

SOY  
SEAFOOD &  
SUSHI BAR

**MENU**

**PLEASE NOTE WE WILL ADD A 10% TEAM REWARD TO YOUR BILL  
AND BE ASSURED 100% WILL BE SHARED WITH TODAY'S STAFF**

**FOOD ALLERGY NOTICE. \*Please notify a member of staff if you have any allergies or dietary requirements**

*Our kitchen tries its best to reduce the risk of cross-contamination and provide its customers all dietary and ingredient information they require in good faith, however we cannot guarantee this and do not accept any liability in this regard. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.*

# BRUNCH

11AM - 2.30PM

## MISO SOUP

Tofu, spring onions, seaweed, chili **9.00** | Chicken or vegetables **11.00** | Beef or salmon **16.00**

## GRILLED SOURDOUGH

Smashed avocado tomato salsa

**10.00**

Add: smoked salmon, king prawns, grilled tofu, poached egg **4.00**

## KATSU CHICKEN BURGER

Asian slaw, panko chicken breast, chips, brioche bun

**15.00**

## SMOKED GRILLED TOFU BURGER

Asian slaw, tofu, chips, brioche bun

**14.50**

## OKONOMIYAKI PANCAKE

Napa cabbage, pickled ginger, pork belly, kenko mayonnaise

**14.00**

## CAJUN CHICKEN WRAP

Peppers, onion, grilled wrap

**11.20**

## TERIYAKI MARINATED SALMON FILLET

Basmati rice, soy sauce, eggs, pak choi, sesame seeds, teriyaki dressing

**16.00**

## TERIYAKI BEEF SALAD

Mixed leaves, sesame seeds, minute steak, cherry tomatoes, cucumber, teriyaki dressing

**14.00**

## HARUSAME SALAD

Glass noodles, carrot, cucumber, wakame seaweed, sesame seeds, soy sauce vinaigrette

**13.00**

# DINNER

6PM - 9.30PM

## STARTERS

### MISO SOUP

Tofu, spring onions, seaweed, chili

**9.00**

Chicken or vegetables

**11.00**

Beef or salmon

**16.00**

### KIMCHI

Tartare of salmon, tuna, seabass marinated in a kimchi sauce  
(citrus and Japanese spices)

**11.50**

### CARPACCIO

Assorted thin slices of fish marinated in soy sauce, sesame oil

**12.00**

### YUZU SCALLOPS

Wakame seaweed, soy sauce dressing

**12.00**

### GYOZA

Steamed or fried with mango soy sauce

**9.00**

### TATAKI

Seared tuna or salmon, marinated in ponzu and teriyaki sauce,  
crispy onion, sesame seeds

Salmon **11.50** | Tuna **12.00**

### TUNA TARTARE

Tuna tartare marinated with Japanese dressing, sesame  
oil served on a bed of seaweed salad

**13.00**

### MIX OF NIGIRI (8pcs)

**11.00**

### TIGER PRAWNS AND PIQUILLO PEPPER PURE

Chargrilled sourdough, prawns, tomato, piquillo pepper

**11.00**

### CHICKEN SATAY WITH A PEANUT SAUCE

Peanuts, chilli, coriander, coconut milk

**12.00**

### FRIED RICE BALLS WITH SWEET CHILLI & MANGO SAUCE

Sweet chilli, mango, coriander, panko breadcrumb, pickled  
vegetables

**10.00**

### PAN FRIED SCALLOPS

With belly pork slow cooked in soya sauce, apple ginger puree

or

With spicy Japanese mayo, salmon eggs, pickled ginger

**14.00**

## MAINS

### FROM THE GRILL

All steaks served with chips and baby leaf salad  
Add: Portobello mushroom or grilled cherry tomatoes on the vine **4.00**  
Choice of sauce: red wine jus, bearnaise, peppercorn sauce, garlic butter

