



EDAMAME SALT (VG)
SERVED WITH SEA SALT FLAKES
£5.5



SPICY EDAMAME (VG)
SERVED WITH GARLIC SAUCE
£6



HOT WINGS
CHICKEN WINGS MARINATED WITH HONEY AND HART
SPECIAL SAUCE
£9.5



ROCK SHRIMP TEMPURA
FRIED SHRIMP, CREAMY SPICY MAYO, CHIVES WILD
MUSHROOMS & MIXED SALAD
£11.5



PRAWN TEMPURA
FRIED PRAWNS WITH SPICY MAYO & CHIVES
£11



VEGETABLE TEMPURA (V)
FRIED VEGETABLES WITH SPICY MAYO & CHIVES
£8.5



FRIED SQUID

FLOUR DUSTED FRIED SQUID SERVED WITH CITRUS
YUZU MAYONNAISE
£11



JAPANESE FRIED CHICKEN

MARINATED CHICKEN, YUZU, COSH MAYO, LIME
£11.5



DYNAMITE CAULIFLOWER (V)

BATTER-FRIED CAULIFLOWER COATED WITH
DYNAMITE SAUCE, FRESH SPRING ONION, CHILLIES
£9.5



PRAWN GYOZAS

PRAWNS, MIXED VEGETABLES WITH SPICY
VINAIGRETTE SOYA SAUCE
£9.5



SALMON TACOS

SPICY SALMON WITH MANGO SALSA & FISH ROE
£11



HART
SPECIAL FRIED PRAWNS, AVACADO, CUCUMBER,
TOBICO, VOLCANO SPICY MAYO & HART SPECIAL
SAUCE
£13.50



DRAGON ROLL
8PCS TEMPURA PRAWN, AVOCADO, FISH ROE SERVED
WITH SWEET SOY AND SPICY MAYO
£13.50



SALMON TERIYAKI ROLL
COOKED SALMON, AVOCADO TERIYAKI SAUCE,
JAPANESE MAYO FINISHED WITH TOBIKO
£13.50



SALMON AVOCADO ROLL
RAW SALMON, AVOCADO, ASPARAGUS & CHIVES
£12



CALIFORNIA ROLL
CRAB MEAT FLAKES, CUCUMBER, YUZU CHILLI MAYO
£13.50



PHILADELPHIA SALMON
RAW SALMON, MANGO, CREAM CHEESE & FISH ROE
£12



KING PRAWN TEMPURA MAKI
 6PCS PRAWN TEMPURA, AVOCADO, SPICY MAYO,
 FUTOMAKI COATED WITH A CRUNCH & SWEET SOY
 £12



SUSHI BOAT MEDIUM
 38PCS OF MIXED SUSHI
 £55



SUSHI PLATTER SMALL (24 PCS)
 8 PCS SALMON AVACADO ROLL, 8 PCS CALIFORNIA
 ROLL, 8 PCS PRAWN TEMPURA ROLL
 £35



SUSHI PLATTER MEDIUM (32 PCS)
 8 PCS SALMON AVACADO ROLL, 8 PCS CALIFORNIA
 ROLL, 8 PCS PRAWN TEMPURA ROLL, 8 PCS
 VEGETABLE ROLL
 £47



SUSHI PLATTER LARGE (52 PCS)
 4 PCS NEGIRI, 8 PCS SALMON AVACADO ROLL, 8 PCS
 SEA BASS ROLL, 8 PCS CALIFORNIA ROLL, 8 PCS
 PRAWN TEMPURA ROLL, 8 PCS VEGETABLE ROLL, 8
 PCS TUNA ROLL
 £70



