

WASABI TEPPAN-YAKI

DRINKS MENU

JAPANESE WINES

Plum Wine

Made with "Ume", a special plum cultivated in Japan, which is very tart in flavour. A rich, sweet and aromatic wine is suitable as an aperitif.

Shot £1.60 175ml £4.80 250ml £5.90 Bottle £19.00

Sake Rice Wine

Brewer's art made from superior rice and pure water with traditional craft and modern technology, it pairs perfectly with mildly seasoned dishes, served warm.

Shot £1.50 Small Pot £4.50 Large Pot £8.50 Bottle £20.00

WHITE

Cuvee Jean Paul Sec, France

Crisp & zesty dry white from Gascony, mouth-watering and refreshing with lovely green apple flavour.

175ml £4.20 250ml £5.60 Bottle £15.50

Klippenkop Chenin Blanc, South Africa

Stellenbosch region's finest. Crisp, fresh hint of apple acidity, easy drinking, light and just off-dry, delicious.

Bottle £17.00

Pinot Grigio, Allamanda, Italy

A fresh, dry white with gentle floral and citrus aromas. Crisp and delicate on the palate with lightly honeyed fruit balanced by lemony acidity and a fresh, dry finish. Very refreshing.

175ml £4.80 250ml £6.30 Bottle £18.00

Makutu Sauvignon Blanc, New Zealand

Finely balanced notes of passion fruit, guava, blackcurrant bud and wet stone characters. The palate is full with sufficient weight and a long, dry and crisp finish.

175ml £5.90 250ml £7.80 Bottle £22.00

Chablis Domain de Vauroux , Burgundy, France

Aromatic with clean mineral notes and hints of citrus. The palate is medium bodied with crisp, apple acidity, tight, pure fruit flavours of white peach and pears finished with a classic, steely, dry finish.

Bottle £26.00

Sancerre Blanc Les Baronnes, Loire, France

Aromas of white flesh fruits and citrus, this Sancerre is highlighted by its typicity. "Les Baronnes" is a wine of exotic fruit and citrus aromas; subtle yet powerful.

Bottle £32.00

RED

Norte Chico Merlot, Chile

This is supple and plummy wine with a lovely richness of ripe fruit flavors. The best examples of merlot.

175ml £4.20 250ml £5.30 Bottle £15.00

Trivento Zonda Malbec /Shiraz, Argentina

A vibrant red with violet tones. It has a delicate blend of forest fruits, plum and cherry and it is medium bodied with supple round tannins.

175ml £4.50 250ml £5.80 Bottle £16.50

Rioja Vina Marro, Vendimmia Seleccionada, Spain

Classic Rioja, very soft yet abundantly fruity with a long finish packed with flavours of toasty oak.

175ml £5.20 250ml £6.70 Bottle £18.50

Cotes du Rhone Rouge, Dom La Bastide, France

Handpicked, no oak aging to make a wine of lower tannins and more fruity on the taste. Notes aromas of fresh red fruits, cherries and strawberries. Soft, fresh, rich and well balanced.

Bottle £19.50

Nieto Senetiner Reserva Malbec , Argentina

A really elegant version of Argentina's most recognized grape variety. A deeply coloured, with great concentration of berry fruit. Complex flavors of plums, figs, and dried fruit with a smoky vanilla.

Bottle £21.50

Chateauneuf du Pape, Chante Cigale

Complexity, richness and elegance! With warm black fruit and plum aromas, cinnamon, spices, pepper and a hint of vanilla. Very silky but gives way to some mouthwatering acidity and firm tannins.

Bottle £42.00

ROSE

Paradise Point Zinfandel Rosé

Flavors of strawberry, raspberry, paired with hints of ruby grapefruit and ample citrus creates a refreshing finish.

175ml £4.80 250ml £5.90 Bottle £17.00

Pinot Grigio Rosé, Allamanda

Delicate and dry rose with aromas of raspberries and rose petals. Soft and supple in the mouth with a distinctive red fruit character.

Bottle £18.00

SPARKLING

Lunetta Prosecco Spumante

A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft ripe stone fruits.

20cl Bottle £ 7.80

Lunetta Rose Spumante

A beautifully fresh and dry sparkling rosé from the foothills of the Trentino Mountains.

