



SMALL PLATES

Soft Shell Crab (1pc) 8
Deep-fried soft-shell crab, served with rocket and a lemon wedge

Ebi Katsu (5 pcs) 8
Crispy panko-breaded vannamei shrimp, served with grated ginger, mooli (daikon radish), and tentsuyu dipping sauce

Yasai Tempura (v) 10
Crispy battered seasonal vegetables, accompanied by grated ginger, mooli, and tentsuyu dipping sauce

Gyoza (Chicken Halal/Beef/Veg) 6
Pan-fried Japanese dumplings, topped with spring onions and crispy onions, served with gyoza dipping sauce

Takoyaki 9
Deep-fried octopus balls drizzled with tonkatsu sauce, mayonnaise, ao-tnori (seaweed flakes), shredded nori, and chives

Chicken Karaage (Halal) 7
Japanese fried chicken, garnished with spring onions and fresh chili, with a side of sweet chili mayonnaise

Ika Karaage 8
Crispy baby squid served with lime, spring onion, and chili

JAPANESE CURRY

Served with steamed rice and tsukemono (Japanese pickles)

Chicken Katsu Curry (Halal) 14.5
Crispy chicken katsu, served with rich Japanese curry sauce

Ebi Katsu Curry 15.5
Panko-breaded shrimp, served with rich Japanese curry sauce

Vegan Croquette Katsu Curry (v) 13.5
Sweet potato and pumpkin croquettes, served with rich Japanese curry sauce

HIRATA BAO BUNS

Chicken Karaage 6
Chicken karaage, sliced cucumber pickles, fresh coriander, Korean sweet & spicy sauce

Sweet Chilli Ebi Katsu 6
Panko breaded shrimps, sliced cucumber pickles, fresh coriander, sweet chilli mayo

Veggie Croquette (v) 5
Sweet potato croquette, sliced cucumber pickles, fresh coriander, vegan mayo

DONBURI

Chirashi Don 14
A selection of sashimi (salmon, tuna, crab stick), avocado, shredded nori, sesame seeds, tobiko, and pickled ginger served over sushi rice

SIDES

Edamame Salted/Spicy 4

Kimchi 4

Steam Rice 2.5

Mixed Japanese pickles 4

Miso Soup (v) 3.5
Wakame seaweed, tofu, spring onion

SUSHI

HOSOMAKI (6pcs)
Simple thin rolls with one filling

Salmon 7

Tuna 8.5

Kappa Maki (Cucumber) (v) 6.5

Avocado (v) 6.5

Takuwan Maki 6.5
Pickled mooli

Kanpyo Maki 6.5
Sweet gourd

URAMAKI (8pcs)
Inside-out rolls with delicious fillings

Cucumber & Avocado (v) 7.5

Salmon Avocado 9.5

Spicy Tuna 11.5
Tuna, cucumber, spicy mayo

California Roll 8.5
Crab stick, avocado, cucumber, tobiko, Japanese mayo

Ebi Katsu 9.5
Panko shrimp, avocado, crispy onion, sweet soy

Unagi & Cucumber 10.5
Broiled teriyaki eel and cucumber

FUTOMAKI (6pcs)
Thick rolls with bold Flavors

Soft Shell Crab Futomaki 12.5
Deep-fried soft-shell crab with kimchi and rocket

RAMEN

Chicken Katsu Ramen (Halal) 14.5

Soy-based broth with ramen noodles, topped with sliced chicken katsu, beansprouts, menma (bamboo shoots), kikurage (wood ear mushrooms), pink ginger, spring onion, soft-boiled egg, nori, and garlic oil.

Age Tofu Ramen (v) 13.5

Vegan tonkotsu-style broth with ramen noodles, topped with crispy agedashi tofu, beansprouts, menma, kikurage, spring onion, nori, and garlic oil.

DESSERTS

Mochi Ice Cream (3 pcs) 6
Mochi filled with a variety of ice cream Flavors

Dorayaki 5
Traditional Japanese sweet pancake with assorted fillings (1 piece)

Ice Cream 3
Black Sesame (3£/scoop) | Green Tea (3£/scoop)

A 10% service charge will be added to your bill

Please inform your server of any allergies or dietary restrictions before placing your order.