

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.

Chef's Seasonal Favorites (CF)

**SASHIMI (TWO PIECES)**

Hiramasu	(Yellowtail amberjack), Australia	10
Sake	(Salmon), Scotland	8.5
Akami	(Tuna), Spain	9
Assorted sashimi plate	3 pieces	12
	6 pieces	24

**CHILLED**

Homemade pickles, 4 types, seasonal	4
Wagyu salami	6
Bergamot cured Scottish salmon, Tokyo turnip, wasabi jelly	10.5
Bream sashimi, myoga & shiso salad, crispy potato (CF)	13
Kyoto style chirashi (tuna, salmon, egg threads, sushi rice)	14
Asian pear & avocado salad, radish, tofu dressing	13.5

**OPEN TEMAKI (ONE PIECE)**

Grilled & raw salmon, sushi rice, spiced cabbage, tozazu jelly	8
Tuna, scallion tobiko, sushi rice, avocado, fresh wasabi (CF)	9
Seasonal veg, sushi rice, tomato miso, seaweed vinaigrette	6.5

**TEMPURA - KARAAGE**

Broccoli tempura, kimchi dressing & aged parmesan	7.5
Chicken karaage, lemon, salt (CF)	8
Wagyu beef agemono, kewpie mayo, katsuobushi	4 / 2 pieces
Squid & prawn tempura, green papaya & red chili salad	10

**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>BEEF GUYDON BENTO BOX</b>	19
Roasted beef with ginger, garlic, onion & mushrooms, dashi tamago, steamed rice, pickles	

\*Vegetarian option available upon request

Our wasabi comes from Azumino, Nagano Prefecture in Japan.

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.

**HIBACHI GRILL**

Stuffed chicken wings, pickled turnip	4.5 / piece
Grilled wagyu rib eye, ginger, garlic crisps, onion, sesame	30 / 150g
Joshu wagyu rib eye (Gunma Prefecture), kinpira vegetables, citrus lime salt	45 per 100g (ask your waiter)

**INSPIRED BY THE CLASSICS**

Chashu pork belly, udon king oyster, ramen *Create your own ramen (ask your waiter)	18
Chef's favorite tonkatsu sandwich, dashi maki tomago, red cabbage, wholegrain mustard (CF)	14
Lake District crumbed rosu-katsu (pork loin), steamed rice, white cabbage	17 / 180g
Grilled Cornish cod marinated in sweet soy, pickled shimeji mushrooms, seaweed salad	20
Sukiyaki wagyu beef, glass noodles, Japanese cabbage, shiitake *Add extras (noodles/ mushroom / wagyu beef)	27 / 4 / 7

**TASTE OF SOSHARU  
FOR TWO TO SHARE**

Edamame
Seasonal Vegetables Crisps, Seaweed Powder
Wagyu Salami
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Chef's Selection of Sashimi 6 Pieces
<b>OR</b>
Bream Sashimi, Myoga & Shiso Salad, Crispy Potato
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Asian Pear & Avocado Salad, Radish, Tofu Dressing
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Kyoto Style Chirashi, Tuna, Salmon, Egg Threads, Sushi rice
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Chicken karaage, lemon, salt
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Broccoli Tempura, Kimchi Dressing & Aged Parmesan
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Grilled Cornish Cod Marinated in Sweet Soy, Pickled Shimeji
Mushroom, Seaweed Salad
<b>OR</b>
Tonkatsu Dingley Dell Crumbed Pork Loin
<b>OR</b>
Grilled Wagyu Rib-eye, Ginger, Garlic Crisps, Onion, Sesame (+6 supplement)
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Matcha Mille Crepe
45 per person