**T bone steak 28.00 | Dry aged sirloin steak 29.00 | Rib eye steak 30.00 (280g/10oz)**

### BEEF FILLET

Pomme fondant, heritage baby carrots, red wine jus

**33.50**

### TERIYAKI MARINATED SALMON FILLET

Basmati rice, soy sauce, eggs, pak choi, sesame seeds, teriyaki dressing

**16.00**

### PAN FRIED SEABASS

Celeriac pure, pak choi, Japanese garlic butter sauce

**26.95**

### SEAFOOD UDON STIR FRY

Prawns, octopus, squid, mussels, scallops, oyster sauce, sesame seeds

**25.00**

### PORTOBELLO MUSHROOM

Matcha mash potatoes, sauteed chicory, blue cheese

**22.00**

### TERIYAKI BEEF SALAD

Mixed leaves, sesame seeds, minute steak, cherry tomatoes, cucumber, teriyaki dressing

**14.00**

### HARUSAME SALAD

Glass noodles, carrot, cucumber, wakame seaweed, sesame seeds, soy sauce vinaigrette

**13.00**

### PORK RAMEN

Soy kaeshi, miso broth, marinated soft boiled egg, homemade noodles, spring onion, pickled ginger

**16.00**

### SIDES:

Chips **4.95** | Sweet potato fries **4.50** | Parmesan and truffle oil chips **6.95**  
House salad **3.50** | Jersey Royals **4.95** | Basmati Rice **5.65** | Edamame Beans **4.50**

# SUSHI

12PM - 2:30PM | 6PM - 9:30PM

## SASHIMI 4 PIECES

<b>TUNA</b>	6.00
<b>SALMON</b>	6.00
<b>SABA</b> (marinated mackerel)	6.00
<b>SEABASS</b>	6.00
<b>HAMACHI</b> (yellow tail)	6.50
<b>SCALLOPS</b>	6.50
<b>TAKO</b> (octopus)	6.50
<b>PRAWN</b>	6.00
<b>MIXED SASHIMI</b> (16 pcs)	23.00

## NIGIRI 3 PIECES

<b>TUNA</b>	6.00
<b>SALMON</b>	5.50
<b>SEABASS</b>	5.50
<b>HAMACHI</b> (yellow tail)	6.00
<b>SCALLOPS</b>	6.00
<b>TAKO</b> (octopus)	6.00
<b>PRAWN</b>	6.00

## FUTOMAKI 6 PIECES

<b>TEMPURA FUTOMAKI</b>	16.50
Tempura prawn, tobiko, cucumber, avocado, Japanese mayonnaise	
<b>SEAFOOD ROLL</b>	17.00
Salmon, tuna, crab, cucumber, avocado, Japanese mayonnaise, and salmon caviar on top	
<b>SOFTSHELL CRAB FUTOMAKI</b>	14.50
Avocado, tobiko, tempura softshell crab, lettuce leaves and spicy miso sauce	

## SPECIAL ROLLS 8 PIECES

<b>AKANORI</b>	16.50
Salmon, fresh mango, sweet potato puree, tempura wakame, teriyaki sauce	
<b>SPIDER</b>	18.00
Soft-shell crab, avocado, asparagus, Japanese mayonnaise, cucumber, tobiko	
<b>DRAGON</b>	16.00
Tempura prawn, cucumber, Japanese mayonnaise, avocado	
<b>SOY SIGNATURE</b>	18.50
Tempura prawn, slices of salmon, black caviar, teriyaki sauce	
<b>VOLCANO</b>	17.50
King prawn tempura, avocado, wrapped with unagi eel, mango sauce, unagi sauce	
<b>SURF &amp; TURF</b>	17.50
Steak, chargrilled tiger prawns, spring onion, cucumber, truffle sauce	

## URAMAKI 8 PIECES

<b>CRAZY TUNA OR SALMON</b> (GF)	15.00
Spicy tartare of tuna or salmon spring onion, siracha sauce	
<b>SALMON AVOCADO</b> (GF)	15.00
With sesame seeds	
<b>CALIFORNIA</b>	16.00
Fresh crab meat, cucumber, avocado, Japanese mayonnaise, tobiko	
<b>KAMO</b>	16.00
Shredded aromatic crispy duck, spring onion, cucumber, unagi sauce	
<b>VEGAN</b>	13.00
Made to your taste	

