

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

Assorted sashimi plate, 3 pieces	12
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

**TASTE OF SOSHARU
FOR TWO TO SHARE**

- Citrus cured salmon, Isle of Wight tomatoes
- Clarence Court egg, courgetti, 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

TEMPURA - KARAAGE

Broccoli tempura, kimchi dressing & aged parmesan	7
Chicken karaage, lemon, salt	7.5

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

Clarence Court egg, courgetti, Wye Valley green beans, Kyoto miso, green seaweed crisps	13
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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 sandwich, dashi maki tomago, red cabbage, wholegrain mustard	13
Tonkatsu Dingley Dell crumbed pork loin	16

RICE POT

Chicken yakitori, shishito pepper, slow cooked egg	19
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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

More vegetarian options available upon request.
 Please let your waiter know about any dietary restrictions.

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