



ALLERGEN INFORMATION

Please see below for a list of allergens contained in our menu items.
 Please note that our house soy sauce is GLUTEN-FREE
 Please note ready mixed wasabi contains Mustard.
 Please note that Tobiko and Masago contain Gluten, soy and mustard.
 We also use a Vegan GF Mayo.

Menu Item	Main Ingredients	Gluten	Soya	Crustaceans	Fish	Molluscs	Sesame Seed	Milk	Eggs	Mustard
SMALL PLATES										
Edamame	Soy bean, salt		X							
Miso Soup	Soy Paste, spring onion, water, tofu, seaweed		X							
Chicken Gyoza	Chicken, flour	X	X				X			
Ika No Piri Kara Age	Squid, Cornflour Sauce: Chili, sugar, vinegar					X				
Yakitori	GF Soy sauce, cornflour, fructose, ginger, garlic, onion, leek, chicken		X							
Tori Kara Age	Chicken, koji, mirin, fructose, sesame oil, chili oil, garlic, ginger, salt & pepper, SAUCE: GF Mayo, Aji Amarillo, Yuzu juice, Miso		X				X			



Menu Item	Main Ingredients	Gluten	Soya	Crustaceans	Fish	Molluscs	Sesame Seed	Milk	Eggs	Mustard
Tako Kara-Age	Octopus, salt chilli, wheat flour	X				X				
Salmon Kobujime	Salmon, salt, koji, mirin, sake, sakura powder, wakame seaweed, daikon radish Sumiso Sauce: Saikyo miso, yuzu juice, fructose, vinegar		X		X					
Katsuo Tataki	Bonito fish, wakame, daikon, harissa, spring onions, ginger, garlic GF Ponsu Sauce: Bonito flakes, regular dark soy, mirin, fructose, yuzu juice, kombu		X		X					
Beef Tataki	Beef, salt, pepper, garlic, oil, GF Ponsu Sauce: GF dark soy, mirin, fructose, rice vinegar,		X							

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	yuzu juice									
Scallop Ume-Shiso	Scallop, ume plum, shiso leaf, daikon, honey, mirin					X				
Sakura Salmon	Salmon, sakura powder, yuzu-koshu pickle; goji berry				X					
Black Cod Gyozas	Black cod fish, yuzu, pastry sheet Sumiso Sauce: Saikyo miso, yuzu juice, fructose, vinegar	X	X		X					
TEMPURA										
Ebi Tempura <small>(Sauce contains Soya)</small>	Prawn	X		X					X	
Tempura Mori <small>(Sauce contains Soya)</small>	Prawn, fish, vegetables	X		X	X				X	
Monkish Tatsuta Age <small>(Sauce contains Soya)</small>	Monkfish, garlic, ginger, sake	X			X				X	
Sakara No Isobe Age <small>(Sauce contains Soya)</small>	White fish, seaweed, shiso leaf, plum, honey, vinegar	X		X	X				X	
VEGETARIAN SELECTION										
Goma-Ae	Spinach, sesame, Mirin, Saikyo Miso		X				X			

Menu Item	Main Ingredients	Gluten	Soya	Crustaceans	Fish	Molluscs	Sesame Seed	Milk	Eggs	Mustard
Agedashi Tofu	Tofu, cornflour, daikon, seaweed, spring onions Sauce: Kombu, fructose, GF Soy, water		X							
Vegetable Gyoza	Vegetables, flour	X	X							
Nasu Den	Aubergine, Saikyo Miso, sesame paste, fructose, sake		X				X			
Yasai Tempura (Sauce contains Soya)	Vegetables, flour, egg	X							X	
Natto Yasai Kaki-Age	Fermented soy beans, vegetables, flour, egg	X	X						X	
Inaka/Forufuki Daikon	Daikon, kombu dashi, Saikyo miso, lotus root		X							
Vegetarian Sushi	Changes daily	X	X				X			
Yasai Roll	Mixed vegetables, bottle gourd, lotus root	X	X				X			
Vegan Winchester Roll (N/A)	Bottle gourd, wasabi, rice		X							
Tofu Oroshini	Tofu, garlic, ginger		X							
Ankake Tofu	Tofu, cornflour, mushrooms, soy sauce, kombu dashi		X							



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SPECIAL ROLLS										
Winchester Roll	Trout, wasabi leaf, cucumber, mango sauce, goji berry		X		X					
Duck Goma Roll	Duck, black sesame paste, chilli paste						X			
Lobster Roll	Lobster, rice, seaweed, salmon roe, Gyoza crisps, chilli flakes, yuzu masago Sumiso Sauce: Saikyo miso, yuzu juice, fructose, vinegar	X (crisps)	X (Sauce)	X						
Rainbow Roll (Tobiko and Masago Contain Gluten, Soya and Mustard)	Mixed fish, mixed tobiko, gyoza crisps, chilli sauce	X	X	X	X					X
Unagi Roll	Grilled eel, rice, seaweed, prawn tempura	X	X	X	X					
Beef Roll	Beef, truffle miso foam, rice seaweed		X							
Dynamite Roll	Prawn tempura, rice seaweed, masago, unagi sauce	X	X	X					X	X
Matsumai Sushi	Mackerel, rice,				X		X			



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	ginger, sesame, shiso									
Salmon Tartare Roll	Salmon, yuzu mayo, dried seaweed, rice,				X					X
NIGIRI										
Nigiri Selection	Changes Daily Fish and rice		X	X	X	X				
Wagyu Nigiri	Wagyu beef, truffle dust and salt, rice									
SASHIMI										
Santen Mori	Salmon, tuna and Hamachi				X					
Sashimi Selection	Changes daily			X	X	X				
GRILLED FOOD										
Gindara	Black cod, saikyo miso, white miso, mirin, fructose, chilli sauce, sesame oil		X		X		X			
Wagyu Steak	Wagyu steak, salt and pepper, garlic, fresh wasabi, and soy sauce		X				X			
Zakura Kamo	Duck, pomegranate, soy sauce, fructose, garlic, ginger, sweet potato mash		X							



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GOURMET TASTE OF JAPAN										
SALMON KOBUJIME	AS ABOVE									
HOTATE UME	AS ABOVE									
KAISEN MISO MOTOYAKI	Vegan mayo, yuzu juice, Saikyo miso, cheese, mirin, spinach		X	X				X		
USUZUKURI	Asian pear, rice vinegar, mirin, yuzu				X					
GINDARA	AS ABOVE									
MONKFISH KAORI-AGE	Batter, garlic, ginger, yuzu peel, roasted seaweed, sesame oil	X			X		X			
LOBSTER MISO SOUP	Lobster, miso, water, seaweed, spring onions		X	X						
MATSUMAI SUSHI	AS ABOVE									
HAND MADE PICKLES	Varies									
MIZU MOCHI	AS ABOVE									
WAGYU FESTIVAL										
WAGYU TATAKI	Wagyu beef, yuzu truffle oil, soy sauce, mirin		X							
WAGYU TARTARE	Wagyu beef, capers, butter, yuzu juice,		X					X		



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	garlic, yuzu koshu, miso, quail egg									
WAGYU NIGIRI	AS ABOVE									
WAGYU TEMPURA	Wagyu beef, cheese, shiso, asparagus, plum	X						X		
WAGYU STEAK & Miso Soup	As above									

REVIEW DATE: 12th September 2023

REVIEWED BY: AK & PO

NEXT REVIEW DATE: 12th September 2024