below	217.70
Seabass (4 Pieces)	£8.50
Scallop (4 Pieces)	£8.50
Salmon (4 Pieces)	£9.90
Tuna (4 Pieces)	£10.90
Assorted Nigiri Selection (6 Pieces)	£14.90
Sushi Rolls —	
70. Katsu Roll A Sushi roll of Chicken Katsu with Mayonnaise (G	) £8.50
<b>71. Dragon Roll</b> A colourful Sushi Roll with Cucumber,	20.50
Avocado, Ebi Tempura & Homemade Spicy Mayo	
	£10.50
topped with Tobiko (G)	£10.50
<b>72. Tobiko California</b> Tobiko on the outside,	610 50
Cucumber & King Prawn Tempura (G)	£10.50
73. Salmon Avocado Roll	£12.50
74. Salmon California Roll	
A combination of Salmon & Crunchy Asparagus	£12.50
75. Seabass Tempura Roll Consists of Seabass Tempura,	
Avocado & Cucumber with Teriyaki Sauce (G)	£12.50
76. Aromatic Duck Roll Deep-fried Aromatic Duck,	
with Cucumber & topped with Teriyaki Sauce (G, Se)	£12.90
77. Spicy Tuna Roll Tuna, Cucumber, Avocado & Spicy Sauce (G)	£13.50
78. Tuna California Roll Tuna, Asparagus & Mayo (Se)	£13.50
<b>79. Soft Shell Crab Sushi Roll</b> Avocado & Spicy Mayo (G)	£15.50
<b>80. Unagi Roll</b> Grilled Japanese Eel, King Prawn Tempura,	215.50
Cucumber & Unagi Sauce (G, Se)	£16.90
81. Tanoshii Fusion Sushi Roll A combination of Salmon,	210.90
Seabass & Tuna on the outside, with Avocado & Scallop fil	ling
Topped with Caviar (G)	£16.90
82. Cucumber Roll (V)	£5.50
83. Avocado Roll (V)	£6.90
84. Battered Avocado Roll (G, V)	£7.90
85. Sweet Potato Tempura Roll (G, V)	£7.90
86. California Sushi Roll A mixture of Asparagus, pickled Veg	etables,
Avocado, decorated with Sesame Seeds (V, Se)	£8.90
87. Mock Duck Roll (G, V)	£8.90
Allergens: G Contain Gluten GF Gluten Fre	ee

#### Vegetarian Friendly Vegan **N** Contain Nuts **SE** Contain Sesame

Please Note: Not all meat is recommended for specific dishes. As it does not compliment as well

Please Note: All Sushi, except Sashimi contains Japanese Mayonnaise



Pan Asian Cuisine

# Takeaway Menu Sep. 2021 01962 820 288



# **Opening Hours**

Monday Closed Tuesday, Wednesday, Thursday and Sunday 17:30 - 21:30 Friday and Saturday 17:30 - 22:00

# **Delivery Hours evening only**

Free Delivery over £30 within two and a half miles. Please ask if delivery is further. All prices include VAT

