

J I D D O R I

Yakitori is Japanese drinking food designed to share.

Using the freshest free-range, corn-fed chickens, each part of the chicken is skewered & cooked on our custom-made grill, imported directly from Kama-Asa, Tokyo.

Itadakimasu! (Bon Appetit!)

S M A L L P L A T E S

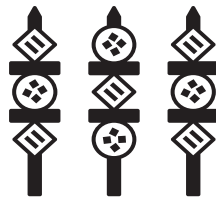
Housemade pickles (ve)	5	Katsu curry scotch egg	6	Karaage chicken wings & seaweed salt	6
Enoki mushroom tempura (ve)	7	Salmon sashimi, yuzu, cucumber & shiso	8	Grilled prawns & nori butter	10
Pork dumplings, chilli oil & spring onion	8	Edamame & fresh horseradish (ve)	4	Avocado & tofu salad, sesame dressing (ve)	7

S K E W E R S

Momo Thigh & red miso	4
Negima Thigh & spring onion	4.8
Tebasaki Wings, lemon, togarashi	4
Tsukune Minced chicken w egg yolk	4.8
Mune Breast & sesame satay	4.8
Hatsu Hearts, bacon & tare	4.2
Reba Liver, onion & pepper	3.8
Kinoko (ve) Shiitake & shimeji mushrooms	4.4
Nasu (veo) Aubergine w miso glaze	4

S E T M E A L S

Yakitori Don	10
Your choice of yakitori, kimchee, spinach, onsen egg, nori on rice	
Yakitori Set	20
Negima, tebasaki, tsukune, pickled daikon, sesame & chilli marinated cucumbers, egg yolk & rice	
Omakase	30pp
"Chef's Choice"	
Traditional approach to yakitori - for the whole table only	



S I D E S

Steamed rice (ve) w sesame seeds	2.5
Onsen egg with togarashi and tare (v)	2
Miso soup with tofu & spring onions (ve)	2.5
Housemade kimchee	2.5
Spinach ohitashi (ve)	5
Sesame & chilli marinated cucumbers (ve)	4
Steamed rice, egg yolk, sesame & nori	4

Our menu contains food allergens such as wheat, nuts, eggs & dairy. Please inform us if you have any intolerances or allergies before making your order. A discretionary 12.5% service charge will be added to your bill. v = vegetarian, ve = vegan, veo = vegan option available