20cl Bottle £ 7.80

Marques de la Cour Brut

Quality sparkling wine from one of the Loire's oldest and most reliable sparkling wine producers. An attractive light fizz, nutty freshness and dry finish. Perfectly quaffable for any occasion

Bottle £ 19.90

CHAMPAGNE

Champagne Georges Gardet, Brut Tradition

Outstanding Champagne that remains one of the regions better kept secrets. Full and mature it is a wine of considerable depth and body with a delicious biscuity finish.

Bottle £ 45.00

Bollinger, Special Cuvée

Champagne that needs no introduction. Full flavored and rounded with a wonderful mousse. Absolutely fabulous!

Bottle £65.00

Laurent-Perrier Cuvée Rosé Brut

The benchmark in its category. In its elegant bottle of late 16th century inspiration, it is memorable for its exceptional freshness and unique aromas of fresh-picked red berries.

Bottle £ 79.00

Dom Pérignon

A rigorous selection ensures that only the best grapes go into Dom Pérignon Champagne. It shows incredibly smooth, creamy fruit with perfect balance and weight, a finesse equaled by very few others.

Bottle £160.00

SOFT DRINKS

Soda Water	£ 1.90
Tonic Water	£ 2.00
Cordial	£ 2.00
	Pint £ 2.30
	1lt Jug £ 4.10
Pepsi	£ 2.20
Diet Pepsi	£ 2.20
Lemonade	£ 2.20
Pint of Soft Drinks	£ 2.95
Slimline Tonic Small	£ 2.20
Bitter Lemon Small	£ 2.20
Ginger Ale Small	£ 2.20
Water Still/Sparkling	
	Small £ 2.10
	Large £ 4.40

FRUIT JUICES

Apple Juice	£ 2.20
Orange Juice	£ 2.20
Cranberry Juice	£ 2.20
Pineapple Juice	£ 2.20
J2O	£ 2.60
Mixed Juice	£ 2.20
Pint of Juice	£ 2.95

DRAFT & BOTTLE BEERS

Asahi	
	<i>½ Pint</i> £ 2.10
	<i>Pint</i> £ 4.20
Kirin	
	<i>½ Pint</i> £ 2.10
	<i>Pint</i> £ 4.10
Bulmer's Original	<i>Bottle</i> £ 3.60
Kirin	<i>Bottle</i> £ 3.60
Sapporo	<i>Bottle</i> £ 3.60
Budweiser	<i>Bottle</i> £ 3.60

SPIRITS

Smirnoff Vodka	£ 3.90
White Rum	£ 3.90
Dark Rum	£ 3.90
Gordons Gin	£ 3.90
Bombay Sapphire Gin	£ 4.25
Martini	£ 3.95
Tequila	£ 3.95

LIQUER COFFEES

Irish Cream Coffee	£ 6.00
Tia Maria Coffee	£ 6.00
French Coffee (Courvoisier)	£ 6.25
Irish Coffee (Jameson)	£ 6.25

*All spirits and liqueurs are served in 25ml measures unless otherwise stated. All prices are inclusive of Vat.

WHISKY & BRANDY

Bells	£ 3.75
Jonny Walker	£ 4.20
Jack Daniels	£ 4.50
Jameson's	£ 4.60
Glenfiddich	£ 5.50
Courvoisier VS	£ 4.90
Martell VSOP	£ 5.70

LIQUORS

Malibu	£ 3.75
Archers	£ 3.75
Amaretto	£ 3.75
Tia Maria	£ 3.75
Irish Cream	£ 3.95
Sambuca	£ 3.75
Southern Comfort	£ 3.95

HOT BEVERAGES

Japanese Green Tea	£ 3.00
English Tea	£ 2.50
Espresso	<i>Single</i> £ 2.30
	<i>Double</i> £ 3.30
Americano	£ 3.00
Cappuccino	£ 3.25
Hot Chocolate	£ 3.50
Latte	£ 3.50

LUNCH MENU

MINI BITES

AGEDESHI TOFU(V) £ 2.00
Golden fried bean curd served with tempura sauce & spring onion

YAKITORI £ 2.80
Pan fried skewered chicken breast with leeks, cooked in Teriyaki sauce