## CRISPY ROLL

<b>TATAKI BEEF</b> (6 pcs)	15.00
Grilled beef, cucumber, spring onion, truffle mayonnaise, teriyaki sauce	
<b>CHIKEN TERIYAKI</b> (6 pcs)	14.00
Grilled chicken, cucumber, spring onion and teriyaki sauce on top	
<b>SAKE MAKI</b> (8 pcs)	16.00
Salmon, cream cheese, strawberries, teriyaki sauce	
<b>HURAMAKI SPRING ROLL</b> (pcs)	16.50
Salmon, cream cheese, grilled prawn, sweet chillies, chives, teriyaki sauce	
<b>CRISPY KAIZEN</b> (6 pcs)	16.00
Prawn, avocado, teriyaki sauce, bonito flakes	

## POKE BOWLS

### SOY POKE 17.00

Rice, tartare of salmon, tuna, bass, avocado, cucumber, chef's wakame, edamame beans, citrus ponzu sauce served on the dish

### YASAI VEGETABLE POKE (V/VG) 14.50

Rice, avocado, cucumber, chef's wakame, edamame beans, citrus. Ponzu sauce served on the dish

## OMAKASE CHEFS' CHOICE

(40 pcs, min 2 people) **35.00 per person**

Let our experienced sushi chefs surprise you with their wonderful imaginative creations.

**"Be patient – it's worth it!"**

# DESSERTS

## CHOCOLATE AND HAZELNUT CRUMBLE TART

Carmelita ice cream

9.00

## MATCHA CRÈME BRULLE

Raspberry coulis

8.00

## ASSORTED CHEESE PLATTER

Grapes, onion chutney, celery sticks, crackers

9.00

## MOVENPICK ICE CREAM

A choice of:

