

# WASABI TEPPAN-YAKI

## DRINKS MENU

### SOFT DRINKS

Soda Water	£ 1.90
Tonic Water	£ 2.00
Cordial	£ 2.00
	<i>Pint</i> £ 2.30
	<i>1lt Jug</i> £ 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	<i>Small</i> £ 2.10
	<i>Large</i> £ 4.40

### 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

### 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.

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

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

# WINE LIST

## JAPANESE WINES

### Plum Wine

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

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.

### Sake Rice Wine

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

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.

## WHITE

### Cuvee Jean Paul Sec, France

175ml £ 4.20 250ml £ 5.60 Bottle £ 15.50

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

### Klippenkop Chenin Blanc, South Africa

Bottle £ 17.00

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

### Pinot Grigio, Allamanda, Italy

175ml £ 4.80 250ml £ 6.30 Bottle £ 18.00

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.

### Makutu Sauvignon Blanc, New Zealand

175ml £ 5.90 250ml £ 7.80 Bottle £ 22.00

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.

Bottle £ 26.00

### 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.

### Sancerre Blanc Les Baronnes, Loire, France

Bottle £ 32.00

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.

## RED

### Norte Chico Merlot, Chile

175ml £ 4.20 250ml £ 5.30 Bottle £ 15.00

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

### Trivento Zonda Malbec /Shiraz, Argentina

175ml £ 4.50 250ml £ 5.80 Bottle £ 16.50

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.

### Rioja Vina Marro, Vendimmia Seleccionada, Spain

175ml £ 5.20 250ml £ 6.70 Bottle £ 18.50

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

### Cotes du Rhone Rouge, Dom La Bastide, France

Bottle £ 19.50

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.

### Nieto Senetiner Reserva Malbec, Argentina

Bottle £ 21.50

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.

### **Chateauneuf du Pape, Chante Cigale**

Bottle £ 42.00

*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.*

## **ROSE**

### **Paradise Point Zinfandel Rosé**

175ml £ 4.80   250ml £ 5.90   Bottle £ 17.00

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

### **Pinot Grigio Rosé, Allamanda**

Bottle £ 18.00

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

## **SPARKLING**

### **Lunetta Prosecco Spumante**

20cl Bottle £ 7.80

*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.*

### **Lunetta Rose Spumante**

20cl Bottle £ 7.80

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

### **Marques de la Cour Brut**

Bottle £ 19.90

*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*

## **CHAMPAGNE**

### **Champagne Georges Gardet, Brut Tradition**

Bottle £ 45.00

*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.*

### **Bollinger, Special Cuvée**

Bottle £ 65.00

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

### **Laurent-Perrier Cuvée Rosé Brut**

Bottle £ 79.00

*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.*

### **Dom Pérignon**

Bottle £ 160.00

*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.*

# MAIN MENU

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.

## JUNIOR MENU (for children 12 years old and under)

Comes with a glass of cordial

### STARTER

*Yakitori (pan-fried skewered chicken breast and leeks slow cooked in teriyaki sauce)*

*Yasai Harumaki (vegetable spring rolls)*

### MAIN COURSE

*Fillet of Chicken or Salmon Fillet or Sirloin of Beef*

*Egg fried rice, cooked with butter, garlic, soy sauce and vegetables*

*Beansprouts and peppers, cooked with seasoning and soy sauce*

### DESSERT

*Aisukuriimu (choice of chocolate or vanilla or strawberry ice cream)*

£ 9.95 per child

## EARLY DINNER (SET 1) (Early Dinner Menu served till 6.00 pm)

### STARTERS

*Yasai Harumaki (vegetable spring rolls)*

*Chefs Special Maki (filled, sushi rice wrapped with dried seaweed sheets)*

*Miso Shiru (soybeans & fish stock base soup, served with seaweed & spring onions)*

### MAIN COURSE

*Fillet of Chicken, cooked with leeks and teriyaki sauce*

*Salmon Fillet cooked with butter and soy sauce*

*Egg fried rice, cooked with butter, garlic, soy sauce and vegetables*

*Beansprouts, peppers & seasonal vegetables cooked with seasoning and soy sauce*

### DESSERT

*Aisukuriimu (choice of chocolate or vanilla or strawberry ice cream)*

£ 15.50 per person

## EARLY DINNER (SET 2) (Early Dinner Menu served till 7.00 pm)

### STARTERS

*Assorted Chef's appetizers (a selection of assorted appetizers especially chosen by our chef)*

