

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
Spring 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

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

TEMPURA - KARAAGE

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

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

Clarence Court egg, courgetti, runner 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 *Create your own ramen (ask your waiter)	17
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 Udon noodles, slow cooked egg, crispy chicken skin	18
SALMON TERIYAKI BENTO BOX Chirashi bowl (sushi rice, sashimi, vegetables)	19
JAPANESE BREAKFAST BENTO BOX Fish of the day, dashi tamago, steamed rice, miso soup, pickles	17

*Vegetarian option available upon request

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