For 2 Persons

£54.90

£62.90 For 2 Persons

£68.90

For 2 Persons

AL	opetizers ————————————————————————————————————	
3.	Prawn Crackers (G)	£2.50
4.	Edamame Beans Steamed Green Soy Beans (Vegan)	£5.90
5.	Potato Cakes (G, V)	£6.90
6.	Agedashi Tofu Deep-Fried Tofu in light Tentsuyu Sauce,	
	with Wasabi Topping (G, V)	£6.50
7.	Vegetable Spring Rolls (G, V, Se)	£7.50
8.	Crispy Tofu with Fusion Hoisin Sauce & Sesame Seeds (G, V	
9.	Crispy Seaweed (V, Gf)	£5.50
10.	Tempura A Japanese style frying method	
	Sweet Potato And Pumpkin Tempura (G, V)	£5.90
	Vegetable Tempura (G, V) Mixed deep-fried vegetables	£7.50
	Ebi Tempura (G) Japanese Style King Prawn Tempura Soft Shell Crab Tempura (G)	£8.50 £12.50
11	Sesame Prawns (G, Se)	£8.50
	Fish & Prawn Cakes (Gf)	£7.90
	Chong Qing Chilli Crispy Chicken (G, N)	£7.50
	Satay	27.50
17.	Chicken (G, N)	£7.90
	Beef (G, N)	£9.90
15.	Sweet Szechuan Chicken Strips (G)	£7.50
	Yakitori Grilled Chicken on skewers, in Teriyaki Sauce (G, Se)	£8.50
	Grilled Gyoza Grilled Dumplings served with Ponzu Sauce	
	Vegetable (G, V, Se)	£7.50
	Chicken (G, Se)	£7.90
20.	Steamed Gyoza Steamed Dumplings In Ponzu Sauce	
	Vegetable (G, Vegan, Se)	£7.50
	Prawns (G, Se)	£9.50
22.	Aromatic Crispy Duck	
	Served with Pancake, Hoisin Sauce & Vegetables (G, Se)	C14.00
	1/4 Quarter 1/2 Half	£14.90 £26.90
22		120.90
25.	Aromatic Crispy Mock Duck Served with Pancake, Hoisin Sauce & Vegetables (G, Vegan,	Sel
	<sup>1</sup> 4 Quarter	£14.90
	<sup>1</sup> / <sub>2</sub> Half	£26.90
<b>c</b> -		
24.	Tom Kha Thai Coconut Soup served with your choice of	66.00
	Mushroom (G, V)	£6.90 £7.90
	Chicken (G) King Prawn (G)	£7.90 £9.90
25		
23.		
	Tom Yum Thai Spicy Clear Soup served with your choice o Mushroom (G, V)	f
	Mushroom (G, V) Chicken (G)	f <b>£6.90</b>
	Mushroom (G, V)	f
26.	Mushroom (G, V) Chicken (G)	£6.90 £7.90
	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan)	f £6.90 £7.90 £9.90
Sa	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) ad	£6.90 £7.90 £9.90 £6.90
<b>Sa</b> 27.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) ad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se)	f £6.90 £7.90 £9.90 £6.90 £7.50
<b>Sa</b> 27.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) ad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed	f £6.90 £9.90 £6.90 £7.50 d with
<b>Sa</b> 27. 28.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V)	f £6.90 £7.90 £9.90 £6.90 £7.50
<b>Sa</b> 27. 28.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad	f £6.90 £9.90 £6.90 £7.50 d with
<b>Sa</b> 27. 28.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts,	f £6.90 £9.90 £6.90 £7.50 £7.50 with £9.50
<b>Sa</b> 27. 28. 29.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Ad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass	f £6.90 £9.90 £6.90 £7.50 d with
<b>Sa</b> 27. 28. 29.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Ad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass	f £6.90 £9.90 £6.90 £7.50 £7.50 with £9.50
<b>Sa</b> 27. 28. 29.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass Irries Green Curry Thailand's Favourite Curry!	f £6.90 £9.90 £6.90 £7.50 with £9.50 £10.90
<b>Sa</b> 27. 28. 29.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass Irries Green Curry Thailand's Favourite Curry! Vegetable (Gf, V)	f £6.90 £9.90 £6.90 £7.50 £7.50 £7.50 £10.90 £12.90
