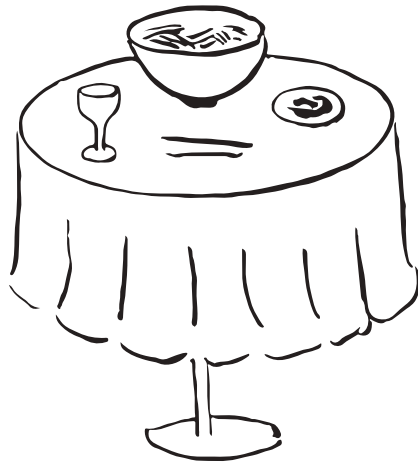


SPECIALS

January 2025



nagoya style chicken wings 名古屋名物・鶏手羽先	7.60
menchi katsu with mozzarella モッツアレラチーズ入りメンチカツ	10.00
beef tartare with shiso 鯉と牛のタルタルと紫蘇	14.90
bream sashimi with rhubarb and tarragon 鯛のお刺身とルバーブ	15.70
red mullet, broccoli and shrub greens 姫魚の網焼きと冬の青菜	16.20
ozoni udon お雑煮うどん	17.00



SPECIALS

Koya City x Kenji Cooks

New Year Osechi

[Osechi is a selection of traditional Japanese new year dishes, every element in Osechi has a meaning or an intention behind it for the new year ahead]

This plate of Osechi was created in collaboration with Kenji (@kenjcooks) and can be shared to start your meal.

Datemaki 伊達巻き
Portuguese egg roll

Chikuzen-ni 栗きんとん
braised vegetables in dashi

Kurikinton 筑前煮
sweet and purple potato with chestnut

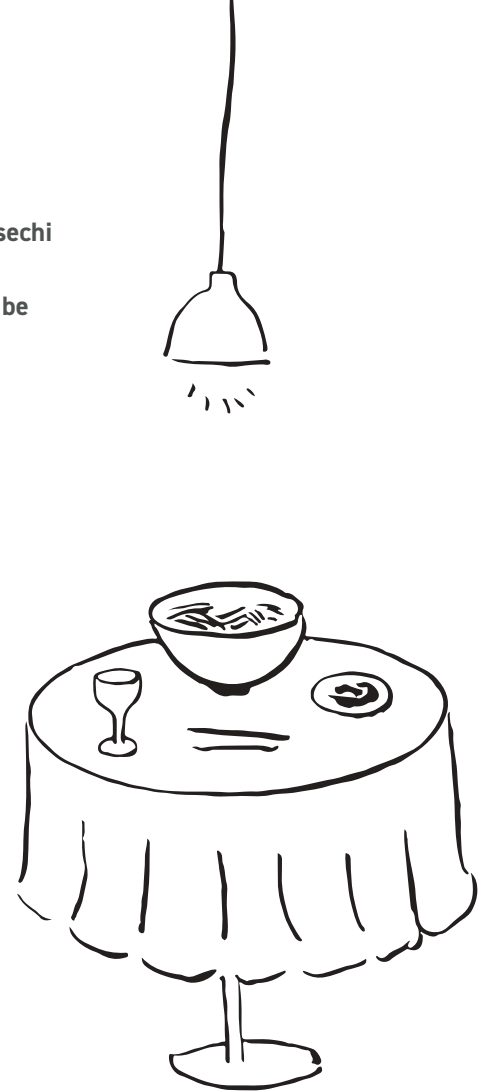
Kaki namasu with Ikura 柿なますといくら
Kaki fruit and daikon pickle with homemade aged vinegar

