



# Menu

The Chef bids you **Welcome** and wishes you a pleasant time with us. Enjoy our variety of Japanese fusion dishes - sushi, sashimi, salads, noodles, tempura...

Don't hesitate to ask for advice !

# APPETISERS

<b>EDAMAME</b> ▼	£3.30
<i>Steamed soy beans topped with sea salt.</i>	
<b>SPICY FRIED EDAMAME</b> ▼	£3.50
<i>Spicy fried soy beans with chili, shichimi powder and butter.</i>	
<b>SWEET POTATO CROQUETTE</b> ▼	£3.30
<i>Deep-fried mashed sweet potato coated with white and black sesame seed in breadcrumbs, served with sweet chili sauce.</i>	
<b>VEGETARIAN SPRING ROLL</b> ▼	£3.80
<i>Light and crispy vegetarian spring roll, served with sweet chili sauce.</i>	
<b>PANCAKE SWEET TOFU ROLL</b> ▼	£3.80
<i>Pancakes filled with sweet tofu, scallion, cucumber and Hoi sin sauce.</i>	
<b>AGE DASHI TOFU</b> ▼	£4.50
<i>Fried tofu in potato starch flour, with grated daikon in a dashi broth.</i>	
<b>AGE TOFU SATAY</b> ▼	£4.50
<i>Deep-fried diced tofu with potato starch, served in peanut satay dipping.</i>	
<b>NASU GOMA</b> (contains peanuts) ▼	£4.90
<i>Grilled aubergine with sesame paste.</i>	
<b>VEGETARIAN GYOZA</b> ▼	£3.50
<i>Deep-fried dumpling served with spicy vinegar sauce.</i>	
<b>CHICKEN GYOZA</b>	£3.90
<i>Deep-fried dumpling served with spicy vinegar sauce.</i>	
<b>CHICKEN SATAY</b>	£4.70
<i>Skewers of chicken satay, served with peanut satay dipping.</i>	
<b>CHICKEN YAKITORI</b>	£4.70
<i>Skewers of chicken marinated in yakitori sauce.</i>	
<b>BREADCRUMB HONEY CHICKEN</b>	£4.80
<i>Deep-fried chicken coated with breadcrumbs and white and black sesame seeds, served with sweet chili sauce.</i>	
<b>BREADCRUMB HONEY PRAWNS</b>	£5.50
<i>Deep-fried prawns coated with breadcrumbs, served with sweet chili sauce.</i>	



**BARBECUE SPARE RIBS** £4.70

*Deep-fried spare ribs with barbecue honey sauce.*

**LAMB** £3.50

*Grilled lamb chop with Korean kimchi chili, served with Japanese pickle ginger.*

**WASABI MAYO PRAWNS** £6.50

*Deep-fried prawns and potato starch, coated with wasabi mayo, topped with tobiko.*

**OAT PRAWNS** £6.50

*Tiger prawns caramelised with buttermilk and oats.*

**SPICY SALT & PEPPER...**

SQUID £4.50

SPARE RIBS £4.50

SOFT SHELL CRAB £6.50

KING PRAWNS (6) £6.50

Your choice

*Deep-fried, marinated with spices, salt, peppers, onion and chili.*

## SALADS

**EXOTIC SEAWEED SALAD** ▼ £4.50

*Japanese seaweed with cucumber, served with tosazu dressing.*

**GREEN BEANS SALAD** (contains peanuts) ▼ £4.80

*Mangetout, fine beans and baby gem, served with moromi miso goma and ponzu dressing.*

**SPICY PRAWNS SALAD** £4.80

*Deep-fried prawns with spicy mayo, served with apple dressing.*

**SASHIMI SALAD** £6.50

*Two salmon, two tuna, two prawns, served with house dressing.*

**SEAFOOD CEVICHE** £6.50

*Prawns, squid, octopus, okra, asparagus, cucumber, red onion, coriander, marinated with lemon and chili dressing.*

**VEGETARIAN CEVICHE** ▼ £4.80

*Okra, asparagus, cucumber, red onion, coriander, marinated with lemon and chili dressing.*

# TEMPURA

## SHOJIN TEMPURA **V**

£4.80

*Selection of seasonal vegetables (sweet potatoes, carrots, fine beans, courgette and aubergine).*