<b>Sa</b> 27. 28. 29.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass Irries Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf)	f £6.90 £7.90 £6.90 £7.50 with £9.50 £10.90 £12.90 £13.90
<b>Sa</b> 27. 28. 29. <b>Cu</b> 30.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass Irries Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf)	f £6.90 £9.90 £6.90 £7.50 £7.50 £7.50 £10.90 £12.90
<b>Sa</b> 27. 28. 29. <b>Cu</b> 30.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass Irries Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier	f £6.90 £7.90 £6.90 £7.50 with £9.50 £10.90 £12.90 £13.90
<b>Sa</b> 27. 28. 29. <b>Cu</b> 30.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass Irries Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime	f £6.90 £7.90 £9.90 £6.90 £7.50 with £9.50 £10.90 £12.90 £13.90 £16.50
<b>Sa</b> 27. 28. 29. <b>Cu</b> 30.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass Irries Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf)	f £6.90 £7.90 £6.90 £7.50 with £9.50 £10.90 £12.90 £13.90
<b>Sa</b> 27. 28. 29. <b>Cu</b> 30.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass Irries Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf)	f £6.90 £7.90 £9.90 £6.90 £7.50 with £9.50 £10.90 £12.90 £13.90 £13.90
<b>Sa</b> 27. 28. 29. <b>Cu</b> 30.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass Irries Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf) Grilled Salmon (Gf) Panang Curry A creamy and richer consistency	f £6.90 £7.90 £9.90 £6.90 <b>£7.50</b> with £9.50 £10.90 £12.90 £13.90 £13.90 £13.90 £13.90
<b>Sa</b> 27. 28. 29. <b>Cu</b> 30.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass Irries Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf) Grilled Salmon (Gf) Panang Curry A creamy and richer consistency of Coconut Based Curry with Kaffir Lime Leaf	f £6.90 £7.90 £9.90 £6.90 £7.50 with £9.50 £10.90 £12.90 £13.90 £16.50 £13.90 £16.50
<b>Sa</b> 27. 28. 29. <b>Cu</b> 30.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) <b>lad</b> Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass <b>Irries</b> Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf) Grilled Salmon (Gf) Panang Curry A creamy and richer consistency of Coconut Based Curry with Kaffir Lime Leaf Grilled Chicken (Gf)	f £6.90 £7.90 £9.90 £6.90 £7.50 with £9.50 £10.90 £12.90 £13.90 £13.90 £13.90 £13.90 £13.90
<b>Sa</b> 27. 28. 29. <b>Cu</b> 30.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) <b>lad</b> Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass <b>Irries</b> Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf) Grilled Salmon (Gf) Panang Curry A creamy and richer consistency of Coconut Based Curry with Kaffir Lime Leaf Grilled Chicken (Gf) Pork (Gf)	f £6.90 £7.90 £9.90 £6.90 £7.50 with £9.50 £10.90 £12.90 £13.90 £13.90 £13.90 £13.90 £13.90 £13.90 £13.90
<b>Sa</b> 27. 28. 29. <b>Cu</b> 30.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass Irries Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf) Grilled Salmon (Gf) Panang Curry A creamy and richer consistency of Coconut Based Curry with Kaffir Lime Leaf Grilled Chicken (Gf) Pork (Gf) Prawn (Gf)	f £6.90 £7.90 £9.90 £6.90 £7.50 with £9.50 £10.90 £12.90 £13.90 £13.90 £13.90 £13.90 £13.50 £13.90 £13.90 £13.90 £13.90 £13.90 £13.90