Pork loin cooked in tea 豚のやわらか黒豆茶煮
cold sliced brined pork

Kuromame 黒豆
braised black beans with sweet rice miso

Shimesaba temarizushi 鰯
shio koji cured mackerel sushi

£23



SMALL PLATES

Umeboshi 梅干し Ve pickled plums	3.90
Onsen Tamago 温泉卵 poached egg in chilled fish dashi	4.00
Otsukemono 自家製漬物 Ve homemade pickles	6.00
Prawn Heads 海老の頭の唐揚げ crispy fried prawn heads	8.70
Kaiso Sunomono Ve 胡瓜と海藻と生姜の酢の物 cucumber, seaweed and ginger salad	9.40
Namayasai Green Salad Ve ナマヤサイ農園のグリーンサラダ namayasai farm greens, shiso & spring onion salad	10.80
Kakuni アップルサイダーで豚の角煮 braised pork belly with cider	10.80
Kinoko Nametake 木の子のなめたけ Ve marinated mushrooms	11.80
Atsu-Age 厚揚げの網焼き Ve fried and grilled tofu	11.80
Yasai Kakiage Ten 野菜かき揚げ V vegetable kakiage tempura	13.10
Ten Mori 天ぷら盛り合わせ 2 prawns and vegetable tempura	18.90
Tonkatsu とんかつ(肩ロース) breaded pork collar	19.20
Rice ご飯 Ve	3.80
Miso Soup みそ汁	4.80
Wakame Soup わかめスープ Ve	4.80

DONBURI all served with miso soup

[Rice in a bowl with...]

Curry Rice カレーライス Ve seasonal vegetables and curry	14.50
Oyakodon 親子丼 chicken and egg	15.50
Gyudon 牛丼 slow braised beef	16.10
Yasai Kakiage Tendon 野菜かき揚げ天丼 vegetable kakiage tempura V	17.50
Tendon 天丼 2 prawns and vegetable tempura	19.20
Katsudon カツ丼 breaded pork collar and egg	18.20

allergies and intolerances please ask a member of staff

water is filtered on site

a discretionary service charge of 13.5% will be added to your bill. all service charge is distributed amongst the staff

V vegetarian

Ve vegan

Vo vegetarian option



UDON NOODLE

Atsu-Atsu あつあつ

[Hot Udon in Hot Broth]

Kake かけ Vo	5.40 · 9.60
plain	Half · Full
Kitsune きつね Vo	12.90
sweet tofu with spring onion	
Tempura 天ぷら	14.20
prawn tempura	
Curry カレー Ve	14.80
curry soup	
Saba 鯖と青菜	14.90
smoked mackerel and green leaves	
Kaiso 海藻 Ve	15.60
mixed seaweeds	
Buta Kasu-Miso 豚の糟味	15.70
thinly-sliced pork and kasu-miso	
Lamb Cumin Miso ラムクミン味噌うどん	15.80
lamb mince with cumin miso and herbs	
Kinoko 木の子のくるみ味噌 Ve	15.90
mushrooms with walnut miso	
Niku 肉	16.10
slow braised beef	
Torinikomi 鶏煮込 (available from 14:30)	16.80
chicken, vegetable and egg hotpot	
Kinoko-Misonikomi (available from 14:30)	16.80
木の子味噌煮込 Ve	
mushroom and yuzu miso hotpot	
Yasai Kakiage Ten 野菜かき揚げ V	17.50
vegetable kakiage tempura	
Kamonabe 鴨鍋 (available from 14:30)	17.80
duck and vegetable hotpot	
Sakana 白身魚と青菜	18.10
white fish, seasonal greens and poached egg	

Hiya-Atsu ひやあつ

[Cold Udon with Hot Broth]

Hiya-Atsu ひやあつ Vo	9.60
plain	
Tori Hiya-Atsu 鶏ひやあつ	14.20
chicken	
Buta Hiya -Atsu 豚の糟味噌ひやあつ	15.70
thinly-sliced pork and kasu-miso	
Lamb Cumin Miso Hiya-Atsu	15.80
ラムクミン味噌うどんひやあつ	
lamb mince with cumin miso and herbs	
Kinoko Hiya-Atsu Ve	15.90
木の子のくるみ味噌ひやあつ	
mushrooms with walnut miso	

V vegetarian **Ve** vegan **Vo** vegetarian option

- allergies and intolerances please ask a member of staff
- a discretionary service charge of 13.5% will be added to your bill. all service charge is distributed amongst the staff

Niku Hiya-Atsu 肉ひやあつ	16.10
slow braised beef	
Kamo Hiya-Atsu 鴨ひやあつ	17.10
duck	
Sakana Hiya-Atsu 白身魚と青菜	18.10
white fish, seasonal greens and poached egg	
Yasai Kakiage Ten Hiya-Atsu V	17.50
野菜かき揚げ vegetable kakiage tempura	
Ten Hiya-Atsu 天ひやあつ	18.50
prawn and vegetable tempura	

