

# SIDES



• Vegetarian Available  
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## KIMCHI

Vegetables fermented in a salty and spicy marinade of Ginger, Garlic, Chilli and Spring Onions

Assorted Kimchi	8	• Spring Onions	3.2
Chinese Cabbage	4.5	marinated in a Chilli Vinegar Sauce	
Cucumber	4.5	Cold Tofu • Soy Sauce	4
Radish	4.5	• Spicy Sauce	4.5
		• Shio Cabbage	4.5
		Japanese style marinated Cabbage	
		Edamame • Salt	3.5

## NAMUL

Vegetables prepared in a Vinegar and Sesame Oil based marinade

• Assorted Namul	6	• Soy Sauce & Butter	3.9
• Spinach	3	• Vinegared Mozuku Seaweed	3.8
• Bean Sprouts	3	Chicken Karaage	6.8
• Radish & Carrots	3	Japanese style fried Chicken	
		Ika Geso Karaage	6.8
		Fried Squid Tentacles	
		Wakasagi Karaage	4.2
		Japanese style fried Whitebait Fish	
		Fried Takoyaki 6 pieces	6.2
		with Takoyaki Sauce, Bonito Flakes & Seaweed	
		• Fried Padron Peppers	6

## SALAD

• HACHI Salad	5.8	Fried Chicken Gyoza 5 pieces	5.8
with Japanese Onion Sauce dressing		Agedashi Tofu	5.8
• Tomato Salad	3.8	Fried Tofu with Soy Sauce	
with Chilli Vinegar dressing		• Nasu Dengaku	6.6
		Fried Aubergine with Sweet Miso	
		• Japchae	8.8
		Glass Noodles stir fried with Beef and Vegetables	



₹ All prices include VAT at the current rate.  
12.5% Service Charge will be added to your bill.

i Allergy Statement: For more information, please ask a member of staff.  
Our restaurant uses Genetically Modified Oil.