

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 £11.00

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 £10.00 (G)(P)

vegetarian yasai tofu itame as above using *vegetarian stock*, served with rice and *vegetarian miso soup* £10.00 (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 £12.00

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 £15.00 (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 £12.00

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 £11.00

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)* £12.00 (V)

wheat noodles, seasoned minced pork (or chicken), mange tout, corn, carrots, bamboo shoots in large bowl of miso based broth £12.00

pork/chicken yakisoba (stir fried noodles) やきそば (みそ汁付) *veggie (with tofu and vegetarian miso soup)* £12.00 (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)* £12.00 (P)
meat versions (with seasoned slices of pork or chicken) £12.00

side orders (all £3.00)

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

drinks

beers ビール *served ice cold with frosted glasses*

asahi “super dry” 5.2% abv	can (330ml)	£4.00
kirin “ichiban shibori” 4.6% abv	bottle (330ml)	£4.00
asahi “super dry” <i>zero alcohol</i> 0.0% abv	can (330ml)	£4.00

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 12% abv	good quality house wines at modest prices	glass (175ml) £4.00	bottle (750ml) £16.00

sake 酒 rice wine

sake (house) 15% abv *serve warm* in *tokkuri* flasks, you drink from tiny *ochoko* cups *small (125ml) / large (250ml)* £6.00 / £11.00
 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	£2.50
iced tea (lemon, raspberry or peach flavours)	£2.50
mineral water - sparkling / still (500ml bottle) £2.50	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