Hiya-Hiya ひやひや

Zaru Udon

[Cold Udon with Cold Sauce to Dip]

Zaru ざる Vo	9.60
plain	
Zaru Gomadare ざる胡麻だれ Ve	10.80
sesame sauce	
Yasai Kakiage Tenzaru V	17.50
野菜かき揚げ vegetable kakiage tempura	
Tenzaru 天ざる	18.50
prawn and vegetable tempura	

Hiyashi Udon

[Cold Udon with Cold Sauce to Pour]

Hiyashi Kitsune 冷しきつね Vo	12.90
sweet tofu and spring onion	
Hiyashi Saba 冷やし鯖と青菜	14.90
smoked mackerel and green leaves	
Hiyashi Kaiso 冷し海藻 Ve	15.60
mixed seaweeds	
Hiyashi Lamb Cumin Miso	15.80
ラムクミン味噌うどんひやあつ	
lamb mince with cumin miso and herbs	
Hiyashi Niku 冷やし肉	16.10
slow braised beef	
Hiyashi Kinoko 冷やし木の子 Ve	16.90
marinated mushrooms and shiso	
Hiyashi Yasai Kakiage Ten V	17.50
野菜かき揚げ vegetable kakiage tempura	

Extra Toppings

Tanuki たぬき tempura batter	1.10
Tamago 温泉卵 poached egg V	3.30
Wakame ワカメ wakame seaweed Ve	4.20
Natto 納豆 fermented soy beans Ve	4.80
Prawn Tempura えび天 prawn tempura	4.70



PUDDING

spiced poached pear with cream & pine cone syrup 9.80

梨のコンポートとクリームと松の実シロップ

jerusalem artichoke ice cream with kuromame caramel 9.20

菊芋と黒豆キャラメルのアイスサンデー

Masumi yuzu sake 12.80 • 23.80

真澄 ゆず酒

90ml • 175ml

Refreshing, citrus liqueur



PUDDING

DRINKS

White Wine

Filas White 7.10 • 23.00
Lisboa, Portugal (2022) 125ml • 500ml
Pale, gentle, and well-balanced, our house white 12%
is refreshing, with notes of apple and stone fruits.

Belenus 36.00
DOC Vinho Verde, Portugal (2023) Btl
Light, delicate and fresh, with a slight fizz. A dry 10.5%
wine with notes of tropical fruits and green apple.

Clurican White 8.20 • 38.00
Beira Interior, Portugal (2022) 125ml • Btl
Pale citrusy wine with gentle notes of 11.5%
melon and stone fruits. (Organic)

Castelo Rodrigo 42.00
Beira Interior, Portugal (2022) Btl
Smooth, fruity, medium-bodied, medium-dry wine. 13%
Pale yellow, with notes of melon and minerals.

Rose Wine

Adega de Penalva Rose 7.80 • 33.00
Dão, Portugal (2022) 125ml • Btl
Pale salmon coloured rose with fresh 12.5%
fruit and mineral aromas.

Beer

Draught Asahi アサヒ 4.80 • 7.90
Crisp japanese lager (5.2%) half • pint

Asahi 0% アサヒ 4.40
No alcohol japanese lager (0%) 330ml

Orbit - Nico Lager オービット 7.40
Golden Köln-style lager (4.8%) 330ml

Kernel - Table Beer カーネル 8.10
Easy drinking session pale (~3.0%) 500ml

Soft Drinks

Coca Cola/Diet Cola 3.50
コーラ/ダイエットコーラ 330ml
...you know

Iced Barley Tea 麦茶 2.90
Lightly toasted grains 250ml

Lemonade (homemade) 3.60
自家製レモネード 250ml
Bright & zesty

Hot Ginger (homemade) 4.10
生姜湯 cup
Warm and invigorating

Apple Juice りんごジュース 4.20
Pressed cloudy apple juice 250ml

Red Wine

Filas Red 7.10 • 23.00
Lisboa, Portugal (2022) 125ml • 500ml
Ruby coloured and smooth, our house red 12%
has notes of fresh berries and
light tannins.

Adega de Penalva 7.80 • 33.00
Dão, Portugal (2019) 125ml • Btl
With a deep cherry colour, this is a dry and 12.5%
lively medium-bodied red, packed with berry
and plum notes. It has a well-balanced acidity
and a great finish.