*House Salad (mix green leaves, tomatoes, grated carrots with Japanese dressing)*

*Miso Shiru (soybeans & fish stock base soup, served with seaweed & spring onions)*

### MAIN COURSE

*Fillet of Chicken, cooked with leeks and teriyaki sauce*

*Salmon Fillet, cooked with butter and soya sauce*

*King Prawns, cooked with garlic and plum wine*

*Egg fried rice, cooked with butter, garlic, soy sauce and vegetables*

*Beansprouts, peppers & seasonal vegetables cooked with seasoning and soy sauce*

### DESSERT choice of

*Aisukuriimu (chocolate or vanilla or strawberry ice cream)*

*Ryokucha Choori Sa Reta Kuriimu (freshly made green tea panna cotta with strawberries)*

*Ninjin Kēki (carrot cake)*

£ 22.50 per person

# TORI TERIYAKI

## STARTERS

Harumaki (chicken and vegetable spring rolls)

Tamanegi Shiru (vegetable based soup with fried red onions and fresh spring onions)

## MAIN COURSE

Fillet of chicken cooked with teriyaki sauce

Egg fried rice, cooked with butter, garlic, soy sauce and vegetables

Beansprouts, peppers & seasonal vegetables cooked with seasoning and soy sauce

## DESSERT choice of

Aisukuriimu (chocolate or vanilla or strawberry ice cream)

Ryokucha Choori Sa Reta Kuriimu (freshly made green tea panna cotta with strawberries)

£ 18.50 per person

# YASAI (V)

## STARTERS

Vegetable Tempura (deep-fried vegetables in light batter served with tempura sauce)

Yasai Harumaki (vegetable spring rolls)

Tamanegi Shiru (vegetable based soup with fried red onions and fresh spring onions)

## MAIN COURSE

Aubergines, cooked with tomato & onions

Garlic Mushrooms

Mange tout

Egg fried rice, cooked with butter, garlic, soy sauce and vegetables

Beansprouts and peppers, cooked with seasoning and soy sauce

## DESSERT choice of

Aisukuriimu (chocolate or vanilla or strawberry ice cream)

Ninjin Kēki (carrot cake)

£ 20.50 per person

# SAKE TERIYAKI

## STARTERS

Yasai Harumaki (vegetable spring rolls)

Prawn & Vegetable Tempura (deep-fried prawns & vegetables in light batter served with tempura sauce)

Miso Shiru (soybeans & fish stock base soup, served with seaweed & spring onions)

## MAIN COURSE

Fillet of Salmon, succulent salmon cooked in teriyaki sauce

Egg fried rice, cooked with butter, garlic, soy sauce, egg and vegetables

Beansprouts, peppers & seasonal vegetables cooked with seasoning and soy sauce

## DESSERT choice of

Aisukuriimu (chocolate or vanilla or strawberry ice cream)

Ryokucha Choori Sa Reta Kuriimu (freshly made green tea panna cotta with strawberries)

£ 21.50 per person

# NIKU COMBO

## STARTERS

House Salad (mix green leaves, tomatoes, grated carrots with Japanese dressing)

Harumaki (chicken spring rolls)

Yakitori (pan-fried skewered chicken breast and leeks slow cooked in teriyaki sauce)

Tamanegi Shiru (vegetable based soup with fried red onions and fresh spring onions)

## MAIN COURSE

Fillet of Chicken, cooked with leeks in teriyaki sauce

Lamb, cooked with onions and mushrooms

Sirloin of Beef, seasoned and cooked to your liking

Egg fried rice, cooked with butter, garlic, soy sauce and vegetables

Beansprouts, peppers & seasonal vegetables cooked with seasoning and soy sauce

### DESSERT choice of

*Aisukuriimu (chocolate or vanilla or strawberry ice cream)*

*Ryokucha Choori Sa Reta Kuriimu (freshly made green tea panna cotta with strawberries)*

*Ninjin Keki (carrot cake)*

£ 26.50 per person

## HOUSE SPECIAL

### STARTERS

*House Salad (mix green leafs, tomatoes, grated carrots with Japanese dressing)*

*Yakitori (pan-fried skewered chicken breast and leeks slow cooked in teriyaki sauce)*