## PRAWNS TEMPURA

£5.50

*King prawns deep-fried in tempura batter.*

## MIXED TEMPURA

£6.50

*Prawns, sweet potatoes, carrots, fine beans, courgette and aubergine.*

## SEAFOOD TEMPURA

£6.80

*Prawn, squid and crabstick in tempura batter.*

## KATAIFI PRAWNS

£6.50

*Prawns wrapped in kataifi pastry, with creamy mango mayo.*

## KATAIFI BLACK COD

£6.30

*Black cod wrapped in kataifi pastry, with creamy yuzu mayo.*

## BLACK COD TEMPURA

£5.90

*Black cod deep-fried in tempura batter, served with kizami wasabi mayo.*

## SOFT SHELL CRAB TEMPURA

£6.50

*Deep-fried soft shell crab in tempura batter, served with spicy mayo.*

# WOK-FRIED NOODLES

## CHICKEN NOODLES

£5.50

*Wok-fried noodles with shredded chicken, carrot, onion, peppers and bean sprouts.*

## SINGAPORE RICE NOODLES **S**

£5.50

*Wok-fried thin rice noodles with shredded chicken, prawns, egg, carrot, onion, chili, bean sprouts and peppers.*

## SHOJIN FRIED NOODLES **V**

£5.30

*Wok-fried noodles with seasonal green, carrot, onion, peppers and bean sprouts.*



<b>YAKI JAPANESE UDON</b>	£6.50
<i>Wok-fried Japanese udon noodles with prawns, crab stick, fish cake, squid, carrot, onion, peppers and bean sprouts.</i>	
<b>KING PRAWN FRIED NOODLES</b>	£6.50
<i>Wok-fried noodles with king prawns, carrot, onion, peppers and bean sprouts.</i>	
<b>HOUSE DYNAMITE FRIED NOODLES S</b>	£6.50
<i>Wok-fried noodles, prawns, squid, fish cake, egg, shredded chicken, onion, carrot, peppers and bean sprouts.</i>	
<b>SPECIAL FRIED NOODLES</b>	£6.50
<i>With prawns, squid, fish cake, shredded chicken, onion, carrot, pepper and bean sprouts.</i>	
<b>* GLUTEN-FREE FRIED VERMICELLI</b>	£5.50
<i>Wok-fried vermicelli with seasonal green, carrot, onion, peppers and bean sprouts, in gluten-free soya sauce.</i>	

## NOODLE SOUPS

(ramen, udon or vermicelli)

## Your choice

<b>GRILLED CHICKEN</b>	£5.50
<i>Grilled chicken breast, scallion and seasonal green in noodle soup.</i>	
<b>VEGETABLES ▼</b>	£5.30
<i>Seasonal green and scallion in noodle soup.</i>	
<b>ROAST DUCK</b>	£6.50
<i>Roast duck, scallion and seasonal green in noodle soup.</i>	
<b>SALMON</b>	£6.50
<i>Salmon teriyaki, scallion and seasonal green in noodle soup.</i>	
<b>SEAFOOD</b>	£6.50
<i>Prawns, crab stick, squid, scallop, fish cake, salmon and seasonal green in noodle soup.</i>	
<b>CURRY LAKSA S</b>	£6.50
<i>Seafood, pieces of chicken, tofu and cucumber in spicy curry coconut noodle soup.</i>	
<b>VEGETABLE LAKSA ▼</b>	£6.00
<i>Tofu with seasonal green and cucumber, in spicy curry coconut noodle soup.</i>	

# RICE DISHES

**CHICKEN FRIED RICE** £5.50  
*Egg fried rice with chicken, green peas and sweetcorn.*

**TORI KATSU DON** £5.70  
*Deep-fried chicken in breadcrumbs with eggs, onion and scallion, served with steamed rice and house sauce.*

**TORI KATSU CURRY** £5.70  
*Deep-fried chicken in breadcrumbs, with steamed rice and Japanese curry sauce.*

**EBI KATSU CURRY** £5.90  
*Deep-fried prawns in breadcrumbs, with steamed rice and Japanese curry sauce.*

**ROAST DUCK** £6.50  
*Slice of roast duck served on steamed rice and seasonal green, with house sauce.*

**MALAYSIAN CHICKEN CURRY S** £5.90  
*Chicken on the bone stewed with spices, curry leaves and coconut milk, served with steamed rice.*

**SPECIAL FRIED RICE** £6.50  
*With prawns, squid, fish cake, crab stick, shredded chicken, sweetcorn and green peas.*

**KING PRAWNS FRIED RICE** £6.50  
*Egg fried rice with king prawns, green peas and sweetcorn.*

**HIRA UNAGI RICE** £6.90  
*Grilled marinated eel with omelette and steamed rice.*

**SZE-CHUAN SIZZLING** (served on iron plate)  
*Seasonal green, with Japanese rice on the side.*

CHICKEN	£8.50	DUCK	£8.50
SALMON	£7.50	SQUID	£7.00
PRAWNS	£9.50	SEASONAL GREEN ▼	£6.90

**KUNG-PO SIZZLING** (served on iron plate)  
*Bamboo shoot, carrot, water chestnut and cashew nut, with Japanese rice on the side.*