BEEF GYOZA £ 2.80
Stuffed pastry, steamed and then pan-fried

CHICKEN HARUMAKI £ 3.00
Chicken & vegetable spring rolls

EBI TEMPURA £ 4.10
Tiger prawns deep fried in light batter, served with tempura sauce

MISO SHIRU £ 2.60
Soya bean soup with seaweed & spring onions

SALADS

SONO £ 7.00
Green leafs, peppers, deep fried tofu & grilled asparagus with Japanese salad dressing

TORI SUMO £ 7.50
Green leafs, cucumber, grilled chicken with sweet teriyaki dressing

SAKE SAKE £ 7.80
Mixed green leafs, avocado & succulent grilled salmon with soy vinaigrette

FUJI £ 8.00
Mixed green leafs, cherry tomatoes & grilled tiger prawns with lemon dressing

PAN FRIED NOODLE DISHES

(with seasonal vegetables)

Vegetable	£ 6.00
Chicken	£ 7.00
Beef	£ 7.50
Prawn	£ 8.00
House special with chicken, beef and prawns	£ 8.50

NOODLE SOUP DISHES

(with seasonal vegetables)

Vegetable	£ 6.00
Chicken	£ 7.00
Beef	£ 7.50
Prawn	£ 8.00
House special with chicken, beef and prawns	£ 8.50

EGG FRIED RICE DISHES

(with seasonal vegetables)

Vegetable	£ 6.00
Chicken	£ 7.00
Beef	£ 7.50
Prawn	£ 8.00
House special with chicken, beef and prawns	£ 8.50

CURRY DISHES / Karē

(served w/ vegetables in curry sauce & boiled rice on the side)

Yasai Karē (vegetable)	£ 7.00
Tori Katsu Karē (breaded chicken)	£ 7.00
Gyuuniku Katsu Karē (breaded beef)	£ 7.50
Ebi Katsu Karē (breaded prawn)	£ 8.00

BENTO BOXES

All comes with miso shiru (soy bean soup with seaweed & spring onions (exl V))

B1- Seafood Bento £ 8.50

Ebi Tempura (prawns deep fried in light batter, served with tempura sauce)
Sake Teriyaki (salmon in teriyaki sauce)
Steamed rice
Salad and pickled ginger

B2- Beef Bento £ 8.00

Beef Gyoza (pastry stuffed with mixed seasonal vegetables & minced beef. It is steamed then pan-fried)
Wasabi Special Beef (shredded beef in chilli & garlic sauce with mushrooms)
Steamed rice
Salad and pickled ginger

B3- Chicken Bento £ 7.50

Chicken Harumaki (chicken spring rolls)
Yakitori (pan fried skewered chicken breast with leeks, slow cooked in teriyaki sauce)
Steamed rice
Salad and pickled ginger

B4 -(V) Vegetarian Bento £ 7.00

Yasai Harumaki (vegetable spring rolls)
Wasabi Special Yasai Itame (stir fried seasonal vegetables topped with fried tofu)
Steamed rice
Salad and pickled ginger

B5-Wasabi Deluxe Bento

£ 12.50

California Maki (crab stick, avocado, cucumber, Japanese mayo, sushi rice, wrapped in seaweed and rolled in flying fish roe)

Yasai Harumaki (vegetable spring rolls)

Chicken Gyoza (pastry stuffed with mixed seasonal vegetables & minced chicken, steamed then pan fried)

Wasabi Special Beef (shredded beef in chili & garlic sauce with mushrooms)

Steamed rice

B6-Wasabi Sushi & Sashimi Bento

£14.00

5 pieces Sake Sashimi (salmon)

1 piece Maguro Sushi (tuna)

1 piece Sake Sushi (salmon)

1 piece Ebi Sushi (prawn)

1 piece Suzuki Sushi (sea-bass)

6 pieces California Maki (crab stick, avocado, cucumber, Japanese mayo, sushi rice, wrapped in seaweed and rolled in flying fish roe)

UNLIMITED SUSHI ROLLS

(4 piece per serving)

MONDAY NIGHTS & EVERYDAY TILL 6pm

(Maki is sushi rice wrapped with dried seaweed sheets)

Sushi rice wrapped with dried seaweed sheets;

Kappa Maki (cucumber roll)

Avocado Maki (V) (avocado roll)

