

## SUSHI & SASHIMI SELECTION

The term *sushi* comes from an archaic grammatical form no longer used. It literally means "it's sour"; a reflection of the historic fermentation technique used in its preparation.

The contemporary internationally known version was created by Hanaya Yohei (1799–1858). The sushi invented by Hanaya was an early form of fast food that was not fermented (therefore prepared quickly) and could be eaten with one's hands by a road or in a theatre.

<b>Avocado Maki Roll (v)</b> x2 pieces	£ 3.00
<b>Cucumber Maki Roll (v)</b> x2 pieces	£ 2.75
<b>Salmon &amp; Avocado Maki Roll</b> x2 pieces	£ 4.00
<b>Spicy Tuna Maki Roll</b> x2 pieces	£ 5.00
<b>California Maki Roll</b> x2 pieces	£ 6.50
<b>Sashimi</b> Fillets of fresh fish on a bed of crunchy mooli salad	
<b>Fillet of Salmon Sashimi</b> x3 pieces	£ 6.00
<b>Fillet of Tuna Sashimi</b> x3 pieces	£ 7.00

## DIMSUMSELECTION

All served with Chilli & Garlic Soy Sauce

<b>Har Kau x3</b> (Prawns)	£ 5.00
<b>Siew Mai x3</b> (Pork & Prawn)	£ 4.50
<b>Gyoza Dumpling x3</b> (Lamb)	£ 4.50
<b>Vegetarian Dumplings x3 (v)</b> (Tofu, Carrots, Spring Onion)	£ 3.50

## SMALL PLATES

<b>Bang Chang Rice Paper Wrap (v) (n)</b> With Red Pepper, Coconut, Mint & Spring Onions	£ 6.50
<b>Tempura Tofu &amp; Soft Aubergine (v)</b> With Mange Tout & Black Beans Sauce	£ 6.00
<b>Crispy Salt &amp; Lime Squid</b> With Spring Onion & Lime Broth	£ 6.50
<b>Prawn Kataifi Style</b> Wrapped in a Crunchy Pastry & served with Chilli Garlic Sauce	£ 7.50
<b>Chicken San Choi Bau</b> With Black Beans Sauce & Salad Leaves	£ 6.50
<b>Banh Trang Vietnamese Spring Roll</b> With Prawns & Chicken	£ 6.50

## SOUPS

<b>Mso (v)</b>	£ 5.00
<b>Tom Young Goong</b> Prawns & Mushrooms	£ 6.00
<b>Kai Yung</b> Chicken & Sweetcorn	£ 6.00



## PLATES

<b>Wild Mushrooms Pad Siew Noodles (v)</b> Rice noddles with Asparagus, Butternutsquash & Sugar Snaps	£ 15.00
<b>Fillet of Salmon Mso</b> With Chinese Cabbage, Mushrooms & Beans	£ 16.00
<b>Tamarind Beef Rump Malaysian Style</b> With Pak Choi, Peppers and Spring Onions	£ 18.50
<b>Penang Steamed Fillet of Cod</b> With Peppers, Carrots & Laksa Broth	£ 17.00
<b>Five Spices Chicken Noodle Chow Mein</b> With Pak Choi, Pepper & Beansprouts	£ 15.00

## CURRY

Some say that curry was imported to Thailand by Buddhist monks from India and then introduced at a palace feast in honor of King Rama I. Thai cuisine placed emphasis on lightly-prepared dishes with strong aromatic components and a balanced palate.

Thai curry dates back to the 19<sup>th</sup> century AD. The term "Mussaman" is probably derived from the word "Musulman-Muslim" and the dish is the result of Arab and Portuguese merchants importing spices to the south coast of Thailand.

In Malaysia, Penang Island is a paradise for food lovers who come from all over the country to sample the island's unique curry sold on the road side.

<b>Shu Kai Tofu Curry &amp; Jasmine Rice (v)</b> Vietnamese origin. With Bamboo Shoots, Aubergine & Baby Corn	£ 14.00
<b>Mussaman Prawn Curry &amp; Jasmine Rice</b> Thai origin. With Butternutsquash, Potatoes & Cardammon	£ 16.00
<b>Penang Chicken Curry &amp; Jasmine Rice</b> Malaysian origin. With Aubergine, Bamboo Shoots & Chilli	£ 15.00

## SIDES

<b>Edamame Soya Beans (v)</b>	£ 3.50
<b>Ginger Chinese Cabbage (v)</b>	£ 3.00
<b>Bamboo Shoots, Chilli &amp; Mnt (v)</b>	£ 3.00
<b>Asian Style Tomato Salad (v)</b>	£ 4.00
<b>Crispy Seaweed (v)</b> with Nori Seasoning	£ 4.50
<b>Jasmine Rice (v)</b>	£ 3.00
<b>Egg Fried Rice (v)</b>	£ 3.00
<b>Stir-fried Egg Noodles (v)</b>	£ 3.50

(v) Suitable for Vegetarians

(n) Please note that some of our dishes may contain nuts or traces of nuts

All prices include VAT

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