Cepa Pura 47.00
Lisboa, Portugal (2021) Btl
A deep ruby red wine with aromas of fresh, black 12.5%
plums, and notes of spices and currants coming from
the clay and limestone soil. (Organic)

Cocktails

Pear & White Tea Fizz 11.00
洋梨の白茶カクテル 125ml
Black Lines - vodka, sake & white tea 8.5%

Paloma 11.00
パロマ 125ml
Black Lines - tequila & grapefruit 9.0%

Negroni 12.50
ネグローニ 100ml
Black Lines - gin, campari & vermouth 18.8%

Umeshu

Choya Umeshu 12.50
チョーヤ梅酒(カップ) 50ml
Premium umeshu with an ume plum 17%

Mii No Umeshu 15.30 • 28.40
三井の梅酒 90ml • 175ml
Umeshu infused junmai sake 10%

Tea

Kukicha Hojicha 3.30 • 6.20
くき茶ほうじ茶 teapot for 1 • for 2
Lightly roasted green tea

Genmaicha 玄米茶 3.60 • 6.50
Toasted rice and green tea teapot

Kuromamecha 黒豆茶 6.40
Roasted soy bean tea teapot

Fuji Sencha 富士煎茶 6.60
Classic vegetal green tea teapot



SAKE

Sake Tasting Board **14.10**
Wakaze · Kokuryu · Kamoizumi 3 x 35ml

Light

Ki Do Ginjo **13.30 · 24.50**
紀土 90ml · 175ml
delicate and fruity 15%

Wakaze **20.20 · 68.60**
若勢 175ml · 750ml Btl
French sake, aged in burgundy barrels 13%

Tobiroku (sparkling) **44.00**
蔵の華 純米大吟醸 300ml Btl
Dry, crisp and effervescent 15 - 16%

Kura No Hana **76.00**
蔵の華 純米大吟醸 500ml Btl
Light & fruity with low acidity 15%

Medium

Izumi Judan **10.80 · 20.20**
黒龍 純米吟醸 90ml · 175ml
A potent ginjo, crisp and dry 17.5%

Kokuryu (cold/hot) **13.70 · 25.20**
黒龍 純米吟醸 90ml · 175ml
Rich, dynamic and welcoming 15%

Tedorigawa Yamahai Daiginjo **15.20 · 28.80**
手取川 山麩大吟醸 90ml · 175ml
Supple and herbal with a hint of honey 15 - 16%

Masumi (cold/hot) **43.60**
真澄 奥伝寒造り 300ml Btl
Smooth, well-balanced sake 15%

Rich

Kawatsuru (cold/hot) **8.80 · 16.90**
川鶴旨口純米酒 90ml · 175ml
Full-bodied, flavoursome and bold 16%

Katori 90 **12.00 · 21.80**
香取90 90ml · 175ml
rich and complex natural sake 15%

Kamoizumi **28.00 · 67.60**
賀茂泉 にごり吟醸 175ml · 500ml Btl
Cloudy, full bodied, fruity and floral 17%

Sweet

Masumi Yuzu Sake **12.80 · 23.80**
真澄 ゆず酒 90ml · 175ml
Refreshing, citrus liqueur 14%



SAKE

FREE FROM GLUTEN

Using gluten free soy sauce...

DONBURI

all served with miso soup

Rice in a bowl with...

Sabadon 鯖丼 smoked mackerel and green leaves	14.70
Oyakodon 親子丼 chicken and egg	14.90
Kinoko-Tamago don 木の子玉子丼 mushrooms and egg	16.80

SOUP

Hot fish broth with...

Saba 鯖と青菜 smoked mackerel and green leaves	10.70
Tori 鶏 chicken	10.90
Kinoko 木の子 mushrooms and cabbage	11.80

SMALL PLATES

Umeboshi 梅干し pickled plum	3.70
Atsu-Age 厚揚げの網焼き fried and grilled tofu	10.90
Rice ご飯	3.70
Miso Soup みそ汁	4.30
Wakame Soup わかめスープ	4.30

EXTRA TOPPINGS

Natto 納豆 fermented soy beans	4.40
Wakame わかめ wakame seaweed	4.00
Tamago 温泉卵 poached egg	3.20



FREE FROM GLUTEN