SHARING PLATTER. AVAILABLE EVERYDAY
THIS MENU IS FOR TAKEAWAY ONLY.
ASK A MEMBER OF STAFF ABOUT OUR EAT IN PLATTER

MAKI NIGIRI PLATTER
40pcs. £69
Salmon Nigiri - 5pcs
Tuna Nigiri - 5pcs
Salmon & Avocado - 6pcs
California - 6pcs
Tuna & Cucumber - 6pcs
Spicy Salmon - 6pcs
Spicy Tuna - 6pcs

TEMPURA MAKI PLATTER
30pcs. £49
Ebi Tempura Maki - 6pcs
Phila Katsu Maki - 6pcs
Soft Shell Crab Maki - 6pcs
Simon Skin Maki - 6pcs
Deep Fried Salmon & Cheese Maki - 6pcs

VEGETARIAN PLATTER
40pcs. £39
Cucumber Maki - 6pcs
Avocado Maki - 6pcs
Japanese Yellow Pickle Maki - 6pcs
Shitaki Mushroom & Cheese Maki - 6pcs
Vegetable Tempura Maki - 6pcs
Mixed Vegetable Maki - 6pcs
Inari Nigiri - 4pcs

NIGIRI PLATTER
30pcs. £62
Salmon Nigiri - 6pcs
Tuna Nigiri - 6pcs
Seabass Nigiri - 6pcs
Squid, Prawn Nigiri - 6pcs

PARTY ALDGATE PLATTER
49pcs. £79
Salmon Sashimi - 9pcs
Spicy Salmon Maki - 6pcs
California Maki - 6pcs
Tuna Maki - 6pcs
Salmon Maki - 6pcs
Salmon Skin Maki - 6pcs
Snowcone Maki - 6pcs
Rainbow Maki - 6pcs

PARTY TOKUJO EN PLATTER
53pcs. £82
Chef’s Choice Assorted Nigiri - 9pcs
Salmon Sashimi - 5pcs
Tuna Sashimi - 5pcs
Salmon & Avocado With Cheese Maki - 6pcs
California Maki - 6pcs
Volcano Maki - 6pcs
Salmon Maki - 6pcs
Pink Lady Maki - 6pcs

HOT FOOD PLATTER A
£45.00
Edamame Salted - Steamed Soybeans with Sea Salt
Koika Shichimi - Deep Fried Baby Squid with Spicy Chilli Mayo
Shumai - Steamed Prawn Dim Sum
Vegetable Tempura - Deep Fried Assorted Vegetables
Chicken Gyoza - Pan Fried Chicken Dumplings
Seaweed Salad
Pickles - Japanese Mixed Pickles
Chicken Karaage with Spicy Red Sauce
Bulgogi - Marinated Grilled Beef

HOT FOOD PLATTER B
£55.00
Spicy Edamame - Pan Fried Soybeans with Spicy Sauce
Takoyaki - Deep Fried Octopus Ball with Brown Sauce
Vegetable Gyoza - Pan Fried Vegetable Dumplings
Mixed Tempura - Deep Fried Prawn & Assorted Vegetables
Agedashi Tofu - Fried Crispy Bean Curd
Yakitori - Grilled Chicken Skewer
Seaweed Salad
Pickles - Japanese Mixed Pickles
Grilled Chicken Teriyaki
Tonkatsu - Deep Fried Porkloin in Japanese Panko with Katsu Sauce