SALMON OLD STYLE SASHIMI
THIN SLICES OF SALMON SASHIMI WITH YUZU PONZU,
TOMATO SALSA, TRUFFLE OIL & FISH ROE
£12.50



TUNA SASHIMI
THIN SLICES OF TUNA WITH MANGO SALSA & SESAME
OIL
£12



YELLOWTAIL SASHIMI
YELLOWTAIL, ROCKET, CHIVES, TOBIKO & TROPICAL
FRUIT PONZU DRESSING
£12



SEABASS SASHIMI
SEABASS, ROCK CHIVES, TOBIKO & TRUFFLE
DRESSING
£12



MIX OLD STYLE SASHIMI
8 PCS OF SASHIMI
£14



SASHIMI PLATTER (16 PCS)
4 PCS SEA BASS, 4 PCS YELLOW TAIL, 4 PCS TUNA, 4
PCS SALMON
£42



SWEET N SOUR CHICKEN

CRUNCHY CHICKEN SERVED WITH SEASONAL VEGETABLES, RICE

£16.50



CHICKEN TERIYAKI

GRILLED CHICKEN, SWEET SOY SAUCE, MIXED SEASONAL VEGETABLES & RICE

£16.50



SALMON TERIYAKI

GRILLED SCOTISH SALMON, SWEET SOY SAUCE, MIXED SEASONAL VEGETABLES & RICE

£19.00



BEEF STIR FRY

WOK-FRIED BEEF WITH GREEN BEANS & CHILLI GARLIC SAUCE, RICE

£17.50



LAMB CURRY

SLOW COOKED LAMB SHOULDER WITH COCONUT MILK,

£16



BLACK COD

COD FILLET MARINATED IN MISO, BAKED TO PERFECTION WITH WILD MUSHROOMS

£28.50



YAKISOBA VEGETABLE NOODLES (V)
SEASONAL VEGETABLES WITH YAKISOBA SAUCE AND NOODLES
£14.50



YAKISOBA PRAWN NOODLES
TIRGET PRAWNS VEGETABLES WITH YAKISOBA SAUCE & NOODLES
£17



BEEF NOODLES
STIR FRIED BEEF WITH YAKISOBA SAUCE & NOODLES
£16



YAKISOBA CHICKEN NOODLES
GRILLED CHICKEN WITH YAKISOBA SAUCE & NOODLES
£16



LAMB CHOPS
4PCS GRILLED LAMB CHOPS WITH KOREAN SPICY SAUCE
£28.50



RIBEYE STEAK
300G SUCCULENT GRILLED STEAK SERVED WITH ROASTED BABY POTATOES AND CREAMY BUTTER SAUCE
£32



CHICKEN CEASAR SALAD

GRILLED CHICKEN TOPPED WITH PARMESAN CHEESE
AND OUR FRESHLY BAKED CROUTONS
£14



GREEK SALAD (V)

