

## 前菜 ZENSAI (starters)

豆腐 サラダ Fresh tofu served with salad and nori rice cracker, yusu dressing	£ 9.00
風呂吹き大根と小津風温泉玉子 Low temperature cooked Onsen Tamago egg served with turnip and soya milk emulsion	£ 8.00
茄子田楽味噌和え、トマトの天婦羅 Nasu dengaku grilled eggplant with crab meat and sweat red miso served with cherry tomatoe tempura.	£ 8.00
マグロのづけ、紫蘇風味のシャリのせ Marinated red tuna Zuke served on shiso and ginger sushi rice.	£ 13.00
鱸のカルパッチョ、三種の大根添え Sea Bass Carpaccio served with 3 flavoured turnips and fresh Yusu	£ 15.00

## 刺身 寿司 SUSHI SASHIMI

刺身盛合せ (上) Selection of sashimi 7 types (21 pieces)	£ 29.50
刺身盛合せ (上) Selection of sashimi 5 types (15 pieces)	£ 21.00
握り盛合せ7貫 Selection of sushi (7 pieces)	£ 21.00
刺身、寿司、巻き盛合せ一人前 Selection of sushi, sashimi and maki (5 sushi, 4 types of sashimi, 3 maki)	£ 32.00

## にぎり NIGIRI (2 pieces)

鮭 Salmon	帆立 Scallops	イクラ Salmon Egg	海老 Shrimp	甘海老 Sweet Shrimp	£ 4.50
鮪 Tuna	平目 Turbot	雲丹 Sea Eel	鱸 Sea Bass		£ 5.50

## 巻寿司 URAMAKI SUSHI ROLL (6 pieces)

鉄火巻 Tuna roll	£ 7.00
スモークサーモン、チーズ巻 Smoked salmon and cheese	£ 7.50
カリフォルニア巻 California shrimp roll	£ 7.50
うなぎ胡瓜巻き Sea eel and cucumber	£ 9.00
スパイシーサーモン巻 Spicy salmon and avocado	£ 9.00
サラダ巻 Vegetarian roll	£ 6.00
蟹アボカド巻 Crab meat and avocado	£ 9.00

## 天婦羅、TEMPURA

野菜天婦羅 Assorted vegetables Tempura (8)	£14.00
海老天婦羅 Prawns Tempura (6)	£20.00
天婦羅盛合わせ Assorted Tempura (3 prawns and 5 vegetables)	£20.00
天井 Tendon Tempura (2 prawns and 3 vegetables on top of rice) Tempura served on top of rice and donburi sauce	£20.00
ソフトシェルクラブの天婦羅 Soft Shell Crab Tempura served with salad and home made spicy mayonnaise	£ 15.00

## うどん UDON AND SOBA

天婦羅うどん Udon noodles soup served with prawns tempura, duck fillet, egg aromatised with seaweed and spring onions	£18.00
精進うどん Vegetarian udon noodles soup served with mixed vegetables (seaweed, spinach, spring onions, enokis, shimejis, asparagus)	£16.50
冷やし鴨そば Soba served cold with duck fillet	£18.00

## 焼き鳥 YAKITORI STYLE

豚 Pork (2 pieces)	£ 5.00
鴨 Duck (2 pieces)	£ 6.00
鶏 Chicken (2 pieces)	£ 5.00
アスパラガスと椎茸 Asparagus and shiitake	£ 4.00
お好み焼き Okonomiyaki : Japanese style pizza	£9.00

## 魚料理 FISH

鰻の蒲焼 Glazed eel	£ 16.00
鱈の味噌漬け、旬野菜添え Grilled Oyster served with soya beans risotto.	£ 18.00
鱸 Sea bass with sake, Japanese mushrooms, ponzu sauce and kinome herb.	£ 20.00
鯖の塩焼とホウレン草のお浸し Grilled mackerel caramelized with yusu, served with ohitashi spinach.	£ 16.00

## 肉料理 MEAT

牛フィレと茸の陶板焼、炊込みご飯添 <i>Beef fillet served on a bed of enoki, yukiniku sauce and rice with lotus root</i>	£ 27.00
鴨ロース煮、春菊の天婦羅添え <i>Duck fillet cooked in a light soya sauce served with tempura</i>	£ 24.00
焼き豚チャーシューのポワレ、串野菜添え <i>Crisps of Chasu pork belly (yakibuta) served with vegetables brochettes</i>	£ 24.00
地鶏 の 胡麻ダレ <i>Teppan of chicken served with sautéed vegetables and gamadale sauce (sesame)</i>	£ 22.00

## 付け 合わせ SIDE ORDERS

和風 サラダ <i>Green salad</i>	£ 4.50
ご飯 <i>Rice bowl</i>	£ 3.00
味噌汁 <i>Miso soup</i>	£ 3.00
炒め 野菜 <i>Sauteed vegetables</i>	£ 4.00

## 小 津 メニュー MENU OZU £ 55.00

風呂吹き大根と小津風温泉玉子  
*Low temperature cooked Onsen Tamago egg served with turnip and soya milk emulsion*

マグロのづけ、紫蘇風味のシャリのせ  
*Marinated red tuna zuke served on shiso and ginger sushi rice.*

牡蠣  
*Grilled Oyster served with soya beans risotto*

焼き豚  
*Crisps of Chasu pork belly ( yakibuta ) and rice with lotus root*

みそ汁  
*Miso Soup*

デザート いけばな 洋梨 と 柚子 シャーベット  
*Dessert : Ikebana Caramelised pear with served with Yuzu sorbet*

**お昼の定食 LUNCH MENU**

天婦羅定食 <b>TEMPURA MENU</b> <i>Green salad, rice, soup, 3 prawns and 5 vegetables tempura and desert</i>	£ 25.00
寿司定食 <b>SUSHI MENU</b> <i>Green salad, soup, 8 sushi, 3 maki and desert</i>	£ 25.00
刺身定食 <b>SASHIMI MENU</b> <i>Green salad, rice, soup, 5 types of sashimi and desert</i>	£ 25.00
小津定食 <b>MENU OZU</b> <i>Green salad, soup, maki, sashimi, tempura, chicken or salmon teriyaki and desert</i>	£ 35.00
精進定食 <b>VEGETARIAN MENU</b> <i>Green salad, cold soba, avocado roll, 5 vegetables tempura and desert</i>	£22.00
お子様ランチ <b>CHILDREN MENU</b> <i>Green salad, rice, chicken or salmon teriyaki and desert.</i>	£9.00

**デザート DESSERTS**

フルーツにぎり £ 8.00  
*Fresh fruits Sushi*

抹茶 の テラミス £ 8.00  
*Green Tiramisu*

洋梨 と 湯葉 柚子 シャーベット £ 8.00  
*Caramelised pear with Yuba leaves served with Yuzu sorbet*

金柑 チョコレート £ 8.00  
*Chocolate coco*

小津 盛合わせ £ 25.00  
*Ozu selection*  
*Assorted desert*