Sa 27. 28. 29. 30. 31. 32.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) <b>lad</b> Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass <b>Irries</b> Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf) Grilled Salmon (Gf) Panang Curry A creamy and richer consistency of Coconut Based Curry with Kaffir Lime Leaf Grilled Chicken (Gf) Pork (Gf) Prawn (Gf) Salmon (Gf)	f £6.90 £7.90 £9.90 £6.90 £7.50 with £9.50 £10.90 £13.90 £13.90 £13.90 £13.90 £13.90 £13.50 £13.90 £13.90 £13.90 £13.90 £13.90 £13.90 £13.90 £13.90 £17.50
Sa 27. 28. 29. 30. 31. 32.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) <b>lad</b> Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass <b>Irries</b> Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf) Grilled Salmon (Gf) Panang Curry A creamy and richer consistency of Coconut Based Curry with Kaffir Lime Leaf Grilled Chicken (Gf) Prawn (Gf) Prawn (Gf) Massaman Curry A Fusion of Thai & Indian Style Curry. The n	f £6.90 £7.90 £9.90 £6.90 £10.90 £10.90 £12.90 £13.90 £13.90 £13.90 £13.50 £13.90 £13.50
Sa 27. 28. 29. 30. 31. 32.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) <b>lad</b> Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass <b>Irries</b> Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf) Grilled Salmon (Gf) Panang Curry A creamy and richer consistency of Coconut Based Curry with Kaffir Lime Leaf Grilled Chicken (Gf) Pork (Gf) Prawn (Gf) Salmon (Gf)	f £6.90 £7.90 £9.90 £6.90 £7.50 with £9.50 £10.90 £13.90 £13.90 £13.90 £13.90 £13.50 £13.90 £13.50 £17.50 £13.90 £13.90 £13.90 £13.90 £13.90 £17.50 £13.90 £13.90 £13.90 £17.50 £13.90 £17.50 £13.90 £17.50 £13.90 £17.50 £13.90 £17.50 £13.90 £17.50 £13.90 £17.50 £13.90 £17.50 £13.90 £17.50 £13.90 £17.50 £13.90 £17.50 £13.90 £17.50 £17.50 £13.90 £17.50 £13.90 £17.50 £13.90 £17.50 £13.90 £17.50 £13.90 £17.50 £13.90 £17.50 £17.50 £13.90 £17.50 £17.50 £17.50 £13.90 £17.50 £17.50 £17.50 £13.90 £17.50 £17.50 £13.90 £17.50 £13.90 £17.50 £13.90
Sa 27. 28. 29. 30. 31. 32.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass Irries Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf) Grilled Salmon (Gf) Panang Curry A creamy and richer consistency of Coconut Based Curry with Kaffir Lime Leaf Grilled Chicken (Gf) Panang Curry A Fusion of Thai & Indian Style Curry. The n out of our Curries, a mixture of Cinnamon, Cloves & Cardamo Vegetables (Gf, V) Grilled Chicken (Gf)	f £6.90 £7.90 £9.90 £6.90 f £7.50 with £9.50 £10.90 £12.90 £13.90 £13.90 £13.90 £13.90 £13.50 £13.90
Sa 27. 28. 29. 30. 31. 32.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) <b>lad</b> Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass <b>Irries</b> Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf) Grilled Salmon (Gf) Panang Curry A creamy and richer consistency of Coconut Based Curry with Kaffir Lime Leaf Grilled Chicken (Gf) Pork (Gf) Prawn (Gf) Massaman Curry A Fusion of Thai & Indian Style Curry. The no out of our Curries, a mixture of Cinnamon, Cloves & Cardamo Vegetables (Gf, V) Grilled Chicken (Gf) Soft Shell Crab (Gf)	f f f f f f f f f f f f f f