*Yasai Harumaki (vegetable spring rolls)*

*Fish Koroke (fish mixed with onions,egg, potatoes,peppers, drizzled with fruity tonkatsu sauce)*

*Miso Shiru (soybeans & fish stock base soup, served with seaweed & spring onions)*

### MAIN COURSE

*Sirloin of Beef, just seasoned and cooked to your liking*

*Fillet of Chicken, cooked with leeks in teriyaki sauce*

*Fillet of Salmon, cooked with butter & soy sauce*

*King Prawns, cooked with garlic and plumb wine*

*Egg fried rice, cooked with butter, garlic, soy sauce and vegetables*

*Beansprouts, peppers & seasonal vegetables cooked with seasoning and soy sauce*

### DESSERT choice of

*Aisukuriimu (chocolate or vanilla or strawberry ice cream)*

*Ryokucha Choori Sa Reta Kuriimu (freshly made green tea panna cotta with strawberries)*

*Ninjin Kēki (carrot cake)*

£ 29.50 per person

## YOKOZUNA GRAND CHAMPION

### STARTERS

*House Salad (mix green leafs, tomatoes, grated carrots with Japanese dressing)*

*Harumaki (chicken spring rolls with vegetables)*

*Fish Koroke (fish mixed with onions,egg, potatoes,peppers, drizzled with fruity tonkatsu sauce)*

*Ebi Tempura (tiger prawns deep-fried in light batter served with tempura sauce)*

*Miso Shiru (soybeans & fish stock base soup, served with seaweed & spring onions)*

### MAIN COURSE

*Fillet of Chicken, cooked with leeks in teriyaki sauce*

*Fillet of Beef, cooked with mushrooms*

*Jumbo Scallops, served with asparagus*

*Lobster Tail, cooked with lemon butter and soy sauce*

*Egg fried rice, cooked with butter, garlic, soy sauce and vegetables*

*Beansprouts, peppers & seasonal vegetables cooked with seasoning and soy sauce*

### DESSERT choice of

*Aisukuriimu (chocolate or vanilla or strawberry ice cream)*

*Ryokucha Choori Sa Reta Kuriimu (freshly made green tea panna cotta with strawberries)*

*Ninjin Keki (carrot cake)*

*Chocolate Fudge Cake (served with vanilla ice cream and chocolate sauce)*

£ 49 per person

## ZENZAI appetizers

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### TEMPURA *(deep-fried in light batter served with tempura sauce)*

Yasai Tempura (V) - <i>(assorted vegetables)</i>	£ 5.80
Ika <i>(calamari)</i>	£ 7.00
Kani <i>(baby soft shell crab)</i>	£ 8.00
Tempura Moriawase <i>(assorted seafood &amp; vegetables)</i>	£ 8.00
Ebi <i>(tiger prawns)</i>	£ 8.00

### GYOZA *(5 pcs of dumpling, stuffed pastry steamed and then pan-fried)*

Vegetable (V)	£ 5.20
Chicken	£ 5.60
Beef	£ 5.80

### SOUPS

Miso Shiru <i>(soybeans &amp; fish stock based soup, served with seaweed &amp; spring onions)</i>	£ 3.80
Tamanegi Shiru (V) <i>(vegetable based soup with fried red onions &amp; spring onions)</i>	£ 3.80
Dobin Mushi <i>(seafood based clear soup with prawns, chicken &amp; vegetables)</i>	£ 4.20

### OTHER SPECIALITIES

Edamame (V) <i>(boiled soybeans with sea salt or Japanese spices)</i>	£ 4.50
Yasai Harumaki <i>(mini vegetable spring rolls)</i>	£ 5.00
Agedashi Tofu <i>(golden fried bean curd served with tempura sauce &amp; spring onion)</i>	£ 5.50
Harumaki <i>(chicken and vegetable spring rolls)</i>	£ 5.50
Kinoko Furai <i>(breaded deep fried mushrooms with fruity tonkatsu sauce)</i>	£ 5.80
Tori Katsu <i>(breaded chicken deep-fried served with fruity tonkatsu sauce)</i>	£ 6.50
Yakitori <i>(pan-fried skewered chicken breast and leeks slow cooked in teriyaki sauce)</i>	£ 6.50
Assorted Zenzai <i>(mixture of oriental appetizers)</i>	£ 7.00
Fish Koroke <i>(fish cake made with onions, egg, potatoes, peppers, drizzled with fruity tonkatsu sauce)</i>	£ 7.00
Kushiyaki <i>(pan-fried skewered beef marinated with sesame oil and seasoning)</i>	£ 7.80
Yaki Ebi <i>(grilled skewered tiger prawns drizzled with watercress sauce)</i>	£ 8.00

