

KOMBU

Menu

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£16.00

COMBINATION BENTO LUNCH BOX

All served with green salad, rice and miso soup

Choice any two items from below

- Sashimi (Tuna & Salmon)
- Fried silky tofu with dashi dressing
- Seared tuna with ponzu
- Seared beef with beef
- Chicken teriyaki
- Beef teriyaki
- Salmon teriyaki
- Mixed tempura
- Vegetable tempura

£30.00

KOMBU SPECIAL LUNCH SET

- Seared tuna with ponzu
- Assorted tempura
- Assorted sushi rolls
- And
- Grilled salmon with plum teriyaki sauce
- Or
- Rib eye beef, asparagus with garlic coriander

KOMBU LUNCH BOWLS

All served with miso soup

MIXED TEMPURA BOWL £8.50

Prawns and vegetable tempura on rice

VEGETABLE TEMPURA BOWL £ 7.50

Assorted vegetable tempura on rice bowl

TERIYAKI BOWL £8.00

Choices of Chicken, Beef or Salmon in teriyaki sauce on rice bowl

ASSORTED SUSHI BOWL £18.00

Chef's best selections of sashimi on sushi rice bowl

SPICY SEAFOOD SUSHI BOWL £15.00

Chef's best selections of sashimi with a spicy sauce on sushi bowl

JAPANESE CURRY BOWL £6.00
Traditional Japanese curry rice
(with Chicken or Beef Cutlet for extra £3.00)

NOODLES

TEMPURA SOBA OR UDON £7.00
Prawns or vegetables tempura on hot noodle soup

KAMO NANABAN SOBA OR UDON £13.50
Cooked duck breast with spring onion on hot noodle soup

KAKIAGE SOBA OR UDON £8.00
Diced scallops, mixed tempura on hot noodle soup

JAPANESE CURRY SOBA OR UDON £6.50
Traditional Japanese curry on hot noodle soup



Sushi Roll

Hand roll Cut roll

Prawn tempura roll £5.00 £5.50

Salmon and avocado roll £4.50 £5.00

Soft shell crab rolls £7.50

Spicy tuna roll £4.00 £4.75

Tuna crunchy roll £5.00 £4.75

Salmon skin roll £4.50 £5.00

Yellow tail roll £4.00 £5.50

Fresh water eel & avocado roll £5.50 £6.00

House special roll £6.00 £7.50

King crab California roll £8.50 £11.50

Sushi and Sashimi

(Price per piece)

Shrimp £2.00

Yellow tail £3.50
Salmon £ 2.00
Sea urchin £3.75
Tuna £2.50
O-toro £4.25
Chu-toro £3.75
Squid £2.25
Sweet shrimp £2.50
Scallop £2.75
Turbot £2.50
Fresh water eel £2.75
Sea bass £2.25

Tempura

(2 pieces per order)

Carrot £2.40
Shitake £3.00
Courgette £2.40
Leeks £2.40
Onion £2.40
Sweet potato £2.40
Broccoli £2.40
Asparagus £3.00
Eggplant £2.40
Butternut squash £2.40
Sugar snap pea £2.40
Home made tofu £2.40
Prawn £4.00
Scallop £5.00
White fish £4.50



Grilled Lamb chop with moromi miso

DINNER MENU

Small Plate

Edamame

£3.50

Tempura sea urchin creamy plum sauce

£10.75

Fried silky tofu with dashi dressing

£5.50

Pickle Vegetable

£6.50

Avocado mousse with grill fresh water eel

£8.75

Alaskan king crab salad, crab junzai tozazu jelly

£12.75

Crispy razor clam with dashi-soshu for dipping

£10.50

Spinach salad with sesame sauce

£4.50

Sashimi Salad

Seared tuna with ponzu

£10.50

Marinated salmon with mixed cress

£8.50

Thin slices of yellow tail with yuzu soy and ice salad

£11.75

Thin slices of turbot marinated in kombu

£10.50

Mixed salad leaf with shiso vinaigrette

£4.50

GRILL

Grill foie gras with sweet and sour plum sauce

£10.50

Chicken and spring onion with ginger soy reduction

£7.50

Tiger prawn with chilli tomato

£14.50

Salmon with plum wine teriyaki

£10.50

Rib eye beef, asparagus and hijiki seaweed

with garlic coriander

£15.50

Quail with shitake mushrooms with

spicy shallots sauce

£10.50

Lamb chop with moromi miso

£14.50

Kombu Special Dishes

(Served with miso soup and rice)

Chilean sea bass with yuzu truffle sauce

£15.00

Pan seared saber fish, spinach and cherry tomato sauce

£15.00

Black cod with ginger miso

£15.00

Slow cook rib eye beef, burdock,

mooli and tofu skin

£15.00

Pan seared duck breast, pea shoots and

yamamomo puree

£15.00

12.5% service charge will be added to your final bill



**Chocolate texture with pistachio mousse
and strawberry champagne sorbet**