

Robata Grilled Skewers

small portion of slow-grilled with a glaze of sweet soy sauce and mirin or sea salt

Asuparagasu (v) <i>sesame and sweet soy</i>	5.95
Tebasaki <i>chicken wings</i>	4.95
Yakitori <i>barbecued chicken thigh</i>	5.95
Yakibuta <i>braised pork belly</i>	6.95
Yakiniku <i>beef fillet with roasted peanut</i>	9.95
Tofu (v) <i>robata grilled tofu with sweet soy glaze and garlic</i>	6.45
Hotate Bacon <i>scallop wrapped in bacon with marmalade & honey</i>	10.95

Robata Yaki Mains

slow-grilled food over flame grill

Hitsujiniku <i>3 fine pieces grilled lamb chops marinated in a spicy miso</i>	14.95
Shake <i>grilled salmon over sticky teriyaki sauce</i>	13.95
Suzuki <i>fillet of freshly grilled seabass with homemade oba pesto</i>	12.95
Kamoniku <i>pan fried duck breast with cherry ponzu sauce & pak choi</i>	12.95
Gyuuniku <i>250g of ribeye cooked over robata grill with garlic yaki niku sauce</i>	22.45
Miso Black Cod <i>140g of buttery black cod marinated in a salty-sweet miso until silky & slow grilled over flame</i>	23.45
Wagyu <i>exquisite Wagyu beef with garlic yakiniku sauce</i>	32.95

Agemono & Mushimono

deep fried or pan fried vegetables, meat or seafood

Yasai Tempura (v) <i>vegetable tempura in a light batter</i>	5.95
Ebi Tempura <i>king prawn in a light batter</i>	7.95
Pork Gyoza <i>home-made ravioli dumplings filled with minced pork</i>	6.95
Chicken Gyoza <i>home-made ravioli dumplings filled with minced chicken and chilli sauce</i>	6.95
Ika Tempura <i>deep fried lightly battered baby squid</i>	7.45
Nasu Teriyaki (v) <i>grilled aubergine in teriyaki sauce</i>	5.95
Tofu Katsu (v) <i>firm tofu deep fried & served with mild curry</i>	8.45
Tori Katsu <i>breaded chicken breast served with Japanese curry</i>	9.45
Sofuto Krabu <i>deep fried soft shell crab</i>	7.95
Sakana Korokke <i>fish croquette with fruity sauce</i>	5.95
Kamikaze Wings <i>chicken wings glazed with spicy niku sauce</i>	5.95
Chilli Squid <i>salt & pepper squid</i>	6.95

Sides

Rice (v) <i>steamed Japanese rice topped with sesame seeds</i>	2.45
Fried Rice (v) <i>fried rice topped with sesame seeds</i>	3.45
Miso Soup (v) <i>vegetable broth mixed white soy bean paste</i>	2.95
Zukkini (v) <i>lightly seasoned courgette with truffle mayo sauce</i>	4.45
Satsumaimo (v) <i>lightly seasoned sweet potato with salt & pepper</i>	4.45
Goma Wakame (v) <i>seaweed salad with sesame dressing</i>	3.95
Edamame (v) <i>choose between spicy or salted</i>	3.95
Pak Choi (v) <i>stir fried white stemmed leafy vegetable with goma & oyster sauce</i>	4.95
Sarada (v) <i>green seasonal vegetables with sesame ponzu dressing</i>	4.95

Sashimi

fresh slices of raw fish served with Japanese horseradish, oba leaf, and finely sliced radish

	3PCS		3PCS
Saba – mackerel	3.95	Hamachi – yellowtail	7.45
Suzuki – seabass	3.95	Hirame - Korean flounder	7.45
Shake – salmon	4.45	Akami – blue fin (weekends only)	7.95
Maguro – tuna	6.95	Chutoro – fatty tuna (weekends only)	7.95

Nigiri

oval-shaped "hand-pressed" sushi rice topped with fish or seafood

	2PCS		2PCS
Saba – mackerel	3.45	Shake- salmon	3.95
Suzuki – seabass	3.45	Maguro – tuna	4.95
Ebi- prawn	3.95	Hamachi – yellowtail	5.95
Unagi – eel	4.95	Hirame – Korean flounder	4.95
Chutoro –fatty tuna (weekends only)	5.95	Akami – blue fin (weekends only)	5.95

Tiradito | Tataki | Tartare

thin slices of fresh raw fish served with Japanese- Peruvian sauce | very briefly seared over hot flame | diced raw fish topped with avocado & green apple

Suzuki Tiradito – seabass	6PC	8.45	Tuna Tataki	8PCS	10.95
Hamachi Tiradito – yellowtail	6PCS	9.95	Salmon Tartare		7.95
Hirame Tiradito- Korean flounder	6PCS	9.95	Tuna Tartare		8.95

Hosomaki

small cylindrical "thin roll" with nori on the outside

	8PCS
Abokado maki – avocado (v)	3.95
Kappamaki – cucumber (v)	3.95
Shakemaki – salmon	4.95
Tekkamaki – tuna	5.95

Temaki

a large cone-shaped "hand roll" with nori on the outside and filling spilling out the wide end

Salmon & Avocado	3.95
Spicy Tuna	4.45
Prawn & Avocado	4.45

Uramaki Specials

medium-sized cylindrical "inside-out roll" with filling in the centre surrounded by nori and a layer of rice on the outside

Special Vegetarian (v)	5PCS	10PCS
<i>cucumber sea weed mango avocado</i>	5.45	8.95
Rainbow	6.95	10.95
<i>tuna salmon prawn cucumber mango avocado tobiko</i>		
Crunch	7.45	12.95
<i>prawn avocado tuna</i>		
Dynamite	7.45	12.95
<i>prawn avocado seabass jalapeno Siracha sauce</i>		
Zumu Special	7.45	12.95
<i>prawn avocado seared salmon teriyaki barbecue sauce</i>		
Spider	7.45	12.95
<i>soft shell crab cucumber tobiko sweet tangy sauce</i>		
Wilmslow Special	7.45	12.95
<i>salmon tuna cucumber avocado</i>		
Dragon	8.45	13.95
<i>eel cucumber avocado</i>		
Hale Special	9.45	15.95
<i>yellowtail blue fin tuna avocado cucumber tobiko</i>		
Spicy Tuna	4.95	9.45
Prawn & Avocado	5.95	10.45
Salmon & Avocado	4.95	9.45
California	4.95	9.45

Moriawase

Mixed platter to share

Nigiri	12PCS	18.95		
<i>Chef selection of Nigiri</i>				
Sashimi	12PCS	19.95		
<i>Chef selection of Sashimi</i>				
Omakase	24PCS	29.95	30PCS	34.95
<i>Chef selection of mixed sushi and sashimi</i>				