STARTERS

FISH CARPACCIO (GF)		CHICKEN YAKKITORI	
Assorted thin pieces of fish and shellfish marinated in miso sauce	12.00	Spring onion, ginger, pure teriyaki sauce, sesame seeds and coriander	11.00
TATAKI		BEEF YAKATORI	
Seared tuna or salmon on a bed of fresh daikon, onion chutney, tosa soy sauce		Spring onion, ginger, pure teriyaki sauce, sesame seeds and coriander	12.00
Salmon Tuna	11.50 12.00	PRAWNS	
		Fried with crispy Japanese breadcrumbs, mango dress	sing
CRISPY CHILL SQUID		Panko	10.00
Roasted garlic, spring onions, fried fresh chillies, sweet chilli mayo	10.50	Rock Tempura	10.00
		CARAMELISED STICKY BABY RIBS	
KARAAGE CHICKEN Crispy chicken wings, spiced sesame, soy sauce	9.50	Crunchy garlic, chilli, coriander	10.50
OVOTA (AN)		KIMCHI (GF)	
GYOZA (4 Pieces)		Tartare of salmon, tuna, seabass marinated	
Steamed Japanese dumplings served grilled with a tasty dipping sauce		in a kimchi sauce (citrus and Japanese spices)	11.50
Vegetable (v/vg)	9.00	HIRATA STEAMED BUN	
Pork	9.50	Crispy pork belly in a white fluffy Asian bun, cucumber,	
Duck	9.95	celery, shredded spring onions, Japanese mayonnaise	9.50
		JERSEY HAND DIVED SCALLOPS (mo/f)	
		Chargrilled scallops lemon garlic butter	
		chilli micro-coriander	12.00

OYSTERS & MUSSELS

NOODLES

14:50	KING PRAWN PORK & PRAWN CHICKEN	14.50 12.50 11.50
	YASAI (VG)	10.50
14:95	⊙ EGG NOODLES	
	KING PRAWN	14.50
14:95	PORK & PRAWN CHICKEN	12.50 11.50
	YASAI (VG)	10.50
11:00 16.00		
	14:95 14:95	KING PRAWN PORK & PRAWN CHICKEN YASAI (VG) 14:95 © EGG NOODLES KING PRAWN PORK & PRAWN CHICKEN YASAI (VG) 11:00

C - Celery / G - Gluen / CR - Crustaceans / E - Egg / F - Fish / L - Lupin / M - Milk / MC - Molluscs / MU - Mustard / N - Nuts / P - Peanuts / S - Sesame Seeds / SO - Soya / SU - Sulphur Dioxide

SUSHI

ITALIAN ROLL

Seared Salmon tartare, cream cheese, teryaki sauce, lemon zest, togarashi.

© CACHIMI (A Digage)		Q IIDAMAVI (8 Biogga)	
◆ SASHIMI (4 Pieces) TUNA	6.00	⊙ URAMAKI (8 Pieces)	
SALMON	6.00	CRAZY TUNA OR SALMON (GF)	
SABA (marinated mackerel)	6.00	Spicy tartare of tuna or salmon spring onion,	15.00
SEABASS	6.00	siracha sauce	15.00
SCALLOPS	6.50	SALMON AVOCADO (GF)	
TAKO (octopus)	6.50	With sesame seeds	15.00
PRAWN	6.00		
MIXED SASHIMI (16 Pieces)	23.00	CALIFORNIA	
		Fresh crab meat, cucumber, avocado, Japanese mayonnaise, tobiko	16.00
⊙ NIGIRI (3 Pieces)		Jupunese may officialse, cooks	10.00
TUNA	6.00	KAMO	
SALMON	5.50	Shredded aromatic crispy duck,	
SEABASS	5.50	spring onion, cucumber, unagi sauce	16.00
SCALLOPS	6.00	VEGAN	
TAKO (octopus)	6.00	Made to your taste	13.00
PRAWN	6.00		
FUTOMAKI (6 Pieces)		○ CRISPY ROLL	
TEMPLIDA FLITOMAVI		TATAKI BEEF (6 Pieces)	
TEMPURA FUTOMAKI		Grilled beef, cucumber, spring onion,	
Tempura prawn, tobiko, cucumber, avocado, Japanese mayonnaise	16.50	truffle mayonnaise, teriyaki sauce	15.00
Jupanioo maj omaio	10,00	CHIKEN TERIYAKI (6 Pieces)	
SEAFOOD ROLL		Grilled chicken, cucumber, spring onion	
Salmon, tuna, crab, cucumber, avocado,	15.00	and teriyaki sauce on top	14.00
Japanese mayonnaise, and salmon caviar on top	17.00	SAVE MAVI (0 Diogra)	
SOFTSHELL CRAB FUTOMAKI		SAKE MAKI (8 Pieces) Salmon, cream cheese, strawberries, teriyaki sauce	16.00
Avocado, tobiko, tempura softshell crab,		Samon, cream cheese, strawbernes, terryaki sauce	10.00
lettuce leaves and spicy miso sauce	14.50	HURAMAKI SPRING ROLL (8 Pieces)	
A SPECIAL POLIC (Q Direct)		Salmon, cream cheese, grilled prawn,	
© SPECIAL ROLLS (8 Pieces)		sweet chillies, chives, teriyaki sauce	16.50
SPIDER		CRISPY KAIZEN (6 Pieces)	
Soft-shell crab, avocado, asparagus,		Prawn, avocado, teriyaki sauce, bonito flakes	16.00
Japanese mayonnaise, cucumber, tobiko	18.00		
DRAGON			
Tempura prawn, cucumber,		SOY POKE	
Japanese mayonnaise, avocado	16.00	Rice, tartare of salmon, tuna, bass, avocado, cucumber	r,
SOY SIGNATURE ROLL		chef's wakame, edamame beans,citrus ponzu sauce	
Wagyu beef tartare, red sweet prawns,		served on the dish	17.00
fresh truflle, special chef sauce!	18.50	YASAI VEGETABLE POKE (V/VG)	
VOLCANO		Rice, avocado, cucumber, chef's wakame, edamame	
VOLCANO King proven tompure, everede		beans, citrus. Ponzu sauce served on the dish	14.50
King prawn tempura, avocado, wrapped with unagi eel, mango sauce, unagi sauce	17.50	OMAKASE CHEFS' CHOICE	
		(40 pcs, minimum 2 people) 40.00 per	person
SURF & TURF Stock chargeilled tigger proving enring enion		Let our experienced sushi chefs surprise	
Steak, chargrilled tiger prawns, spring onion, cucumber, truffle sauce	17.50	you with their wonderful imaginative creations.	
		"Be patient – it's worth it!"	
TAMAGOSHI ROLL			
Cucumber, crab meat, seared salmon,	1750		
tartare sauce, chives.	17.50		

