



## R I C E B O W L S

Yakitori-don Choice of negima (thigh & spring onion) OR tsukune (minced chicken) yakitori, rice, onsen egg, spinach & nori	£9
Tamago-yaki don 2 Fried eggs, shiitake mushroom & wild garlic	£8
Nasu-dengaku don (v) Coal-roasted aubergine w miso glaze on rice w nori	£8
Salmon Sashimi-don Loch Duart sushi-grade salmon, egg yolk, daikon, pickled ginger & wasabi dressing	£9.5
Chicken Katsu Curry Panko-crumbed chicken thigh, curry sauce, shredded cabbage & rice	£8.5
Gyu-nikomi don Braised beef cheeks, kirashi mustard, egg yolk & fried leeks	£11

### L U N C H S P E C I A L £ 1 0

Any rice bowl & soft drink  
(£12 for the Gyu-nikomi don)

## E X T R A S

Katsu curry scotch egg	£6
Mizuna & tofu salad (v)	£4
Tsukemono - pickle plate (v)	£5
Spinach ohitashi (v)	£4
Sesame & chilli marinated cucumbers (v)	£4
Miso soup (v)	£2.5

## D R I N K S

### B E E R S

Asahi Super Dry	£4.5
Hitachino White Ale	£6.5
Beavertown Gamma Ray	£5
Kernel Table Beer	£4.8

### S O F T D R I N K S

Shiso Lemonade	£3
Yuzu Ginger Beer	£3
Ice matcha latte	£3
Green Tea	£2

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.