Sa 27. 28. 29. 30. 31. 32. 33.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) <b>lad</b> Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass <b>Irries</b> Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf) Grilled Salmon (Gf) Panang Curry A creamy and richer consistency of Coconut Based Curry with Kaffir Lime Leaf Grilled Chicken (Gf) Pork (Gf) Prawn (Gf) Massaman Curry A Fusion of Thai & Indian Style Curry. The n out of our Curries, a mixture of Cinnamon, Cloves & Cardamo Vegetables (Gf, V) Grilled Chicken (Gf) Soft Shell Crab (Gf) Grilled Beef (Gf)	f f6.90 f7.90 f9.90 f6.90 f7.50 f10.90 f10.90 f12.90 f13.90 f16.50 f13.90 f16.50 f13.90 f16.50 f13.90
Sa 27. 28. 29. 30. 31. 32. 33.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) <b>lad</b> Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass <b>Irries</b> Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf) Grilled Chicken (Gf) Panang Curry A creamy and richer consistency of Coconut Based Curry with Kaffir Lime Leaf Grilled Chicken (Gf) Parawn (Gf) Parawn (Gf) Parawn (Gf) Salmon (Gf) Massaman Curry A Fusion of Thai & Indian Style Curry. The n out of our Curries, a mixture of Cinnamon, Cloves & Cardamo Vegetables (Gf, V) Grilled Chicken (Gf) Soft Shell Crab (Gf) Grilled Beef (Gf) Grilled Beef (Gf) Rendang Originating from the Inangkabau Ethnic Group in	f £6.90 £7.90 £9.90 £6.90 £7.50 4 with £9.50 £10.90 £12.90 £13.90 £16.50 £13.90 £13.90 £14.50 £17.50 hildest £13.90 £13.90 £17.50 hildest £13.90 £13.90 £17.50
Sa 27. 28. 29. 30. 31. 32. 33.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) Iad Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass Irries Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf) Grilled Salmon (Gf) Panang Curry A creamy and richer consistency of Coconut Based Curry with Kaffir Lime Leaf Grilled Chicken (Gf) Pork (Gf) Prawn (Gf) Salmon (Gf) Massaman Curry A Fusion of Thai & Indian Style Curry. The m out of our Curries, a mixture of Cinnamon, Cloves & Cardamo Vegetables (Gf, V) Grilled Beef (Gf) Rendang Originating from the Inangkabau Ethnic Group in Indonesia. A combination of Coconut Milk for texture & he	f f f f f f f f f f f f f f
Sa 27. 28. 29. 30. 31. 32. 33.	Mushroom (G, V) Chicken (G) King Prawn (G) Miso Soup With Tofu & Japanese Mushroom (Vegan) <b>lad</b> Goma Wakame Seasoned Seaweed Salad (G, Vegan, Se) Papaya Salad Thai Spicy Fresh Green Papaya Salad, dressed Fresh Lime Juice, Palm Sugar & Peanuts (N, V) Salmon Salad Thai Style Spicy Salmon Salad with poached French Bean & Bean Sprouts, seasoned with Fresh Lime Juice & Lemon Grass <b>Irries</b> Green Curry Thailand's Favourite Curry! Vegetable (Gf, V) Grilled Chicken (Gf) King Prawn (Gf) Red Curry Up with the spice. Slightly spicier with Red Curry Paste, Coconut Milk & Kaffir Lime Grilled Chicken (Gf) Duck (Gf) Grilled Chicken (Gf) Panang Curry A creamy and richer consistency of Coconut Based Curry with Kaffir Lime Leaf Grilled Chicken (Gf) Parawn (Gf) Parawn (Gf) Parawn (Gf) Salmon (Gf) Massaman Curry A Fusion of Thai & Indian Style Curry. The n out of our Curries, a mixture of Cinnamon, Cloves & Cardamo Vegetables (Gf, V) Grilled Chicken (Gf) Soft Shell Crab (Gf) Grilled Beef (Gf) Grilled Beef (Gf) Rendang Originating from the Inangkabau Ethnic Group in	f f f f f f f f f f f f f f