Swiss chocolate

Pistachio

Strawberry

Vanilla

Passion fruit and mango

Raspberry sorbet

2.00 scoop



# DRINKS MENU



# WINES AROUND THE WORLD

## PREMIUM SPARKLING WINE

Ferrari Brut Blanc de Blancs 37.50

## PREMIUM CHAMPAGNE

Laurent Perrier Brut "La Cuvee" 59.50

Tattinger Brut 62.00

Veuve Cliquot Brut 69.00

Laurent Perrier 85.00

Dom Pérignon 240.00

## WHITE WINE

Ponte Pinot Griggio, ITA 27.50

The Chenin Blanc "The Pavillion", SA 29.50

Chardonnay Coteaux de L' Ardeche Louis Latour, FRA 29.50

Pinot Griggio Il Caggio, ITA 27.50

Sauvignon Blanc, "Waipara Hills, NZ 30.50

Tenimenti Ca' Bianca Gavi, ITA 30.50

Sauvignon Blanc "Rapapaura", NZ 37.50

Macon Lugny Les Charmes Cavi DeLugny, FRA 42.50

Sancerre Clos De Bouffants, FRA 39.50

Albarino Bernon Bodegas Aquitania, ESP 32.50

## RED WINE

Merlot, Classic Series, Montes, CL 29.50

Marques De Caceres, Crianza, ESP 30.50

Malbec Melgoias, ARG 37.50

Rioja La Bascula, ESP 37.50

Pinot Noir, Valmoissine, Louis Latour, FRA 34.50

Cheval Noir, Saint Emilion, FRA 43.50

Chateaufort De Pape, FRA 37.50

The Pastor's Blend (Bordeaux Blend), SA 36.50

Shiraz "Gravel Track" Barossa Valley Co, AUS 37.50

Amarone della Valpolicella, Villa Belvedere, ITA 49.50

## ROSÉ WINE

Pinot Griggio, Il Caggio, ITA 27.50

Rosado, Bodega Muga, ESP 33.50

Whispering Angel, Caves d'Esclans, Provence, FRA 37.50

## SAKE

from 9.70

# SOY WINE LIST

## CHAMPAGNE

Forget Brimont Brut 125ml 11.00 / 750ml - 52.00

Forget Brimont Rosé 125ml 11.00 / 750ml - 52.00

## SPARKLING WINE

Ponte Brut Extra Dry 200ml - 9.50 / 750ml - 29.00

Ponte Brut Rosé 200ml - 9.50 / 750ml - 29.00

## WHITE WINE

Sauvignon Blanc l'Or du Sud 175ml - 6.60 / 250ml - 7.90 / 750ml - 24.50

Chardonnay 175ml - 6.60 / 250 ml - 7.90 / 750ml - 24.50

Pinot Griggio 175ml - 6.60 / 250 ml - 7.90 / 750ml - 24.50

## RED WINE

Merlot l'Or du Sud 175ml - 6.60 / 250ml - 7.90 / 750ml - 24.50

Cabernet Sauvignon l'Or du Sud 175ml - 6.60 / 250ml - 7.90 / 750ml - 24.50

## ROSE WINE

Syrah Rose l'Or du Sud 175ml - 6.60 / 250ml - 7.90 / 750ml - 24.50

Diamarine Provence Rosé 175ml - 6.60 / 250ml - 7.90 / 750ml - 24.50

# COCKTAILS

12.00

## SUIKA MARTINI

Vodka, fresh watermelon, melon liquor, lemon sugar syrup, fresh lemon

## KUMO KUMO

Hazelnut liquor, almonds, cream, vanilla vodka, candy floss cloud

## RAZUBERI

Raspberry vodka, Chambord, pineapple juice, fresh lemon, egg white

## KOHI MARTINI

Vodka, coffee, liquor caramel, espresso

## YOUZU SOUR

Seville gin, Japanese orange sake, fresh lemon syrup de agave, egg white

## PLUM FIZZ

Plum Sake, champagne, violet gin

## PASSION FRUIT MOJITO

Rum, passion fruit pure, passion fruit liquor, mint, limes

## MOJITO ROYALE

Spiced rum, champagne, mint, limes, soda water

## HIBIKI FASHION

Japanese single malt, aromatic bitters, caramel syrup

# BEERS & CIDERS

<b>Peroni</b>	4.90
<b>Estrella Damn</b>	4.90
<b>Corona</b>	4.90
<b>Liberation Ale Bottle</b>	5.80
<b>Old Mout Pomegranate</b>	5.40
<b>Old Mout Kiwi &amp; Lime</b>	5.40
<b>Waverider Pale Ale</b>	5.40
<b>Thatchers Gold</b>	5.20
<b>Guinness</b>	5.10
<b>San Miguel</b>	5.90
<b>Asahi</b>	5.90

# MIXERS 200ML

<b>Coca Cola</b>	2.60
<b>Tonic</b>	2.60
<b>Fevertree Tonic</b>	2.90
<b>Fevertree Slim Tonic</b>	2.90
<b>Fevertree Aromatic Tonic</b>	3.00
<b>Fevertree Elderflower Tonic</b>	3.00
<b>Slim Tonic</b>	2.60
<b>Lemonade</b>	2.60
<b>Ginger Ale</b>	2.60
<b>Bitter Lemon</b>	2.60
<b>Ginger Beer</b>	2.60
<b>Small Sparkling Filter Water</b>	2.50
<b>Large Sparkling Filter Water</b>	3.50
<b>Small Still Filter Water</b>	2.50
<b>Large Still Filter Water</b>	3.50
<b>Fanta</b>	2.60
<b>J2O</b>	2.95
<b>Red Bull</b>	3.30
<b>Orange Juice Lemonade</b>	2.50
<b>Cordial and Soda</b>	1.60
<b>Cordial and Lemonade</b>	1.60
<b>Orange Juice</b>	2.80
<b>Tomato Juice</b>	2.80
<b>Cranberry Juice</b>	2.80
<b>Pineapple Juice</b>	2.80
<b>Dash Lime / Dash Blackcurrant</b>	0.80
<b>Dash Coke / Dash Lemonade</b>	0.80
<b>Dash Soda</b>	0.40