CHICKEN	£8.50	DUCK	£8.50
SALMON	£7.50	SQUID	£7.00
PRAWNS	£9.50	SEASONAL GREEN ▼	£6.90

**TERIYAKI SIZZLING** (served on iron plate)*Seasonal green, with Japanese rice on the side.*

CHICKEN	£8.50	BEEF	£9.50
SALMON	£7.50	SEASONAL GREEN 	£6.90

# SASHIMI

**3 KIND SASHIMI**

£11.90

*The chef will carefully select three types of Sashimi from the catch of the day and serve you the most succulent slices, accompanied with a traditional soya dip.***5 KIND SASHIMI**

£13.90

*The chef will carefully select five types of Sashimi from the catch of the day and serve you the most succulent slices, accompanied with a traditional soya dip.***OMAKASE (7 KIND)**

£19.90

*The chef will carefully select an assortment of Sashimi from the catch of the day and serve you the most succulent slices, accompanied with a traditional soya dip.***SUNKISS SELECTION** (8 pcs):*Seared in hot olive oil with a drizzle of ponzu dressing*

SALMON	£6.90	TUNA	£7.90
--------	-------	------	-------

**MOMIJI JALAPEÑO SELECTION** (8 pcs):*Jalapeño chili with coriander served with yuzu ponzu*

SALMON	£6.90	SEABASS	£6.90
--------	-------	---------	-------

# A LA CARTE

(5 slices per portion)

SALMON	£6.50	OCTOPUS	£5.00
TUNA	£7.50	UNAGI (eel)	£6.50
ABURA BOZU (white tuna)	£7.50	HOKKIGAI (surf clam)	£4.80
SEABASS	£5.50	IKURA (salmon roe)	£5.50
SCALLOP (as 1 portion)	£5.50	TOBIKO (flying fish roe)	£5.50

# SUSHI...

## A LA CARTE

	2 pc	4pc
OMELETTE ▼	£2.60	£4.80
INARI SWEET TOFU ▼	£2.50	£4.50
AVOCADO ▼	£2.30	£4.00
SALMON	£2.70	£5.00
TUNA	£3.50	£6.00
ABURA BOZU (white tuna)	£3.50	£6.00
SEABASS	£3.20	£5.80
PRAWNS	£3.50	£6.00
TAKO (octopus)	£3.20	£5.80
SCALLOPS	£4.00	£7.00
IKURA (salmon roe)	£4.00	£7.00
TOBIKO (flying fish roe)	£4.00	£7.00
HOKKIGAI (surf clam)	£3.50	£6.00
UNAGI (eel)	£4.20	£7.30
TEMAKI (hand roll) on request		£3.80
		EACH

## ROLL

JAPANESE PICKLE ▼	£3.30
CUCUMBER ▼	£3.30
AVOCADO ▼	£3.30
OMELETTE ▼	£3.30
VEGETABLE SPECIAL (8) ▼	£5.00
SWEET TOFU AND AVOCADO (8) ▼	£5.00
SALMON (6)	£3.90
TUNA (6)	£4.90
SPICY TUNA (8)	£7.50
SPICY SALMON (8)	£6.50
CALIFORNIA (8)	£6.50
SALMON AVOCADO (8)	£6.50
TUNA AVOCADO (8)	£6.50
SOFT SHELL CRAB (8)	£7.50
PRAWNS TEMPURA WITH ASPARAGUS (8)	£7.50
FUTO MAKI BIG ROLL (4pc)	£5.50

# SUSHI SET CORNER



### CLASSIC SUSHI SET £15.95

- California roll (8 pcs)
- Sushi nigri (Salmon, Tuna, Prawn, Sea bass, Hokkigai, Inari and Omelette)

### SUSHI ROLL SET £17.95

- California roll (8 pcs)
- Salmon and avocado roll (8 pcs)
- Salmon and tuna roll (6 pcs)

# The Chef's recommendation

## INSIDE OUT ROLL (8 pcs per portion)

### **VOLCANO ROLL**

£9.80

*Snow crab meat, avocado and cucumber roll topped with creamy sauce, tobiko, scallion and dried shredded chili.*

### **SUNSHINE KANI MANGO ROLL**

£9.50

*Snow crab meat with mango, served with creamy mango mayo.*

### **RAINBOW ROLL**

£9.50

*Snow crab meat, avocado and cucumber roll, topped with salmon, tuna and white fish.*

### **NORWEGIAN ROLL**

£10.50

*Salmon with avocado roll, topped with salmon, garnished with tobiko and scallion.*

### **STORM UNAGI ROLL SPECIAL**

£11.95

*Snow crab meat with avocado and cucumber roll, topped with grilled eel, garnished with tempura batter flake.*

