

HATUSARA

Chef's play of fish marinated <i>Please ask our staff for today's chef choice</i>	6.25
Pork belly and vegetable namasu with water cress <i>Sliced pork belly with miso sauce and marinated kaki, daikon, carrots</i>	6.00
Lamb Tataki <i>Lamb with creamed avocado, thyme and home-made soy sauce</i>	8.50
Langoustine Shabu –Shabu with Navi`s dressing <i>Poached langoustines in yuzu flavoured broth and served with our chef special dressing</i>	18.00
Crab Shumai with pepper soy vine <i>Steamed crab mousse wrapped with rice paper and sweet black pepper sauce</i>	6.50
Scallops glazed with yuzu miso <i>Grilled scallops with yuzu flavoured miso sauce</i>	7.75

OMO SARA

Salmon Saikyo and bekko tamago 12.50
Roasted marinated salmon with egg yolk and baby ginger

Wagye beef with chilli ponzu sauce 38.00
*Char-grilled wagye beef (Sirloin or Rib-eye)
served with chilli flavoured ponzu sauce*

Sea-bream wakasa yaki 14.00
Grilled sea-bream with match vegetables and happo broth sauce

Lobster kawariage with ten-dashi and miso sauce 15.75
*Tempura lobster coated with yukari and oanori served
with soy broth sauce*

Kuwayaki duck breast 16.00
*Pan-fried duck breast with baby leek, spring onion served
with sweet sauce*

Takikomi-gohan 12.00
*Rice cooked in a earthen ware pot with scallops and potato or
bean-cured and myoga*

KOZUKE & SALAD

Aubergine and broccoli ohitashi 4.25
Marinated aubergines and broccoli in happo dasi broth

Assorted tomatoes with vinaigrette 5.25
Mixed tomatoes with with herbs and red onions

Kaisou and harusame noodles with tosazu 5.25
Mixed seaweeds and gelatine noodles with tosa dressing

Green salad 4.50
Assorted leaf with ginger dressing

A discretionary service chare of 12.5% will be added to the bill

**SUSHI AND SASHIMI
(2 piece)**

Turbot	6.00
Sea bass	5.50
Yellow tail	5.50
Sea bream	4.30
Scallops	4.00
Unagi	4.20
Salmon	3.20
Ikura	3.40
Langoustine	12.00
(Selection for two)	20.00

SUSHI ROLL AND HAND ROLL

Tekka (tuna and wasabi)	4.80
Salmon (Salmon and wasabi)	4.00
Una-kyu (eel and cucumber)	4.50
Ume shiso (Japanese plum and beef leaf)	3.50
Kappa (cucumber and sesame seeds)	2.50

LUNCH

Genghis-khan Chicken <i>Chicken breast with fried red peppers, onion rings</i>	16.00
Unagi Kabayaki Don <i>Grilled eel on a bed of rice with sansho pepper</i>	17.00
Duck Oil-yaki <i>Confit duck with roasted tomatoes and baby leeks</i>	17.50
Tofu Steak Gomoku an or Miso Style <i>Pan-fried tofu with miso sauce or match vegetables and light soy sauce</i>	13.50
Tempura don <i>White fish, prawns and assorted vegetables</i>	17.50

(All the above dishes are served with miso soup, rice and salad)

SALAD

Aubergine and broccoli ohitashi <i>Marinated aubergines and broccoli in hippo dasi broth</i>	4.25
Assorted tomatoes with vinaigrette <i>Mixed tomatoes with herbs and red onions</i>	5.25
Kaisou and harusame noodles with tosazu <i>Mixed seaweeds and gelatine noodles with tosa dressing</i>	5.25
Green salad <i>Assorted leaf with ginger dressing</i>	4.50

NOODLES

Inaniwa Udon (Cold) Served with spring onions, ginger wasabi and sesame seed (Hot) Topped with either vegetables or fish tempura	12.00
Yamaiso Soba (Cold) Served with spring onions, ginger wasabi and sesame seed (Hot) Topped with either vegetables or fish tempura	12.00

**SUSHI AND SASHIMI
(2 piece)**

Yellow tail	5.50
Turbot	6.00
Sea bass	5.50
Sea bream	4.30
Scallops	4.00
Unagi	4.20
Salmon	3.20
Fresh prawns	5.50
Ikura	3.40
Langoustine	12.00
(Selection for two)	20.00