#### Wok & Stir-fried · 35. Black Bean Sauce

55.		
	Seasoned with Green Pepper, Chilli & Black Bean Sauce	
	Chicken (Gf)	£13.90
	Pork (Gf)	£14.50
	King Prawn (Gf)	£16.50
	Grilled Beef (Gf)	£17.50
36.	Sweet & Sour Lightly Battered & deep-fried choice of mea	t.
	Coated in a Sweet & Sour Sauce, with Wok cooked Onion,	
	Pineapple, Red & Green Peppers	
	Mock Duck (Gf, V)	£13.50
	Chicken (Gf)	£13.90
	King Prawn (Gf)	£15.90
27	-	
57.	Basil Stir-fried Thai Basil, Peppers stir-fried with Chilli Paste	
	Sesame Tofu (Gf, Se)	£12.90
	Aubergine (Gf, V)	£12.90
	Pork & Aubergine (Gf)	£14.50
38.	Kung Pao Fusion Spicy Kung Pao with Peanuts	
	Tofu (Gf, V, N)	£12.90
	Chicken (Gf, N)	£13.90
	King Prawn ( <i>Gf</i> , <i>N</i> )	£15.90
20	Teriyaki Stir-fried Oyster Mushroom with Teriyaki Sauce	213.90
39.		C12.00
	Grilled Chicken (G)	£13.90
	Beef (G)	£17.50
40.	Katsu Coated with Japanese Bread Flakes, served with Katsu	Sauce
	Mock Duck (G, V)	£13.50
	Chicken (G)	£13.90
	Pork (G)	£14.50
41	Salt & Spicy Aromatic Salt & Spicy	
	Tofu ( <i>Gf, V</i> )	£12.90
		£12.50
	Calamari (Gf)	
	Seabass (Gf)	£17.50
	Szechuan Spicy Chilli Beef & Poached Bean Sprouts (Gf)	£17.50
43.	Shredded Fillet of Beef Crispy Chilli Coating (Gf)	£17.50
44.	Mock Duck Stir-fried	
	With mixed Japanese Mushroom <b>(G, Vegan)</b>	£13.50
45	Wok-Fried Shitake Mushrooms, Asparagus & Baby Sweet	
	Served With Tentsuyu Sauce (Vegan)	£14.50
	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered,	
	Served With Tentsuyu Sauce ( <i>Vegan</i> ) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic	£14.50
	Served With Tentsuyu Sauce ( <i>Vegan</i> ) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V)	£14.50 £12.90
	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G)	£14.50 £12.90 £15.90
	Served With Tentsuyu Sauce ( <i>Vegan</i> ) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V)	£14.50 £12.90
46.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G)	£14.50 £12.90 £15.90
46. <b>Gr</b>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) illed & Roasted	£14.50 £12.90 £15.90
46. <b>Gr</b>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) illed & Roasted Grilled Tofu & Pak Choi	£14.50 £12.90 £15.90 £17.50
46. <b>Gr</b> 47.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) illed & Roasted Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V)	£14.50 £12.90 £15.90
46. <b>Gr</b> 47.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) illed & Roasted Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura	£14.50 £12.90 £15.90 £17.50
46. <b>Gr</b> 47.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) illed & Roasted Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V)	£14.50 £12.90 £15.90 £17.50
46. <b>Gr</b> 47. 48.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) illed & Roasted Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V)	£14.50 £12.90 £15.90 £17.50 £13.50
46. <b>Gr</b> 47. 48.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) illed & Roasted Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50
46. <b>Gr</b> 47. 48.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) illed & Roasted Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50
46. <b>Gr</b> 47. 48.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) illed & Roasted Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50
46. <b>Gr</b> 47. 48. 49.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50
46. <b>Gr</b> 47. 48. 49.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce,	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50
46. <b>Gr</b> 47. 48. 49.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50
46. <b>Gr</b> 47. 48. 49.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce,	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50
46. <b>Gr</b> 47. 48. 49.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50
46. Gr 47. 48. 49. 50.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.90 £17.90
46. Gr 47. 48. 49. 50.	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.90 £17.90 asabi
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G) Unagi Don Buri Grilled Unagi (Smoked Japanese Eel) with	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50 rice
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> <li>52.</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G) Unagi Don Buri Grilled Unagi (Smoked Japanese Eel) with	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50 rice
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> <li>51.</li> <li>52.</li> <li>Sto</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G) Unagi Don Buri Grilled Unagi (Smoked Japanese Eel) with and Asparagus Tempura (G)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50 rice
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> <li>51.</li> <li>52.</li> <li>Sto</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G) Unagi Don Buri Grilled Unagi (Smoked Japanese Eel) with and Asparagus Tempura (G) Steamed Steamed Seabass wrapped in seaweed	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50 rice £19.50
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> <li>51.</li> <li>52.</li> <li>Sto</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G) Unagi Don Buri Grilled Unagi (Smoked Japanese Eel) with and Asparagus Tempura (G)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50 rice
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> <li>52.</li> <li>51.</li> <li>52.</li> <li>53.</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G) Unagi Don Buri Grilled Unagi (Smoked Japanese Eel) with and Asparagus Tempura (G) Steamed Steamed Seabass wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50 rice £19.50
