

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.

SASHIMI (TWO PIECES)

Hamachi	(Japanese yellowtail)	7.5
Ebi	(Scarlet prawn)	9.5
Sake	(Salmon)	8
Hotate	(Scallops)	8
Suzuki	(Sea bass)	9.5
Akami	(Lean tuna)	8.5
Chu-Toro	(Medium fatty tuna)	10.5
O-Toro	(Fatty tuna)	15.5
Assorted sashimi plate, 6 pieces		24
	10 pieces	29 / 38

CHILLED

Homemade pickles, kimchi		3.5
Wagyu salami		5.5
Lime and orange cured salmon, tosazu jelly		9.5
Bream sashimi, shichimi crispy potato		12.5
Kyoto style chirashi, tuna, salmon, egg threads, sushi rice		13
Scallop tartare, edamame, sesame & lemon puree		14
Miyazaki wagyu tataki, turnip & radish kinpira, roasted kale		19.5
Sosharu tuna tartare, caviar, brioche		19.5

OPEN TEMAKI (ONE PIECE)

Winter vegetables, sushi rice, spiced mayonnaise, avocado		6
Salmon, sushi rice, spiced cabbage, tosazu jelly, crimson, avocado		7.5
Tuna, scallion tobiko, sushi rice, spiced mayonnaise		8.5
Cobia, wasabi mayonnaise, cucumber, baby coriander		8

SALADS

Fresh winter vegetables, tomato miso		7
Asian pear & avocado, tofu dressing, toasted sesame seeds		13
White crabmeat, iceberg lettuce, crispy chirimen		12

TEMPURA - KARAAGE

Broccoli tempura, kimchi dressing		7
Chicken karaage, lemon, salt		7.5
Squid tempura, papaya, spring onion		13
Prawn (4 pieces) & Roscoff onion tempura		14

YAKI GRILL

Stuffed chicken wings, pickled turnip		4 / piece
Smoked octopus, seaweed salad		16

HIBACHI GRILL

Grilled lamb, goma kale, Jerusalem artichoke, aka miso		28
Grilled wagyu rib eye, ginger & garlic crisps		28
Kuroge wagyu sirloin from Miyazaki prefecture		40/100g

GRILLED VEGETABLES

Pale aubergine, crispy shallots, aka miso glaze, herb salad		12
Roasted kabocha, English chicory, Tokyo turnip salad (add yakitori grilled chicken)		10 / 15

INSPIRED BY THE CLASSICS

Chashu pork belly, udon king oyster, ramen sauce		17
*Create your own ramen (ask your waiter)		19
Tonkatsu crumbed pork, sugar snap peas, vegetable oroshi		19
Tepanyaki kobu-jime cobia, pickled daikon & cucumber, sesame		20
Sukiyaki wagyu beef, glass noodles, Japanese cabbage, shiitake		26
*Add extras (noodles/ mushroom / wagyu beef)		2 / 4 / 5

RICE POT

Chicken yakitori, shishito pepper, slow cooked egg		19
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SOSHARU LUNCH BENTO BOXES

CHICKEN KARAAGE BENTO BOX		18
SALMON TERIYAKI BENTO BOX		19
BROCCOLI TEMPURA BENTO BOX		17

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.