

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

Assorted sashimi plate 3 pieces	12
6 pieces	24

CHILLED

Homemade pickles, 4 types, seasonal	3.5
Wagyu salami	5.5
Citrus cured salmon, Isle of Wight tomatoes	9.5
Bream sashimi, myoga & shiso salad, crispy potato (CF)	12.5

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
Summer vegetables, sushi rice, tomato miso, seaweed vinaigrette	6

SALAD

Asian pear & avocado, radish, tofu dressing	13
Sukiyaki foraged & cultivated mushroom salad, young spinach, egg yolk & citrus	14

**TASTE OF SOSHARU
FOR TWO TO SHARE
Mon - Wed 5.30pm until 10.15pm
Thur - Sat 5.30pm until 7pm**

Chef's Selection of Sashimi 6 Pieces

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Sunomono Salad
(Iceberg Lettuce, Edamame, Crispy Rice, Green Beans,
Sweet Vinegar Dressing)

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

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

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Chicken Yakitori Rice Pot, Shishito Pepper, Slow Cooked Egg

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

More vegetarian options available upon request.
Please let your waiter know about any dietary restrictions.

TEMPURA - KARAAGE

Broccoli tempura, kimchi dressing & aged parmesan	7
Chicken karaage, lemon, salt (CF)	7.5
Sweet corn tempura, hanakatsuo, Japanese mayo	7
*Add prawns (4 pieces)	14

YAKI GRILL

Stuffed chicken wings, pickled turnip	4 / piece
Grilled octopus, Japanese pickled cucumber, green chili & yuzu zest (CF)	16

HIBACHI GRILL

Grilled wagyu rib eye, ginger & garlic crisps	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	17
*Create your own ramen (ask your waiter)	
Chef's favorite tonkatsu sandwich, dashi maki tomago, red cabbage, wholegrain mustard (CF)	13
Tonkatsu Dingley Dell crumbed pork loin, seasoned rice	16

RICE POT

Chicken yakitori, shishito pepper, slow cooked egg	19
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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)	

GRILLED FISH OF THE DAY BENTO BOX	17
Dashi tamago, steamed rice, miso soup, pickles	

*Vegetarian option available upon request

All prices are including VAT.
Discretionary 12.5% service charge will be added to your final bill.