

CHEFS SIGNATURE SELECTION

BEEF TATAKI NIGIRI

Dry aged beef fillet slices served rare on sushi rice with ponzu & yuzu sauce

19.5 | 4PCS

FUTOMAKI

Jumbo sushi roll filled with tuna, salmon, crab meat, avocado

24 | 5PCS

MIXED SASHIMI PLATTER

Chef's choice of sashimi from the market board (GF)

24 | 8PCS

MIXED NIGIRI PLATTER

Chef's choice of nigiri from the market board

24 | 8PCS

SPICY TUNA DONBURI

Pan fried spicy tuna and mix vegetables on a bowl of rice

19.5

BEEF YAKI NIKU DON

Stir-fried beef fillet slices with vegetables, sauteed in sweet and savoury barbecue sauce served on a bowl of sushi rice

22

SEAFOOD NOODLE SALAD BOWL

Cornish Crab claw meat, fresh salmon, avocado, on a vegetable and rice noodle salad. With lemon and wasabi yuzu dressing.

15

URAMAKI ROLLS

PRAWN TEMPURA

Prawn tempura, avocado, Japanese mayonnaise, sesame seeds & teriyaki sauce

17.5 | 8PCS

SPICY TUNA ROLL

Spicy tuna, cucumber, sesame seeds & chilli sauce

17.5 | 8PCS

CALIFORNIA ROLL

Fresh flaked crab, avocado, cucumber, Japanese mayonnaise, tobiko & sesame seeds

18.5 | 8PCS

TERIYAKI SALMON

Grilled teriyaki salmon, avocado, crispy onions, sesame seeds & teriyaki sauce

15.5 | 8PCS

SALMON & AVOCADO

Salmon, avocado, sesame seeds & teriyaki sauce

15.5 | 8PCS

VEGGIE ROLL

Mixed vegetables, sesame seeds & teriyaki sauce (V)

13 | 8PCS

SASHIMI

SEE OUR MARKET BOARD FOR TODAY'S FULL SELECTION OF SEAFOOD | ALL (GF)

SALMON

19 | 7PCS

SEABASS

19.5 | 7PCS

MACKEREL

15 | 7PCS

TUNA

23 | 7PCS

NIGIRI

SEE OUR MARKET BOARD FOR TODAY'S FULL

SALMON

19 | 8PCS

GRILLED RED PEPPER (V)

8 | 4PCS

PRAWN

12 | 8PCS

TORCHED ASPARAGUS

12 | 4PCS

TUNA

23 | 8PCS

SPEARS (V)

EXTRAS

PANCAKES

3

DUCK GARNISH

4

AVOCADO

3

WASABI

1

SUSHI GINGER

1

EXTRA SAUCES

KATSU SAUCE

3

MISO SAUCE

3

HOISIN SAUCE

3

SWEET CHILLI

3

TERIYAKI SAUCE

3

SRIRACHA

3

JAPANESE MAYO

3

TAKOYAKI

3

SMALL PLATES

FROM THE LAND

GYOZA 9
Vegetable Japanese dumplings
& tonkatsu sauce (V)

STIR FRIED VEGETABLES 8
Selection of stir-fried vegetables
& sesame seeds (VE / GF)

SESAME VEGETABLES 8
Tenderstem Broccoli, Green beans in a
sesame Dressing (V)

CAULIFLOWER KARA-AGE 9.5
Japanese battered cauliflower florets
with sesame & sweet chilli sauce (V)

VEGETABLE COCONUT CURRY 11
Mixed Vegetables in a Mild Curry Sauce
(V / GF)

CORN TEMPURA 6.5
Puffed balls of corn kernels (V)

FROM THE FARM

BEEF TERIYAKI 19.5
Stir-fried slices of dry aged beef fillet
& vegetables in sweet teriyaki sauce

PORK BELLY BITES 14
Juicy 48 hour pork belly bites &
Waterside sauce

**SLOW BRAISED
STICKY PORK RIBS** 16
Marinated with hoisin sauce served
with toasted sesame seeds

CHICKEN KATSU CURRY 13.5
Crispy chicken breast & katsu curry sauce

CHICKEN KARA-AGE 12.5
Japanese Style chicken with
chilli mayonnaise

AROMATIC DUCK PANCAKES 19.5
Creedy carver duck with pancakes,
spring onion, cucumber & Spring Onions

LAMB CURRY 16
Lamb in a mild Curry sauce with
Yoghurt & Coriander (GF)

FROM THE SEA

SALT & PEPPER SQUID 10.5
Salt & pepper squid with sweet chilli
sauce & lime

**CRISPY FRIED PRAWN
TEMPURA** 11.5
with Ponzu Mayonnaise

RAYU SALMON 15
Grilled salmon, sesame & Yuzu sauce

SEABASS 16
Honey & soy glazed seabass fillets (GF)

**GOAN STYLE
SEAFOOD CURRY** 16
Prawn & Squid in a mild coconut Curry sauce

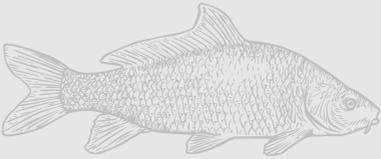
BLACK COD 24
Nobu style charred black cod marinated in saikyo miso
sauce

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|---|------|----------------------|------|
| YAKISOBA | | | 11 |
| Stir-fried noodles & vegetables in a teriyaki sauce (V) | | | |
| ADD | | | |
| CHICKEN BREAST | +6 | DRY AGED BEEF FILLET | +9.5 |
| TIGER PRAWNS | +7.5 | | |

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|---|------|----------------|------|
| CHILLED POKE SALAD BOWLS | | | 11 |
| Sushi rice, avocado, seaweed, salad, vegetables, edamame, sesame & ponzu dressing (V) | | | |
| ADD | | | |
| MARINATED RAW SALMON | +6.5 | GRILLED SALMON | +6.5 |
| MARINATED RAW TUNA | +7.5 | GRILLED TUNA | +7.5 |

SIDES

| | | | |
|---|-----|---|---|
| SALT & PEPPER CRISPY FRIES | 6 | RICE | 6 |
| (VE) | | Steamed Japanese rice (GF) | |
| LOADED "OKONOMIYAKI" FRIES | 9.5 | EDAMAME | 6 |
| Fries loaded with sesame cabbage, takoyaki sauce, mayonnaise, bonito flakes & secret seasonings | | with Rock Salt (V / GF) | |
| KINOKO GOHAN BOWL | 9.5 | CHILLI EDAMAME BEANS | 8 |
| Stir-fried sushi rice, seasonal mushrooms, spring onions & crispy garlic (V) | | Waterside chilli sauce (GF) | |
| | | WATERSIDE SALAD | 6 |
| | | Goma sesame cabbage, wakame seaweed, edamame beans & cucumber salad (V) | |



MORE GLUTEN FREE OPTIONS AVAILABLE
 SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE.
 JUST ASK A MEMBER OF STAFF.