# TEPPAN-YAKI MAIN COURSES

*(All main courses come with beansprouts, peppers & oriental vegetables cooked with seasoning and soy sauce)*

## SEAFOOD & FISH

*(Cooked with garlic, butter, lemon, plum wine & soy sauce)*

Salmon Fillet served with asparagus	£ 15.50
Sea bass fillet served with mange-tout	£ 17.00
King Prawns served with courgettes	£ 16.50
Tuna fillet served with onions & tomatoes	£ 18.00
Jumbo scallops served with mange-tout	£ 18.50
Monkfish served with asparagus	£ 18.50
Lobster tail served with onions & tomatoes	£ 23.50

## MEATS

Fillet of chicken cooked in teriyaki sauce served with leeks	£ 13.50
Lamb steak cooked in garlic, butter served with mushrooms & onions	£ 15.50
Breast of duck cooked in teriyaki sauce & orange	£ 17.00
Sirloin of beef lightly seasoned, cooked to your liking served with onions & mushrooms	£ 18.50
Aberdeen Angus Fillet of beef lightly seasoned, cooked to your liking served with asparagus	£ 21.50
Sirloin of Wagyu Beef caviar of meat cooked medium rare & lightly seasoned served with shallots	£ 39.00

## COMBINATIONS

Meat Combination rump of lamb & sirloin of beef served with onions & mushrooms	£ 19.50
Seafood Combination scallops & sea bass cooked in lemon, butter & soy sauce	£ 21.00
Seafood & Meat Combination king prawns & sirloin of beef served with asparagus	£ 21.50
Umi Combination King prawns, salmon, scallops and sea bass cooked in lemon, butter & soy sauce	£ 26.50

## RICE & VEGETABLES

Boiled rice	£ 2.50
Side salad	£ 2.50
Egg fried rice with vegetables	£ 3.80
Courgette	£ 4.00
Mangetout	£ 4.00
Garlic Mushrooms	£ 4.50
Asparagus	£ 4.50
Aubergine served with onions & tomatoes	£ 4.50

## SUSHI & SASHIMI A

### LA CARTE

	Sushi (2 pcs)	Sashimi (5 pcs)
<b>Saba</b> (Mackerel)	£ 3.50	£ 5.00
<b>Sake</b> (Salmon)	£ 3.50	£ 5.00
<b>Suzuki</b> (Sea bass)	£ 3.50	£ 5.50
<b>Ebi</b> (Prawn)	£ 3.75	£ 6.00
<b>Ika</b> (Squid)	£ 3.75	£ 6.00
<b>Tobikko</b> (Flying fish roe)	£ 4.50	(30g) £ 6.50
<b>Maguro</b> (Tuna)	£ 4.50	£ 7.00
<b>Hokkigai</b> (Surf clam)	£ 4.50	£ 8.00
<b>Unagi</b> (Eel)	£ 5.00	£ 8.00
<b>Hamachi</b> (Yellow Tail)	£ 5.50	£ 8.50

### TEMAKI

(cone shape seaweed wrap hand roll sushi)

<b>California temaki</b> , crabstick, Japanese mayo, avocado, cucumber & tobikko	£ 5.00
<b>Tiara temaki</b> , salmon, Japanese mayo, avocado, cucumber & tobikko	£ 5.50
<b>Spicy tuna temaki</b> , chopped tuna, Japanese mayo, spring onions mixed chili spices	£ 5.50

## MAKIMONO “HOSO MAKI” NORI OUTSIDE

(6pcs)

<b>Kappa Maki</b> (V) (cucumber roll)	£ 4.50
<b>Avocado maki</b> (V)	£ 5.00
<b>Asparagus maki</b> (V)	£ 5.00