A MIX OF CUCUMBER, TOMATOES, OLIVES, ONIONS,
PEPPERS & FETA CHEESE
£12



CHICKEN BURGER

COMES WITH CHIPS
£14.50



BEEF BURGER

COMES WITH CHIPS
£15.00



GRILED CHICKEN BREAST

MARINATED CHICKEN BREAST WITH ASPARAGAS &
CRUNCHY ROCKET DRESSING IN MISO & TAHINI
SAUCE
£16



PRAWN FRIED RICE
PRAWNS, VEGETABLES SERVED WITH YAKISOBA SAUCE
£8.5



TRUFFLE FRIES
TRUFFLE OIL, PARMESAN SHAVINGS CHIVES & TRUFFLE MAYO
£6



PLAIN FRIES
PLAIN POTATO FRIES
£4.50



ROASTED BABY POTATO (VG)
SERVED WITH SEA SALT FLAKES
£5



JAPANESE STICKY RICE
SERVED WITH SESAME SEEDS
£4



GRILLED ASPARAGUS
£5.5



STEAMED BROCCOLI
£5



VEGETABLE FRIED RICE
£6.50



CHICKEN FRIED RICE
£7.50



SAFFRON DULCE DE LECHE LIGHT
SAFFRON MILK CAKE SOAKED IN SWEET SAFFRON
MILK TOPPED WITH CHANTILLY CREAM
£9



FRUIT PLATTER
&NBSP;
£25



VINTAGE OREO
FRESH WAFFLE WITH MILK & WHITE CHOCOLATE
SAUCE, OREO PIECES
£9



WHITE CHOCOLATE HEAVEN
FRESH WAFFLE WITH BANANA & STRAWBERRY
SLICES, WHITE CHOCOLATE SAUCE
£9



NAUGHTY NUTELLA
FRESH CREPE WITH NUTELLA AND BANANA SLICES
£9



STRAWBERRY FRESH
WAFFLE WITH STRAWBERRY SLICES, WHITE
CHOCOLATE SAUCE
£9



PISTACHIO DULCE DE LECHE

LIGHT PISTACHIO MILK CAKE SOAKED IN SWEET PISTACHIO MILK TOPPED WITH CHANTILLY CREAM
£9



TURKISH BAKLAVA

TRADITIONAL ANTEP SLICED BAKLAVA SERVED WITH VANILLA ICE CREAM
£8.50



CHOCOLATE FUDGE CAKE

£8.50

£ 4 0 P E R P E R S O N

C H O O S E O N E D I S H F R O M E A C H S E C T I O N

S T A R T E R S



DYNAMITE CAULIFLOWER (V)
BATTER-FRIED CAULIFLOWER COATED WITH DYNAMITE SAUCE, FRESH SPRING ONION, CHILLIES



HOT WINGS
CHICKEN WINGS MARINATED WITH HONEY AND HART SPECIAL SAUCE



FRIED SQUID
FLOUR DUSTED FRIED SQUID SERVED WITH CITRUS YUZU MAYONNAISE

M A I N S



SWEET & SOUR CHICKEN
CRUNCHY CHICKEN SERVED WITH SEASONAL VEGETABLES, RICE



SALMON TERIYAKI
GRILLED SCOTISH SALMON, SWEET SOY SAUCE, MIXED SEASONAL VEGETABLES & RICE



LAMB CHOPS
4PCS GRILLED LAMB CHOPS WITH KOREAN SPICY SAUCE

D E S E R T S



TIRAMISU TORTE
INSPIRED BY THE FAMOUS ITALIAN DESSERT WITH MASCARPONE CHEESE & COFFEE



TARTE AU CITRON
TARTE AU CITRON, MADE USING NON-GLUTEN CONTAINING INGREDIENTS



MI-CUIT CHOCOLATE FONDANT
CLASSIC CHOCOLATE FONDANT WITH A MOLTEN CENTRE AND GLUTEN FREE BUTTER

£ 5 0 PER PERSON

CHOOSE ONE DISH FROM EACH SECTION

S T A R T E R S



ROCK SHRIMP TEMPURA
FRIED SHRIMP, CREAMY SPICY MAYO, CHIVES WILD MUSHROOMS & MIXED SALAD



JAPANESE FRIED CHICKEN
MARINATED CHICKEN, YUZU, COSH MAYO, LIME



VEGETABLE TEMPURA
FRIED VEGETABLES WITH SPICY MAYO & CHIVES

S U S H I



SALMON TERIYAKI ROLL
COOKED SALMON, AVOCADO TERIYAKI SAUCE, JAPANESE MAYO FINISHED WITH TOBIKO



CALIFORNIA ROLL
CRAB MEAT FLAKES, CUCUMBER, YUZU CHILLI MAYO



KING PRAWN TEMPURA MAKI
6PCS PRAWN TEMPURA, AVOCADO, SPICY MAYO, FUTOMAKI COATED WITH A CRUNCH & SWEET SOY

M A I N S



BEEF STIR FRY
WOK-FRIED BEEF WITH GREEN BEANS & CHILLI GARLIC SAUCE, RICE



CHICKEN TERIYAKI
GRILLED CHICKEN, SWEET SOY SAUCE, MIXED SEASONAL VEGETABLES & RICE



YAKISOBA PRAWN OR VEGETABLE NOODLES
TIRGET PRAWNS OR SEASONAL VEGETABLES WITH YAKISOBA SAUCE & NOODLES

D E S E R T S



MANGO & PASSIONFRUIT FINGER
DACQUOISE BISCUIT, MANGO AND PASSIONFRUIT COMPOTE, WHITE CHOCOLATE MOUSSE AND PASSIONFRUIT JELLY



TIRAMISU TORTE
INSPIRED BY THE FAMOUS ITALIAN DESSERT WITH MASCARPONE CHEESE & COFFEE



SELECTION OF MOCHI (3 PCS)
ICE CREAM CENTRE COVERED IN RICE FLOUR DOUGH. SERVED WITH 3 DIFFERENT FLAVOURS; MATCHA GREEN TEA, VANILLA ICE CREAM & RASPBERRY LYCHEE