

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)

Assorted sashimi plate, 6 pieces 24

CHILLED

Homemade pickles 3.5
 Wagyu salami 5.5
 Citrus cured salmon, Isle of Wight tomatoes 9.5
 Bream sashimi, myoga & shiso salad, crispy potato 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 8.5
 Summer vegetables, sushi rice, tomato miso, seaweed vinaigrette 6

SALAD

Asian pear & avocado, tofu dressing, cucumber & apple jelly 13
 Heritage tomatoes from Isle of Wight, home-made sesame tofu, toasted grains 9

TEMPURA - KARAAGE

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

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)
JAPANESE BREAKFAST BENTO BOX 17
 Fish of the day, dashi tamago, steamed rice, miso soup, pickles
 *Vegetarian option available upon request

YAKI GRILL

Stuffed chicken wings, pickled turnip 4 / piece
 Grilled octopus, Japanese pickled cucumber, maitake tempura, green chili & yuzu zest 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)

GRILLED VEGETABLES

Pale aubergine, crispy shallots, aka miso glaze, herb salad 12
 Clarence Court egg, courgette, Wye Valley green beans, Kyoto miso, green seaweed crisps 13

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 pork sandwich, dashi maki tomago, red cabbage, wholegrain mustard 13
 Tonkatsu Dingley Dell crumbed pork loin 16
 Sukiyaki wagyu beef, glass noodles, Japanese cabbage, shiitake 26
 *Add extras (noodles/ mushroom / wagyu beef) 2 / 4 / 7

RICE POT

Chicken yakitori, shishito pepper, slow cooked egg 19

TASTE OF SOSHARU

FOR TWO TO SHARE

5.30 – 6.30PM

Citrus cured salmon, Isle of Wight tomatoes
 Clarence Court egg, runner beans, Kyoto miso, green seaweed crisps
 Broccoli tempura, kimchi dressing, aged parmesan
 Kyoto style chirashi, tuna, salmon, egg threads, sushi rice
 Tonkatsu crumbed pork loin
 -
 Japanese rice, coconut, mango
 or
 Matcha mille crepe, matcha sorbet

29.5 per person
 33.5 with a glass of wine or sake

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.