

Lunch Menu (wednesdays - sundays)

(G) is *gluten free* (G)* is *gluten free ON REQUEST* (V) indicates suitable for vegetarians
 (P) indicates suitable for pescatarians (fish eating vegetarians) (P)* indicates *vegetarian ON REQUEST*
 our menu descriptions are brief, so please ask for more details, particularly if you have any food allergies

chicken kara-age チキンからあげ定食

fresh chicken breast chunks, marinated in soy and ginger, and deep fried, served with rice and miso soup £13.00

pescatarian yasai tofu itame とうふ入りやさしいため定食 (gluten free)

mixed vegetables with Japanese stock seasoning and stir fried with tofu chunks, served with rice and miso soup £11.00 (G)(P)

vegetarian yasai tofu itame as above using *vegetarian stock*, served with rice and *vegetarian miso soup* £11.00 (G)(V)

chicken katsu / pork tonkatsu チキンかつ定食 (又はとんかつ定食)

fresh chicken breast fillet (or pork loin cutlet) in breadcrumbs, deep fried, with rice, miso soup and a fruity dipping sauce £13.00

salmon teri “えだまめ風” サーモンてり定食

fresh salmon fillets, marinated and poached in “edamame-style” teriyaki sauce, served with rice and miso soup £16.50 (P)

pork CURRY / chicken CURRY カツカレー (又はチキンカツカレー) (みそ汁付)

breaded pork cutlet (or chicken breast) deep fried, on rice with our tasty home-made *pork curry sauce*, served with miso soup £13.00

pork/chicken shoyu ramen しょうゆラーメン (又はチキンからあげしょうゆラーメン)

fresh wheat noodles, chunks of pork (or deep fried chicken breast), bamboo shoots, and leeks in a large bowl of soy based broth £12.00

pork/chicken miso ramen (spicy, mild spicy + £1.00) みそ又はスパイシーみそラーメン *veggie version (with tofu)* £13.00 (V)

wheat noodles, seasoned minced pork (or chicken), mange tout, corn, carrots, bamboo shoots in large bowl of miso based broth £13.00

pork/chicken yakisoba (stir fried noodles) やきそば (みそ汁付) *veggie (with tofu and vegetarian miso soup)* £13.00 (V)

wheat soba noodles, stir fried with mixed vegetables, seaweed powder, pickled ginger, dried fish flakes, and served with miso soup *pescatarian version (with tofu, fish flakes and soup)* £13.00 (P)
meat versions (with seasoned slices of pork or chicken) £13.00

side orders

edamame (G) (V)	えだまめ	delicious and addictive green baby soy beans, <i>our signature dish</i>	£4.50
tsukemono (G)* (V)	つけもの	mixed pickled vegetables, a crunchy accompaniment to your meal	£4.50
natto (G)* (P)*	ねぎなっとう	sticky, fermented soy beans, topped with chopped leeks - an acquired taste for some	£3.00
rice (G) (V)	ごはん	bowl of japanese ‘sticky’ rice.....	£3.50
miso soup (G)* (P)*	みそしる	traditional home-made miso soup, (<i>veggie version</i> available).....	£3.50

drinks

beers ビール *served ice cold with frosted glasses*

asahi “super dry” 5.0% abv	can (330ml)	£4.50
kirin “ichiban shibori” 5.0% abv	bottle (330ml)	£4.50
asahi “super dry” <i>zero alcohol</i> 0.0% abv	can (330ml)	£4.50

wines ワイン

choya 10% abv	fruity and aromatic Japanese-style plum wine	shot glass (50ml)	£3.00	bottle (750ml)	£30.00
ozeki umeshu 14.5% abv	plum wine imported from Japan, sweeter than choya	shot glass (50ml)	£3.00	bottle (720ml)	£30.00
red // white	good quality house wines at modest prices	glass (175ml)	£4.50	bottle (750ml)	£18.00

sake 酒 rice wine

sake (house) 15% abv *erved warm* in *tokkuri* flasks, you drink from tiny *ochoko* cups *small (125ml) / large (250ml)* £7.00 / £12.00
 we also have *SUPERIOR sake* eg. MIO sparkling (*chilled*), Hakutsuru draft (*chilled*), Kikumasure Premium (*warm*)

soft drink *all cold soft drinks are served with ice unless otherwise requested*

coca cola, diet coke, sprite, orange juice, apple juice	£3.00
iced tea (lemon, raspberry or peach flavours)	£3.00
mineral water - sparkling / still (500ml bottle)	£3.00
oolong cha imported tea from japan, served cold	£3.00
ramune soda various flavours subject to availability (original, water melon, yuzu, strawberry, lychee) - from Japan, in its distinctive bottle	£3.00
houji cha toasted green tea, served hot	£1.00