## MAKIMONO “URA MAKI”

### INVERTED SUSHI ROLL

<b>Kawa maki</b> (6pcs) crispy salmon skin with Japanese mayo	£ 5.50
<b>California maki</b> (8pcs) crabstick, Japanese mayo, avocado, crabstick, cucumber & flying fish roe	£ 7.50
<b>Tori age maki</b> (8pcs) chicken strips tempura filling drizzled with teriyaki sauce	£ 7.50
<b>Philly maki</b> (8pcs) salmon and cream cheese rolled in roasted sesame seeds	£ 7.50
<b>Salmon avocado maki</b> , (8pcs) salmon, avocado, Japanese mayo, cucumber & flying fish roe	£ 8.00
<b>Spiky kani maki</b> (6pcs) shredded crabstick, Japanese mayo, tempura crunches & flying fish roe	£ 8.50
<b>Ebi california maki</b> (8pcs) tiger prawns, cucumber, avocado, Japanese mayo & flying fish roe	£ 8.50

## SUSHI, SASHIMI & MAKI

### PLATTERS *(perfect for sharing)*

<b>Maguro Sake</b> tuna & salmon sashimi (10pcs)	£ 11.00
<b>Baby Sumo</b> sushi (5pcs), sashimi (15pcs), maki (4pcs)	£ 25.00
<b>Funamori</b> sashimi in the boat (24pcs)	£ 26.50
<b>Executive Sushi</b> mixed sushi (27pcs)	£ 38.50
<b>Executive Sashimi</b> mixed sashimi (40pcs)	£ 45.00
<b>Sumo sashimi</b> (25pcs), sushi (9pcs), maki (16 pcs)	£ 47.00

<b>Spicy tuna maki</b> , (8pcs) <i>chopped tuna, Japanese mayo, spring onions mixed chili spices</i>	£ 8.50
<b>Veggie salad roll</b> (V) (8pcs) <i>lettuce, cucumber, spinach, sweet dried gourd, carrots, asparagus, pickled raddish &amp; Japanese mayo</i>	£ 10.50
<b>Spider roll</b> (6pcs) <i>soft shell crab, cucumber, spring onions &amp; flying fish roe, tempura fried</i>	£ 12.00
<b>Dragon roll</b> (8pcs) <i>prawn tempura, eel, avocado, mayo sprinkled with tempura crunches &amp; drizzled with teriyaki sauce.</i> <i>Our special recommendation!</i>	£ 12.50
<b>Aburi roll</b> (8pcs) <i>crabstick, avocado &amp; Japanese mayo with thinly sliced salmon, sea bass &amp; tuna lightly seasoned and seared</i>	£ 13.00
<b>Rainbow roll</b> (8pcs) <i>crabstick, avocado &amp; Japanese mayo with thinly sliced salmon, sea bass &amp; tuna</i>	£ 13.00
<b>Nishiki maki</b> (9pcs) <i>salmon, eel, soft cheese, asparagus, sesame seeds wrapped in Japanese omelette drizzled with teriyaki sauce</i>	£ 13.50

## UNLIMITED SUSHI ROLLS

### MONDAY NIGHTS & EVERYDAY TILL 6pm

(Maki is sushi rice wrapped with dried seaweed sheets) £ 15 per person

**Kappa Maki** (V) (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)

(Four piece per serving. Please note we do not do take away and you will be charged for any wastage)

## DESSERTS

<b>AISUKURIIMU</b> (3 scoops) choice of vanilla, strawberry, chocolate ice cream	£ 4.10
<b>RYOKUCHA CHOORI SA RETA KURIIMU</b> Freshly made green tea panna cotta w/strawberries	£ 4.50
<b>RYOKUCHA AISUKURIIMU</b> (2 scoops) green tea ice cream	£ 5.20
<b>CHOCOLATE FUDGE CAKE</b> Served with vanilla ice cream and chocolate sauce	£ 5.50
<b>NINJIN KĒKI</b> Carrot cake	£ 5.50
<b>BANANA TEMPURA</b> Deep fried bananas in a light batter, drizzled with toffee sauce	£ 6.50
<b>AISUKURIIMU TEMPURA</b> Deep fried ice cream in a light batter, drizzled with chocolate sauce	£ 6.50

**DOUMO ARIGATOU GOZAIMASU - THANK YOU FOR YOUR CUSTOM**

[www.wasabiteppanyaki.co.uk](http://www.wasabiteppanyaki.co.uk)

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