

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, myoga & shiso salad, crispy potato	12.5
Kyoto style chirashi, tuna, salmon, egg threads, sushi rice	13

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
Spring vegetables, sushi rice, tomato miso, seaweed vinaigrette	6
Soft shell crab, pickled chili, avocado & tomato	9

SALAD

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

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	

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.

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

YAKI GRILL

Stuffed chicken wings, pickled turnip	4 / piece
Smoked octopus, seaweed salad, Japanese cucumber, yuzu	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, courgetti, runner 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
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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
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Japanese rice, coconut, mango
or
Matcha mille crepe, matcha sorbet
29.5 per person
33.5 with a glass of wine or sake