

The Sosharu kitchen is a British expression for the love of Japanese cuisine.
Our inventive and often natural cooking style combines the familiar flavors of classic Japanese dishes using premium ingredients and modern techniques.

Chef's Seasonal Favorites (CF)

SASHIMI (TWO PIECES)

Hiramasa	(Yellowtail amberjack), Australia	9.5
Sake	(Salmon), Scotland	8
Akami	(Tuna), Spain	8.5
Assorted sashimi plate	3 pieces	12
	6 pieces	24

CHILLED

Homemade pickles, 4 types, seasonal		3.5
Wagyu salami		5.5
Citrus cured Scottish salmon, Isle of Wight tomatoes		9.5
Bream sashimi, myoga & shiso salad, crispy potato (CF)		12.5
Asian pear & avocado, radish, tofu dressing		13

OPEN TEMAKI (ONE PIECE)

Grilled & raw salmon, sushi rice, spiced cabbage, tosazu jelly		7.5
Tuna, scallion tobiko, sushi rice, avocado, fresh wasabi (CF)		8.5
Seasonal vegetables, sushi rice, tomato miso, seaweed vinaigrette		6

**TASTE OF SOSHARU
FOR TWO TO SHARE**

Mon - Sat 12pm until 2.30pm
Mon - Wed 5.30pm until 10.15pm
Thur - Sat 5.30pm until 7pm

Chef's Selection of Sashimi 6 Pieces

OR

Bream Sashimi, Myoga & Shiso Salad, Crispy Potato

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Sunomono Salad with Kyoto Shiro Miso

(Iceberg Lettuce, Edamame, Crispy Rice, Nashi Pear, Apple, Radish
Sweet Vinegar Dressing)

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Grilled & Raw Salmon Temaki, Sushi rice, Spiced Cabbage, Tosazu

OR

Tuna Temaki, Scallion Tobiko, Sushi Rice, Avocado, Fresh Wasabi
(One Temaki Per Person)

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Steamed Celeriac & Chicken Gyoza, Kyoto Chili Vinegar

OR

Broccoli Tempura, Kimchi Dressing & Aged Parmesan

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Grilled Cornish Cod Marinated in Sweet Soy, Pickled Shimeji
Mushroom, Seaweed Salad

OR

Tonkatsu Dingley Dell Crumbed Pork Loin

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Cookie & Strawberry Kakigori

29.5 per person
33.5 with a glass of wine or sake

TEMPURA - KARAAGE

Broccoli tempura, kimchi dressing & aged parmesan	7
Chicken karaage, lemon, salt (CF)	7.5
Squid & prawn tempura, seaweed emulsion, pickled komatsuna	9.5

YAKI GRILL

Stuffed chicken wings, pickled turnip	4 / piece
Grilled octopus, Japanese pickled cucumber, tomato, green chili, yuzu zest, seaweed & egg emulsion (CF)	16
Roasted foraged & cultivated mushrooms, kombu butter, young spinach, yuzu egg yolk (served on a hot plate)	14

HIBACHI GRILL

Grilled wagyu rib eye, ginger, garlic crisps, onion & sesame	29
Joshu wagyu rib eye (Gunma Prefecture), kinpira vegetables, citrus lime salt	45 per 100g (ask your waiter)

INSPIRED BY THE CLASSICS

Steamed celeriac and chicken gyoza, Kyoto chili vinegar	7
Chashu pork belly, udon king oyster, ramen *Create your own ramen (ask your waiter)	17
Chef's favorite tonkatsu sandwich, dashi maki tomago, red cabbage, wholegrain mustard (CF)	13
Tonkatsu Dingley Dell crumbed pork loin, seasoned rice	16
Grilled Cornish cod marinated in sweet soy, pickled shimeji mushrooms, seaweed salad	19.5
Sukiyaki wagyu beef, glass noodles, Japanese cabbage, shiitake *Add extras (noodles/ mushroom / wagyu beef)	26 2 / 4 / 7

SOSHARU LUNCH BENTO BOXES

All served with summer salad & seasonal pickles

CHICKEN KARAAGE BENTO BOX	18
Udon noodles, slow cooked egg, crispy chicken skin	
SALMON TERIYAKI BENTO BOX	19
Chirashi bowl (sushi rice, sashimi, vegetables)	
BEEF GUYDON BENTO BOX	19
Roasted beef with ginger, garlic, onion & mushrooms, dashi tamago, steamed rice, pickles	

*Vegetarian option available upon request

Our wasabi comes from Azumino, Nagano Prefecture in Japan.

All prices are including VAT.
Discretionary 12.5% service charge will be added to your final bill.
Please let your waiter know about any dietary restrictions.