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> <li>52.</li> <li>51.</li> <li>52.</li> <li>53.</li> <li>Sic</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) illed & Roasted Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G) Unagi Don Buri Grilled Unagi (Smoked Japanese Eel) with and Asparagus Tempura (G) Eteamed Steamed Seabass wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50 rice £19.50 £17.50
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> <li>51.</li> <li>52.</li> <li>51.</li> <li>52.</li> <li>53.</li> <li>53.</li> <li>54.</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G) Unagi Don Buri Grilled Unagi (Smoked Japanese Eel) with and Asparagus Tempura (G) Steamed Steamed Seabass wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) Wok-fried mixed greens (G, Vegan)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50 rice £19.50
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> <li>51.</li> <li>52.</li> <li>51.</li> <li>52.</li> <li>53.</li> <li>53.</li> <li>54.</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G) Unagi Don Buri Grilled Unagi (Smoked Japanese Eel) with and Asparagus Tempura (G) <b>Steamed</b> Steamed Seabass wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) Nok-fried mixed greens (G, Vegan) Pak Choi Wok-fried Pak Choi	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50 rice £19.50 £17.50
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> <li>52.</li> <li>51.</li> <li>52.</li> <li>53.</li> <li>55.</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G) Unagi Don Buri Grilled Unagi (Smoked Japanese Eel) with and Asparagus Tempura (G) <b>Examed</b> Steamed Seabass wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) Vok-fried mixed greens (G, Vegan) Pak Choi Wok-fried Pak Choi with Garlic Oyster Sauce (G, Vegan)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50 rice £19.50 £17.50
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> <li>52.</li> <li>51.</li> <li>52.</li> <li>53.</li> <li>55.</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G) Unagi Don Buri Grilled Unagi (Smoked Japanese Eel) with and Asparagus Tempura (G) Steamed Steamed Seabass wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) <b>Ses</b> Wok-fried mixed greens (G, Vegan) Pak Choi Wok-fried Pak Choi with Garlic Oyster Sauce (G, Vegan) Broccoli Tips Wok-fried young Broccoli Tips	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50 rice £19.50 £17.50
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> <li>52.</li> <li>51.</li> <li>52.</li> <li>53.</li> <li>55.</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G) Unagi Don Buri Grilled Unagi (Smoked Japanese Eel) with and Asparagus Tempura (G) <b>Examed</b> Steamed Seabass wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) Vok-fried mixed greens (G, Vegan) Pak Choi Wok-fried Pak Choi with Garlic Oyster Sauce (G, Vegan)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50 rice £19.50 £17.50
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> <li>52.</li> <li>51.</li> <li>52.</li> <li>53.</li> <li>54.</li> <li>55.</li> <li>56.</li> </ul>	Served With Tentsuyu Sauce (Vegan) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G) Unagi Don Buri Grilled Unagi (Smoked Japanese Eel) with and Asparagus Tempura (G) Steamed Steamed Seabass wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) <b>Ses</b> Wok-fried mixed greens (G, Vegan) Pak Choi Wok-fried Pak Choi with Garlic Oyster Sauce (G, Vegan) Broccoli Tips Wok-fried young Broccoli Tips	£14.50 £12.90 £15.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50 rice £19.50 £17.50 £8.00 £8.00
<ul> <li>46.</li> <li>Gr 47.</li> <li>48.</li> <li>49.</li> <li>50.</li> <li>51.</li> <li>52.</li> <li>51.</li> <li>52.</li> <li>53.</li> <li>54.</li> <li>55.</li> <li>56.</li> </ul>	Served With Tentsuyu Sauce ( <i>Vegan</i> ) Caramel Infused Lightly battered, topped with Caramel Infused Light Soy Sauce & Garlic Aubergine (G, V) King Prawn (G) Seabass (G) <b>illed &amp; Roasted</b> Grilled Tofu & Pak Choi Served with Tangy Japanese Fruit Sauce (G, V) Grilled Mushroom with Asparagus Tempura Served with Wasabi Soy Dressing (G, V) Roasted Duck sliced with Tamarin Sauce (G) Honey & Lemon Sauce (G) Broccoli Tips & Sweet Glazed Beans (G) Sake & Teriyaki Simmered in Sake & Teriyaki Sauce, topped with Asparagus Tempura (G) Grilled Salmon Scallops Grilled Tuna Grilled Tuna & King Oyster Mushroom with W Citrus Soy Dressing, served with Asparagus Tempura (G) Unagi Don Buri Grilled Unagi (Smoked Japanese Eel) with and Asparagus Tempura (G) Steamed Steamed Seabass wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) <b>Steamed Seabass</b> wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) <b>Steamed Seabass</b> wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) <b>Steamed Seabass</b> wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) <b>Steamed Seabass</b> wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) <b>Steamed Seabass</b> wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) <b>Steamed Seabass</b> wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) <b>Steamed Seabass</b> wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) <b>Steamed Seabass</b> wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) <b>Steamed Seabass</b> wrapped in seaweed and asparagus, served with Tentsuyu Dressing (G) <b>Steamed Seabass</b> wrapped in seaweed and asparagus, served (G, Vegan) <b>Broccoli Tips</b> Wok-fried Pak Choi with Garlic Oyster Sauce (G, Vegan) Broccoli Tips Wok-fried young Broccoli Tips with Ginger & Garlic (G, Vegan)	£14.50 £12.90 £15.90 £17.50 £13.50 £14.50 £16.50 £16.50 £16.50 £16.90 £17.90 asabi £18.50 rice £19.50 £17.50 £8.00 £8.00