

ZENSAI

SMALL BEGINNINGS

Hokkaido Edamame	£4.50	Beef Tataki	£8.50
Soybeans with Maldon sea salt or togarashi spice 🏏 ⊱		Seared sirloin with teriyaki reduction and caramelised red onions	
Char Siu Pork Ribs	£7.50	Salmon Tataki	£8.50
12-hour slow-braised pork with five-spice honey glaze		Flame-seared with sesame crust and caramelised red onions 🐟	
Crimson Crispy Beef	£7.50	Imperial Lamb Massaman	£9.50
Wok-fried beef strips in a chilli caramel lacquer		Slow-braised lamb shoulder in a velvet massaman sauce	
House Kimchi	£3.50	Red Ember Beef Rendang	£9.50
Korean-style fermentation with gochugaru chilli		Sumatran-style beef in a deep coconut reduction	
Seasonal Tsukemono	£3.50	Tamago Chahan	£9.50
Chef's pickled vegetables in a sweet–sour balance 🌿 👺		Egg fried rice with scallions and white pepper	
Emerald Greens	£5.50	Emerald Prawn Green Curry	£9.50
Wok-fried broccoli and choi sum with black garlic GF soy sauce 🌿 👺		Coastal prawns with coconut silk and Thai basil 👼	
Hatcho Miso Shiru	£4.50	Rayu Garlic Rice	£4.50
Aged miso broth with wakame seaweed and silken tofu 🏒 👺		Chilli oil infusion with crispy garlic 🏒 👺	
Yuzu Miso Sakana	£7.50		
Steamed skin on cod with citrus miso glaze 🐟			



SUSHI-YA

FRESH SUSHI SELECTIONS

Nigiri & Sashimi

 Maguro Nigiri (Tuna) 	£3.50
Sake Nigiri (Salmon) 	£3.50
♦ Ebi Nigiri (Prawn) 🛜	£3.50
Avocado Nigiri 	£2.50
A Chirachi Salaction - chaf's daily	63.50

sashimi with seasoned rice 🥌

Maki Rolls

\$	Uramaki - inside-out signature rolls 👼 🥚 (Veg/Vegan option available)	£3.50
\$	Crispy Rice with Tuna — jalapeño tuna tartare on crisp rice	£3.50
\$	Sunomono	£3.50

♦ Crispy Aubergine with Miso Caramel £3.50



BATSUBARA

DESSERTS

Rhubarb & Ginger Slice

Rhubarb & chocolate filling, finished with a sprinkling of chocolate flake & raspberry coulis

£9.00 Mo

Mochi Ice Cream Selection

£7.00

Trio of chewy mochi ice cream in rotating flavours, served with seasonal garnishes (GF) *