# WHISKY & LIQUEURS 25ML

<b>Famous grouse</b>	4.40
<b>Bells</b>	4.40
<b>Teachers</b>	4.40
<b>Glenmorangie</b>	5.20
<b>Glenfiddich 12 Y.O.</b>	5.20
<b>Talisker 10 Y.O.</b>	5.40
<b>Johnnie Walker Black</b>	4.90
<b>Yamazaki Distillers Reserve</b>	6.80
<b>Toki Japanese Whisky</b>	5.20
<b>Hakushu - Distiller reserve</b>	7.20
<b>Jameson's</b>	4.60
<b>Jack Daniels Tennessy</b>	4.80
<b>Maker's Mark</b>	5.20
<b>Wild Turkey</b>	4.90
<b>Canadian Club</b>	4.40
<b>Southern Comfort</b>	4.60
<b>Drambuie</b>	4.60
<b>Glavva</b>	4.60

# GIN 25ML

<b>Gordon Gin</b>	4.40
<b>Gordon Pink Gin</b>	4.40
<b>Hendrick</b>	5.20
<b>Bombay Sapphire</b>	4.60
<b>Monkey 47</b>	5.60

# VODKA 25ML

<b>Smirnoff</b>	4.40
<b>Smirnoff Vanilla</b>	4.50
<b>Smirnoff Citron</b>	4.50
<b>Ciroc</b>	5.40
<b>Grey Goose</b>	5.40
<b>Belvedere</b>	5.40

# TEQUILA 25ML

<b>Jose Cuervo Especial</b>	4.60
<b>Patron XO Silver</b>	5.60

## RUM 25ML

Bacardi	4.40
Captain Morgan Dark rum	4.60
Captain Morgan Spiced rum	4.60
Malibu	4.40
Lambs' Navy Rum	4.60
Kraken Rum	4.80
Havana Club Especial 7 Y.O.	4.90
Appleton Estate Signature	5.60
Diplomatico	6.40

## COGNAC & BRANDY 25ML

Courvoisier VS	5.20
Hennessy VSOP	5.40
Calvados	5.20
Jersey Apple Brandy	5.20

## LIQUEURS 25ML

Disaronno Amaretto	4.80
Archer's Peach Schnapps	4.80
Baileys	4.80
Chambord	4.80
Cointreau	4.80
Grand Marnier	5.20
Jagermeister	4.80
Kahlua	4.80
Sambuca Classic	4.60
Sambuca Black	4.60
Tia Maria	4.80
Passoa	4.60
Cream de Cassis	4.70
Cream de Menthe	4.60

## PORT & SHERRY 50ML

Port	5.40
Sherry	5.40

# APERITIF & DIGESTIVE 50ML

<b>Martini - Dry, Bianco, Rosso</b>	5.20
<b>Aperol</b>	5.20
<b>Pimm's</b>	5.20
<b>Campari</b>	5.20
<b>Pernod</b>	6.40
<b>Ricard</b>	6.40

## COFFEES

<b>White Coffee</b>	2.70
<b>Espresso</b>	2.10
<b>Double Espresso</b>	3.00
<b>Cappuccino</b>	2.85
<b>Americano</b>	2.40
<b>Café Latte</b>	3.00
<b>Macchiato</b>	2.10
<b>Decaffeinated Coffee</b>	2.40
<b>Hot Chocolate</b>	3.00
<b>Liqueur Coffees</b>	<i>From 8.50</i>

## TEAS BY THE POT

*From 2.70*

<b>English Breakfast</b>
<b>Earl Grey</b>
<b>Peppermint</b>
<b>Green Tea</b>
<b>Jasmine</b>
<b>Apple and Ginger</b>
<b>Camomile</b>
<b>Blossom</b>
<b>Lemon Grass &amp; Ginger</b>