LUNCH

SET MEALS

ALL SERVED WITH:

with katsu sauce



Vegetarian
 Vegetarian Available
 Recommendation

and the second	Rice	Miso Soup	Mini Hachi Salad
Wagyu Sukiyaki			38
Mini Japanese hot pot v	with thinly sliced V	Vagyu beef, tofu,	All and
glass noodles and vege	tables		
* Deluxe			14.9
Chicken <mark>or</mark> pork katsu, o	chicken karaage, J	lapanese sausage	
Chicken Karaage	6 pieces		12.9
Japanese style fried chi	cken		
Chicken Katsu			12.9
Deep-fried breaded chi	cken cutlet with k	atsu sauce	
Pork Katsu			12.9
Deep-fried breaded por	k cutlet with katsu	l sauce	
 Vegetable Croque 	ette		8.8
and the second second			



Wagyu Sukiyaki

All prices include VAT at the (£) current rate 12.5% Service Charge will be added to your bill

We use genetically modified (-i-) Soybean oil Allergy Statement: For more information, scan the QR code on the menu holder, or ask a member of staff

DONBURI SETS

ALL SERVED OVER RICE, WITH MISO SOUP AND MINI HACHI SA	ALAD
* Gyu Don	9.9
Thinly-sliced simmered beef with caremalised onions	
Toppings: raw Egg + £1 soft-poached Egg + £1	6
Kimchi + £1.5 spicy Spring Onion + £1 Cheese + £1.5	
Yakiniku Don	10.9
Grilled sliced beef	
Chicken Teriyaki Don	10.9
Grilled marinated chicken	-
Teri Mayo Karaage Don	10.9
Teriyaki fried chicken karaage with mayonnaise	11
Oyako Don	11.5
Chicken cooked in egg	1
Chicken Katsu Don	13.9
Deep-fried breaded chicken cutlet cooked in egg	
Pork Katsu Don	13.9
Deep-fried breaded pork cutlet cooked in egg	
Pork Kimchi Don	10.9
Grilled spicy pork belly	
Shogayaki Don	10.9
Pork with ginger	
Negi Shio Buta Don	10.9
Pork grilled with garlic, lemon and spring onion	
* Salmon Don	14.9
Sashimi served with soy sauce and wasabi	
Unagi Don	14.9
Grilled eel glazed with sweetened soy based sauce	
Vegetable Bibimbap Don	10.9
Karaan style maringted vegetables with geobyigns and soft bailed age	

Korean style marinated vegetables with gochujang and soft boiled egg



CURRY SETS

ALL SERVED WITH RICE, MISO SOUP AND MINI HACHI SALAD

Beef or Vegetable Curry	Regular	9.9
	with Chicken Katsu	14.9
	with Pork Katsu	14.9
	with Japanese Sausage	13.9
RELEV	with Chicken Karaage	13.9
Katsu Curry	• with Fried Aubergine	11.9
	• with Veg Croquette	12.9

1 piece

RAMEN	
Shoyu Ramen Soy sauce based broth	10.9
• Tonkotsu Ramen Rich and creamy broth	10.9
• Miso Ramen	10.9
TOPPINGS:	
Crispy Chicken	+£2
Boiled Egg Two halves	+£]

BBQ SETS

Wagyu Ribeye Wagyu Ribeye

Oyster Blade Premium Oys

Tri Tip

Bavette

Hanging Tend

Short Rib

Tongue

Premium Ton





Deluxe

ALL SERVED WITH RICE, MISO SOUP AND MINI HACHI SALAD

2 3		
e 60g		29
e 80g		37.8
	Misuji	14.8
ster Blade	Jo Misuji	17.8
	Tomosankaku	14.8
	Kainomi	14.8
der	Harami	14.8
	Kalbi	11.8
	Tan	11.8
igue	Jo Tan	15.8



Wagyu Ribeye

Tri Tip

LUNCH ONLY COURSE MENUS →

COURSES

HACHI LUNCH COURSE

For 2 People £59.80 Original Value : £77.70 Saving : £17.90!

STARTERS & SIDES

Edamame **Chinese Cabbage Kimchi Korean Seaweed** Mini Hachi Salad x2 Miso soup x2

Rice x2

BBQ

Short Rib (Kalbi)

Hanging Tender (Harami)

Pork Belly (Buta Bara)

Japanese Sausage 4 pieces

DESSERT

Yuzu Sorbet or Mochi Ice x2

PREMIUM LUNCH COURSE

STARTERS & SIDES

Chinese Cabbage Kimchi

Korean Seaweed

Fried Chicken Gyoza 5 pieces

Mini Hachi Salad x2

Miso soup x2

Edamame

Rice x2

BBQ

Wagyu Ribeye

Short Rib (Kalbi)

Hanging Tender (Harami)

Chicken Thigh

Prawns 4 pieces

DESSERT

Yuzu Sorbet or Mochi Ice x2

For 2 People £89.80 Original Value : £116.60 Saving : £26.80!

Edamame

Chinese Cabbage Kimchi

Korean Seaweed

Fried Chicken Gyoza 5 pieces

Mini Hachi Salad x2

Rice x2

Miso soup x2

BBO

Short Rib (Kalbi)

Hanging Tender (Harami)

Lamb Chop x2

Prawn 4 pieces

DESSERT

WAGYU LUNCH COURSE

For 2 People £119.80 Original Value : £156.40 Saving : £36.60!

STARTERS & SIDES

Two Kinds of Wagyu (Chef's Selection)



Yuzu Sorbet or Mochi Ice x2