SHUSHI ROLL AND HAND ROLL

Salmon (Salmon and wasabi)	4.00
Una-kyu (eel and cucumber)	4.50
Ume shiso (Japanese plum and beef leaf)	3.50
Kappa (cucumber and sesame seeds)	2.50

DESSERT

Assorted fresh fruit	8.50
Chocolate fondant	6.20
Almond tofu	5.00
Sorbet selection	5.50
Ice cream	5.80
Tea or coffee	3.00

NOZOMI COCKTAILS

MARTINIS £9.00

Lime and Coriander Martini

Freshly squeezed lime juice shaken together with gin and freshly picked coriander

Tokyo Daiquiri

Mount Gay rum and lime juice smashed together with mint leaves, lychees and ginger

Nozomi Martini

Galangal, lemongrass, chillies, kaffir lime leaves and coconut shaken together with Vodka sake and fresh lime

Plum martini

Ripened plums muddled and mixed with cognac, Grand Marnier, chambord and tuaca, lengthened with apple juice and a hint of honey

LONG COCKTAILS £8.50

Nolet Collins

Ketel one citron combined with fresh mandarin, guava jam, lemongrass, lemon and lime juice served on crushed ice and charged with soda.

Kiwi and Lychee Collins

Sake and vodka flavoured with smashed kiwi and lychees served on crushed ice, Finished with a dash of Grand Marnier and lime.

Cucumber and Elderflower Collins

Fresh slices of cucumber muddled with elderflower and a dash of sake, spiked with Hendricks gin and charged with soda.

Spiced Melon

Fresh anise and cardamom seeds pressed with cantaloupe melon, shaken with gin and peach and apricot liqueurs.

SHORT COCKTAILS £8.50

Honey Ginger Sour

Smashed ginger shaken with whiskey, freshly squeezed lemon juice, Angostura bitters and sweet runny honey.

Passion fruit Rum Punch

Seeds of fresh passion fruit and torn mint leaves, shaken with lemon juice, Rum and Grand Marnier.

Chai Malt

Home made Chai Tea syrop and Glenfiddich stirred slowly with a lemon twist.

Minted Kentucky Strawberry

Fresh strawberries crushed with mint, mixed with Bourbon and strawberry liqueur, quickly shaken and poured over rocks.

All classic cocktails £8.50

All premium cocktails £9.00

CHAMPAGNE COCKTAILS £9.50

Vanilla Champagne

Vodka and sugar infused with fresh vanilla pods, chilled and charged with champagne.

Raspberry Champagne

Fresh raspberries and raspberry liqueur, shaken and topped with champagne.

Peach and lychee Champagne

Crushed lychees and peach liquer together with ice cold champagne.

Blackberry Champagne

Pressed ripe blackberries and Champagne, sweetened with blackberry liqueur.

Ginger Champagne

Vodka infused with ginger, topped with champagne.

NOZOMI CLASSICS £8.50

Japanese Cocktail

Hennessy fine de cognac, angostura bitters, almond syrup and chilled mineral water shaken and served straight up.

Ginger and Lemongrass Manhattan

Lemongrass and ginger stirred with angostura bitters and Wild turkey.

Sake-tini

Sake and ciroc stirred till freezing and served with a slice of cucumber.

Passionfruit mojito

Lime wedges, mint and passionfruit combined with Mount Gay rum and a dash of soda.

Mandarin Sidecar

Freshly pressed mandarin and lemon juice, shaken with Hennessey cognac and Grand Marnier.

SUPER PREMIUM CLASSICS £10.00

Jewel of Russia Ultra Martini

Jewel of Russia Ultra and Noilly Prat stirred slowly to its perfect temperature, garnished with your choice of olive, twist or onion.

Blantons Gold label Old Fashioned

Blantons gold label Bourbon whisky slowly stirred over ice with Angostura bitters and a brown sugar cube, finished with an orange twist.

Tanqueray Ten Martini

Tanqueray Ten gin and Noilly Prat served extra cold, and finished with your choice of an olive, twist or onion.

El Dorado 21yo Rum Fashioned

El Dorado 21 year old rum, Angostura bitters and a brown sugar cube, gradually stirred and chilled. Garnished with a fresh orange twist.

Rip Van Winkle 12yo Rye Manhattan

Rip Van Winkle 12 year old Rye served sweet, dry or perfect, served straight up and very cold.