### **DRAGON ROLL**

£8.50

*Prawn tempura roll topped with avocado, garnished with flying fish roe.*

### **GILDED LILY ROLL**

£12.95

*Prawns tempura roll topped with wasabi tobiko and gold leaf.*

### **NORWEGIAN BOX**

£15.95

- Salmon sashimi (3 pcs)
- Salmon roll (6 pcs)
- Salmon sushi (2 pcs)
- Salmon hand roll (1pc)

### **VEGETARIAN BOX ▼**

£13.95

- Sweet tofu and avocado roll (8 pcs)
- Omelette sushi (2 pcs)
- Inari Sushi (2 pcs)
- Cucumber roll (6 pcs)

### **ESSENTIAL SUSHI SET**

£11.95

- Salmon (2 pcs)
- Tuna (2 pcs)
- Salmon roll (6 pcs)
- Tuna roll (6 pcs)

# DESSERT

<b>CHOCOLATE FONDANT</b>	£4.50
<i>Fondant au chocolat served with green tea ice cream.</i>	
<b>MANGO AND COCONUT MOUSSE ICE CREAM</b>	£4.50
<i>Coconut mousse, mango sorbet core with glazed grated coconut.</i>	
<b>ICE CREAM</b> (per scoop)	
GREEN TEA	£1.90
BLACK SESAME	£1.90
VANILLA	£1.90
CHESTNUT	£1.90
<b>ZAIBATSU DESSERT PLATTER</b>	£7.50
<i>Seasonal mixed fruit with chocolate fondant, mango and coconut mousse ice cream and green tea ice cream.</i>	

# DRINKS

COKE / DIET COKE / FANTA / SPRITE	£1.60
FRUIT JUICE: ORANGE / APPLE / PINEAPPLE / CRANBERRY	£1.60
JAPANESE GREEN TEA / JASMINE TEA (free refill)	£1.20
STILL WATER / SPARKLING WATER	£1.30
TEA / COFFEE	£1.50

## Your choice

Zaibatsu kindly informs its customers that we do not sell alcohol on site. However, since corkage is free, they are welcome to bring their own beverages with them, should they wish to do so.

# EXTRAS

JAPANESE STEAMED RICE	£2.20	CHICKEN AND VEGETABLE SOUP	£2.80
EGG FRIED RICE	£2.80	CUT FRESH CHILI	£0.80
MISO SOUP	£2.80	JAPANESE MIXED PICKLES	£3.20
CLEAR SOUP	£2.20	SUSHI GINGER	£1.20



# GLOSSARY

Bonito flakes.....	Dried paper thin flakes of yellowtail tuna, used to make Japanese dashi stock.
Calpico.....	Live culture drink from Japan.
Daikon.....	Also known as Mouli, a large tapered white radish with a slightly hot flavour, usually grated and served as condiment.
Dashi.....	Stock made from seaweed and bonito flakes.
Edamame.....	Bright green soy beans.
Foie gras.....	Duck liver.
Goma.....	Sesame paste.
Gyoza.....	Chinese dumpling, folded on the side.
Ikura.....	Salmon roe.
Jalapeño.....	Medium to large-sized chili pepper.
Kampyo.....	Pickle melon.
Kimchi.....	Korean chili paste.
Mirin.....	Sweetened Japanese rice with various toppings.
Nori.....	Highly nutritious seaweed, dried and compressed into flat sheets, used mainly for wrapping sushi, but also as a condiment.
Ponzu.....	Citrus vinegar used for dressings, which consists of yuzu, soy, mirin and bonito flakes.
Sake.....	Japanese wine made from rice, used both for cooking and drinking.
Sashimi.....	Any raw fish, cut at an angle, served without rice.
Shiitake.....	Japanese mushroom cultivated on certain types of oak tree, sold fresh or dried.
Shiso.....	Japanese herb related to basil, with an aniseed flavour.
Soysauce.....	Made from fermented soy beans combined with wheat, yeast, water, salt and sugar.
Staranise.....	Star-shaped spice with a liquorice flavour.
Shu mai.....	Open dumpling.
Sushi.....	Japanese sushi rice.
Tempura.....	Flour used to make batter for Japanese deep fried seafood and vegetables.
Teriyaki.....	Japanese dish with a sweet sauce made from sake, mirin, dark soy and sugar.
Tobiko.....	Flying fish roe.
Tofu.....	Beans curd made from soy beans, and used as a source of protein in China. Kept in water to prevent it from drying out.
Wakame.....	Type of kale seaweed, enjoyed as a vegetable, which requires minimal cooking.
Wasabi.....	Japanese horseradish.
Yuzu.....	Japanese citrus fruit with a lime flavour.