

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	3.5
Wagyu salami	5.5
Citrus cured salmon, Isle of Wight tomatoes	9.5
Bream sashimi, shichimi crispy potato	12.5
Kyoto style chirashi, tuna, salmon, egg threads, sushi rice	13
Wagyu tataki, turnip & radish kinpira, green potato	19.5
Tuna tartare, fresh wasabi, caviar	19.5

**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

**SALAD**

Asian pear & avocado, tofu dressing, cucumber & apple jelly	13
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**SOSHARU LUNCH BENTO BOXES**

All served with summer salad & seasonal pickles

<b>CHICKEN KARAAGE BENTO BOX</b>	18
Udon noodles, slow cooked egg, crispy chicken skin	
<b>SALMON TERIYAKI BENTO BOX</b>	19
Chirashi bowl (sushi rice, sashimi, vegetables)	
<b>BROCCOLI TEMPURA BENTO BOX</b>	17
Udon noodles, slow cooked egg, spring onion	

**TEMPURA - KARAAGE**

Broccoli tempura, kimchi dressing & aged parmesan	7
Chicken karaage, lemon, salt	7.5
Squid tempura, papaya, spring onion	13
Prawn (2 pieces) & Wye Valley asparagus tempura, yuzu	14

**YAKI GRILL**

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

**HIBACHI GRILL**

Grilled lamb, pea & shiso puree, grilled Isle of Wight tomato	28
Grilled wagyu rib eye, ginger & garlic crisps	28
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
English asparagus, smoked egg, Kyoto miso, aonori crisps	13

**INSPIRED BY THE CLASSICS**

Chashu pork belly, udon king oyster, ramen	17
*Create your own ramen (ask your waiter)	
Tonkatsu crumbed pork, sugar snap peas, vegetable oroshi	19
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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**TASTE OF SOSHARU**

FOR TWO TO SHARE

5.30 - 6PM

Citrus cured salmon, Isle of Wight tomatoes  
 English asparagus, smoked egg, Kyoto miso, aonori crisps  
 Broccoli tempura, kimchi dressing, aged parmesan  
 Kyoto style chirashi, tuna, salmon, egg threads, sushi rice  
 Tonkatsu crumbed pork, sugar snap peas, vegetable oroshi

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.