California Maki (crabstick, cucumber, lettuce, mayo roll)

Tori Age Maki (chicken tempura strip roll)

Crispy Sake Skin Maki (deep fried salmon skin roll)

Ebi Tempura Maki (prawn tempura, cucumber with unagi sauce)

Chefs Special Roll (please ask serving staff)

(Please note we do not do take aways and you will be charged for any wastage)

£15 per person

THREE COURSE TEPPAN-YAKI

We have a variety of SET MENUS tailored to give you the exquisite taste of Japan. Please tell your Chef how you would like your food to be cooked! All main courses are cooked in front of you separately on the hot plates and should be eaten once they have been served.

After Teppan-yaki cooking finished you will be seated back to the dessert tables. If you have special dietary requirements please inform your food server.

YASAI

£ 10.00

Starter

Tamanegi Shiru (vegetable base soup with fried red onions)

Main

Egg fried rice

Bean sprouts and peppers cooked with seasoning and soy sauce

Asparagus, tofu and mushrooms cooked with garlic, butter, soy sauce

Dessert choice of

Ice cream (vanilla or chocolate or strawberry flavour) or shot glass dessert

TORI

£ 11.00

Starter

Tamanegi Shiru (vegetable base soup with fried red onions)

Main

Egg fried rice

Bean sprouts and peppers cooked with seasoning and soy sauce

Chicken cooked and served with leeks and teriyaki sauce

Dessert choice of

Ice cream (vanilla or chocolate or strawberry flavour) or shot glass dessert

SAKE

£ 11.50

Starter*Miso Shiru (soya bean soup with seaweed and spring onions)***Main***Egg fried rice with vegetables**Bean sprouts and peppers cooked with seasoning and soy sauce**Salmon cooked and served with teriyaki sauce***Dessert choice of***Ice cream (vanilla or chocolate or strawberry flavour) or shot glass dessert***SUZUKI**

£ 12.00

Starter*Miso Shiru (soya bean soup with seaweed and spring onions)***Main***Egg fried rice with vegetables**Bean sprouts and peppers cooked with seasoning and soy sauce**Seabass cooked and served with lemon, butter and soy sauce***Dessert choice of***Ice cream (vanilla or chocolate or strawberry flavour) or shot glass dessert***RAMU**

£ 15.50

Starter,*Tamanegi Shiru (vegetable base soup with fried red onions)***Main***Egg fried rice**Beansprouts and peppers cooked with seasoning and soy sauce**Rump of lamb cooked and served with garlic, onions and mushrooms***Dessert choice of***Ice cream (vanilla or chocolate or strawberry flavour) or shot glass dessert*

GYUUNIKU

£ 15.50

Starter,

Tamanegi Shiru (vegetable base soup with fried red onions)

Main

Egg fried rice

Bean sprouts and peppers cooked with seasoning and soy sauce

Sirloin of beef cooked and served with garlic, onion and mushrooms

Dessert choice of

Ice cream (vanilla or chocolate or strawberry flavour) or shot glass dessert

DESSERTS

AISUKURIIMU

£ 4.10

(3 scoops) choice of vanilla, strawberry, chocolate ice cream

RYOKUCHA AISUKURIIMU

£5.20

(2 scoops) green tea ice cream

RYOKUCHA CHOORI SA RETA KURIIMU

£ 4.50

Freshly made green tea Panna cotta w/strawberries

MOCHI (3 pieces) Traditional Japanese dessert rice cakes filled with ice cream

£ 4.50

CHOCOLATE FUDGE CAKE

£ 5.50

Served with vanilla ice cream and chocolate sauce

NINJIN KEKI

£ 5.50

Carrot cake

BANANA TEMPURA

£ 6.50

Deep fried bananas in a light batter, drizzled with toffee sauce

AISUKURIIMU TEMPURA

£ 6.50

Deep fried ice cream in a light batter, drizzled with chocolate sauce

SHOT GLASS LUNCH DESSERTS

(Availability may vary on each branch)

Triple Chocolate Mousse

Strawberry Cream Sponge

Eton Mess

Banoffee

£ 1.90

DOUMO ARIGATOU GOZAIMASU

THANK YOU FOR YOUR CUSTOM

www.wasabiteppanyaki.co.uk

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