17.50

MAINS

BEEF FILLET (C/M/SU)	
Chargrilled beef, fillet, served with mushrooms,	
cherry tomatoes, long stem brocolli, baby corns,	
courgettes, garlic, butter or peppercorn sauce	22.50
and home-made chips	33.50
TERIYAKI BEEF FILLET (C/M/SU)	
Chargrilled, beef fillet, teriyaki sauce, served with	
pan fried house, vegetables and marinated wakame	
with rice on the side.	33.50
CIDI OIN (C/M/SU)	
SIRLOIN (C/M/SU)	
Served with hand cut chips, tomato, mushroom and the choice of sauce:	
	30.50
Peppercorn / garlic butter	30.30
TERIYAKI SIRLOIN (C/M/SU)	
Chargrilled, beef sirloin, teriyaki sauce, served with	
pan fried house vegetables and marinated Wakame,	
and rice on the side.	30.50
RAMEN (SO/SE/E)	
Japanese soup with pak choi, bean spouts, marinated s	
egg, spring onion, nuri and sesame seeds. Choose from	:
CHICKEN	
PORK VEG	
SOY	
Please ask the waiter how spicy you want it	17.50
Treate and the watter now oping you want it	
GRILLED WHOLE SEA BASS (F/SU/M)	
Served with vegetables, chips and garlic butter.	29.00
i nia: Albina: Albina:	

SIZZLING SKILLETS

All sizzling dishes are a mild fusion of seafood or vegetable stock, oriental spices, ginger, spring onion, oyster sauce, stir-fried vegetables and served with steamed rice.

Choice of:	
SCALLOPS	19.75
KING PRAWNS	17.50
GAMBAS	18.50
CHICKEN	16.50
BEEF	18.50
YASAI (VEGETABLE) (V/VG)	14.50

SIDES

CHIPS	4.95
SWEET POTATO FRIES	4.50
PARMESAN & TRUFFLE OIL CHIPS	6.95
HOUSE SALAD	3.50
JERSEY ROYALS	4.95
BASMATI RICE	5.65
EDAMAME BEANS	4.50
TEMPURA VEGETABLES	4.50
PANKO VEGETABLES	4.50
CHILLI	4.50
SALT	4.50
MIX	4.50

AROMATIC CRISPY DUCK

Pancakes, spring onion, celery, cucumber, hoisin sauce

¼ DUCK	13.50
½ DUCK	23.50
WHOLE DUCK	39.50

KATSU CURRY (GFC)

Chicken, prawn or vegetable coated in crispy panko breadcrumbs, aromatic curry sauce, steamed basmati rice Choice of:

CHICKEN	16.50
PRAWN	17.50
YASAI (VEGETABLE) (V/VG)	15.50

SOY SIGNATURE BURGER (GFC)

6oz prime seasoned beef, king, kimchi, Japanese mayonnaise, onion rings, brioche bun and house fries 18.50

CARAMELISED STICKY BABY RIBS (GFC)

Crunchy garlic, chilli, coriander served with house fries 18.50

SEARED TUNA or SALMON

Stir fry vegetables, teriyaki sauce served with steamed rice
SALMON 22:50
TUNA 23.50

TERIYAKI CHICKEN (GF)

Stir fry vegetables, teriyaki sauce served with steamed rice 19.50







