

Otsumami

Starters

Edamame (V) <i>Served salty or spicy</i>	£3.25	Yakitori (G) <i>2 skewers</i>	£3.50
Miso soup (G,P)	£2.50	Sunomono salad (G, P) <i>Vinegared cucumber, wakame and carrot</i>	£3.25
Spicy seaweed (G, N, S)	£3.50	White rice bowl (S)	£2.50
Assorted japanese pickles (V)	£3.95	Brown rice bowl (S)	£2.50
Tofu cubes (G, P) <i>Served cold in soy and dashi sauce</i>	£3.95	Mixed 'kaiso' seaweed salad (G, N, S)	£3.95
Takoyaki 'octopus balls' (G, M) <i>2 balls (spring onions or bonito flakes option)</i>	£3.50	Michiko Sushino house salad (G, N, S) <i>Mixed salad with sesame dressing or soy sauce dressing</i>	Small: £4.50 Large: £8.50

À la Carte

Nigiri

1 piece

Salmon	£2.20	Vinegared mackerel	£2.50
Tuna	£3.30	Scallop	£3.30
Chutoro <i>medium fatty tuna</i>	£4.40	Eel (G)	£3.30
Yellow tail	£3.30	Ikura <i>salmon roe</i>	£3.30
Sea bass	£2.70	Tobikko <i>flying fish roe (G)</i>	£2.70
Prawn	£2.20	Egg omelette (V)	£2.20
Sweet prawn	£2.20	Inari <i>fried bean curd (S, V)</i>	£1.80

Sashimi

3 pieces

Salmon	£5.50	Prawn	£5.00
Tuna	£6.00	Sweet prawn <i>(5 pieces)</i>	£5.00
Chutoro <i>medium fatty tuna</i>	£7.30	Vinegared mackerel	£6.00
Yellowtail	£6.00	Scallop	£6.00
Sea bass	£5.80	Egg omelette (V)	£3.00

Rolls

We can make any of the rolls into hand rolls

Hosomaki (thin rolls)

Salmon	£3.30
Tuna	£4.40
Cucumber (S, V)	£2.80
Avocado (V)	£2.80
Kanpyo (P)	£2.80
Egg omelette (V)	£2.80

Uramaki (inside out rolls)

Salmon avocado (G, M, S)	£5.00
California (G, M, S) <i>contains fresh crab meat</i>	£7.00
Tuna and avocado (S)	£5.50
Spicy salmon (G, M, S)	£5.00
Spicy tuna (G, M, S)	£5.50
Spicy yellowtail (G, M, S)	£5.50
Prawn tempura (G, S, M)	£6.50
Eel and avocado (G, S)	£6.00
Avocado cucumber (S, V)	£4.50

Sushi Sets

Sushi

Kojiro set (G, M, S) 1 salmon and avocado roll, 4 pcs nigiri (salmon, tuna, yellowtail, prawn)	£11.00
Goemon set (G, M, S) 1 salmon and avocado roll, 6 pcs nigiri (2 pcs salmon, 2 pcs tuna, 1 pc yellowtail, 1 pc scallop)	£14.00
Kiyomasa set 1 salmon roll, 8 pcs nigiri (salmon, tuna, medium fatty tuna, yellowtail, vinegared mackerel, scallop, sweet prawns, salmon roe)	£21.00
Musashi set (G, S, M) 1 salmon and avocado roll, 4 pcs salmon nigiri	£10.00
Yoshitsune vegetarian set (P, S, V) 2 pcs inari, 6 pc oshinko roll, 4 pc futomaki Pickles, egg, avocado, cucumber, kampyo	£10.00

Sashimi Sets

Sashimi

Masashige set 3 sashimi (salmon, tuna, sea bass)	£14.00
Kuranosuke set 5 sashimi (salmon, tuna, sea bass, scallop, vinegared mackerel)	£22.00

Soups

Japanese rice soups

Chazuke with salmon (G, S) Soy sauce and green tea flavoured rice soup	£8.50
Chazuke with yellow tail (G, S) Soy sauce and green tea flavoured rice soup	£9.50

Special Rolls

Recommended by the chef

Rainbow roll (G, M) Salmon and cucumber roll topped with slices of salmon, tuna, seabass, scallop, prawn, avocado	£11.00
Hanabi (G, M) Prawn tempura topped with scallops, tobikko, spicy mayo, crispy onions	£11.00
Wasabi prawn tempura (G) Prawn tempura, asparagus, wasabi tobiko, kizami wasabi	£10.00
Seared salmon roll (G, M) Salmon, avocado topped with seared salmon slices, spicy mayo, eel sauce, ikura, spring onions	£12.00

Chirashi & Donburi

Bowls

with white sushi rice

Momiji (G, S) Mix of fish chopped in cubes: salmon, tuna, yellowtail, egg, avocado, tobikko, sesame, kampyo, nori	£13.00
Sakura (G, S) Salmon, tuna, scallop, prawn, sweet prawn, vinegared mackerel, white fish, avocado, eel, ikura, tobikko, egg, sesame, kampyo, nori, shiso leaf	£19.00
Salmon (S) Salmon, roasted sesame seeds, nori + Avocado: £1.00 + Ikura: £2.00	£12.50
Tuna donburi (S) Tuna, sesame, nori	£15.00
Kashi (G, S) Roasted eel, eel sauce, roasted sesame seeds, nori	£15.00
Vegetarian donburi (G, S, V) Avocado, cucumber, alfalfa sprouts, shitake mushroom, carrot, pickled radish, oba leaf, roasted sesame seeds	£12.00

(D) Dairy, (G) Contains gluten, (M) Mayo, (N) Nuts, (P) Pescatarian, (S) Contains sesame, (V) Vegetarian
If you have any questions relating to allergens or dietary intolerances please ask our staff

A discretionary 12.5% service charge will be added to your bill