

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)**

Hiramasa	(Yellowtail amberjack)	9.5
Ebi	(Scarlet prawn)	9.5
Sake	(Salmon)	8
Suzuki	(Sea bass)	7.5
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	38

**CHILLED**

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

**OPEN TEMAKI (ONE PIECE)**

Spring 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 spring vegetables, tomato miso	7
Asian pear & avocado, tofu dressing, toasted sesame seeds	13

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

**TEMPURA - KARAAGE**

Broccoli tempura, kimchi dressing	7
Chicken karaage, lemon, salt	7.5
Squid tempura, papaya, spring onion	13
Prawn (2 pieces) & Roscoff onion tempura	14

**YAKI GRILL**

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

**HIBACHI GRILL**

Grilled lamb, goma King cabbage, Jerusalem artichoke	28
Grilled wagyu rib eye, ginger & garlic crisps	28

**GRILLED VEGETABLES**

Pale aubergine, crispy shallots, aka miso glaze, herb salad	12
English asparagus, smoked egg, Kyoto miso, aonori crisps	13

**INSPIRED BY THE CLASSICS**

Chashu pork belly, udon king oyster, ramen sauce	17
*Create your own ramen (ask your waiter)	
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
Steamed celeriac and chicken gyoza, Kyoto chili vinegar	7

**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

Please let your waiter know about any dietary restrictions.