



Yakitori is Japanese drinking food designed to share
Using the freshest free range chickens, each part of the chicken is skewered & cooked on our custom-made grill, imported directly from Kama-Asa, Tokyo.

S M A L L P L A T E S

Silken tofu salad with mizuna, radish & pickled ginger (v)	£7	Katsu curry scotch egg	£6
Grilled prawns with roasted nori butter	£8	Koji fried chicken with nori salt and lemon	£6
Okra-nomiyaki (v) with optional bonito flakes	£7	Salmon tataki with shiso & wasabi dressing	£7

C H E F ' S O M A K A S E

The best way to sample our yakitori!
A platter of Negima, Tsukune, Tebasaki
Plus: pickles, sesame & chilli marinated cucumbers, greens, rice & an onsen egg
(£18 price per person, minimum of 2 people)

Y A K I T O R I

Negima Thigh and spring onion	£4.5
Tebasaki Wing, shiso and grilled lemon	£4
Nasu (v) Aubergine and miso butter	£3.5
Hatsu Hearts and bacon	£4
Shiitake (v) Shiitake mushroom	£4
Mune Breast with yuzu kosho	£4.5
Tsukune Minced chicken and egg yolk	£4.5
Reba' Liver	£3

L A R G E P L A T E S

Old spot pork loin tonkatsu with cabbage	£12
Ask us about other specials	

S I D E S

Tsukemono (v) Housemade pickles	£5
Steamed rice (v) with white sesame seeds	£2.5
Onsen egg with togarashi and tare	£2
Sesame & chilli marinated cucumbers (v)	£4
Chicken broth with tofu, mitsuba & spring onions	£4

D E S S E R T

Ginger ice cream, miso caramel, sweet potato crisps & black sesame	£5
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COCKTAILS

Umeshu Spritz £6
Japanese plum wine,
Aperol, ume bitters &
soda

She So Into You £7
East London Vodka,
shiso, cucumber & soda

Ginger Ninja £7
Beefeater gin, fresh
ginger juice, yuzu,
Asahi beer

Kamm-pai £7.5
Kamm & Sons, umeshu
& sake

Tomu Margarita £7.5
Tequila, yuzu juice,
agave

Taspo £8
Kentucky bourbon,
umeshu, orange bitters,
green tea syrup

BEERS

Asahi Super Dry £4
Classic Japanese lager

Lawless £4.5
Full-bodied British
craft lager

Magic Rock Rapture £5.2
Red hop ale

Beavertown £5
Gammaray
Super hoppy IPA

Magic Rock Salty £5
Kiss
German style gose

Hitachino Saison £6.5
du Japon
Zesty Pilsner style ale

PICKLEBACK

A shot of bourbon, £5
followed by a shot of
pickle ginger juice



SAKE

90 / 360 / 720 ML

Lapping Brook £4.5
Smooth, creamy £16
Daiginjo

Konishi Silver £5.5
Delicately fragrant and £18
silky Ginjo £32

Sky Conquerer £7
Zesty, super dry, great £25.5
all rounder sake £46

Misty Mountain £8
Cloudy, naturally £29.5
brewed sake £53

Genroku Redux £8.5
Mature, rich, high in £32
umami £60

NATURAL WINE

White. Ciello Bianco £4.5
2016 £21
Catarratto. Fresh, dry
& lemony

Rose. Reserve de £4.7
Gassac 2014 £24
Crisp, dry & red fruits

Red. Ciello Rosso £4.5
Nero d'Avola. £21
Fresh & fruit driven

JAPANESE WHISKEY

35 ML

Nikka All Malt (40%) £6.5
Blended all malt whiskey
from Yoichi

Nikka £8.5
Coffey Grain (45%)
Made from corn and
produced in coffey
stills

JAPANESE SHOCHU

50 ML

Satsuma Shochu £7
Aged 3 years, smoky & light

HOUSE LIQUEURS

50 ML

House made Umeshu £8
Shochu and greengage
liqueur

SOFT DRINKS

Sencha £2
Yuzu ginger beer £3
Shiso lemonade £3
Ice sencha £3