

TABLE BBQ

★ Recommendation

KOBE WAGYU BEEF

★ **KOBE Combo** 159.7 → 129.7
KOBE A5 Premium Short Rib and Wagyu Filet Chateaubriand

KOBE A5 Premium Short Rib 80g 6 slices 69.8
The best of the best. From the Tajima strain of Japanese Black Cattle reared with the utmost care in Hyogo prefecture

WAGYU BEEF

★ **Wagyu Combo** 134.5 → 109.9
Wagyu A5 Ribeye and Wagyu Filet Chateaubriand

Wagyu A4 Ribeye 80g 4 slices 41.6
Thinly sliced, full-body flavour, buttery texture, great choice for those new to Wagyu

Wagyu A5 Ribeye 80g 4 slices 44.6
Highest grade of Wagyu beef, incredible flavour and melt in the mouth texture

★ **Wagyu Filet Chateaubriand** 80g 4 slices 89.9
Only 1% of a cow, phenomenally tender, very flavourful, low fat, thick steak cut

Wagyu Filet Tender Loin 80g 4 slices 79.9
Phenomenally tender, rare cut, low fat, full of flavour, thick steak cut

★ **Wagyu Platter** 2 slices of each kind 36.9
3 kinds of Wagyu (Chef's pick) 3 slices of each kind 55.3

MORE WAGYU ON OUR DAILY SPECIALS MENU

BEEF

All 80g portions

★ **King Beef Tongue** | Toku Jo Tan 20.4
Best part of the tongue, bold and rich flavour, thick cut
Premium Tongue | Jo Tan 17.5
Rich flavour and great texture

★ **Negi-Tongue** | Negi Tan Shio 14.5
Salted beef tongue with sesame oil and spring onion sauce
Premium Hanging Tender | Jo Harami 22.8
Rich, meaty and tender, thick cut

★ **Hanging Tender** | Harami 19.8
Low fat, rich, meaty and tender

★ **Premium Oyster Blade** | Jo Misuji 22.8
Well-marbled, very tender, juicy, bold and meaty
Oyster Blade | Misuji 19.8
Low fat and meaty

Bavette | Kainomi 18.9
Rich and flavourful

Tri Tip | Tomosankaku 18.9
Well-marbled, tender, and sweet

Short Rib | Kalbi 14.5
Lean, rich and meaty



KOBE Combo



Wagyu Platter



Premium Oyster Blade



Hanging Tender



Tri Tip

SEE OUR TAKEAWAY MEATS MENU!

PORK

★ Iberico Pork Neck	6 slices	Kata Rosu	13.2
Pork Jowl	6 slices	Ton Toro	13.2
Pork Belly	6 slices	Buta Bara	9.8
Japanese Sausage	5 pieces		8.4



Iberico Pork Neck



Pork Jowl

CHICKEN

Chicken Thigh	6 slices	Tori Momoniku	7.8
Chicken Hearts	80g portion	Tori Hatsu	6.8

SEAFOOD

★ Japanese Scallops	4 pieces		20.9
Prawns	5 pieces		16.8
Squid Legs	80g portion		11.9



Japanese Scallops



Prawns

VEGETABLES

Assorted Vegetables			14.8
★ Assorted Mushrooms			20.8
Shiitake Mushroom			9.8
Eringi Mushroom			9.8
Enoki Mushroom			9.8
Padrón Peppers			8
Onion			4.8
Courgette			4.8
Aubergine			4.8



Assorted Vegetables



Assorted Mushrooms

BBQ SIDES

★ Golden Yolk BBQ Sauce			4
With added truffle slices	+£4		
Sanchu Lettuce Wrap			4.8
With miso paste			
Sanchu Miso Paste			1.5
Negi Shio Sauce			1.5
Chopped spring onions in sesame oil and salt			
Wasabi Paste			1.5
Garlic Paste			1.5
Gochujang			Free
Korean fermented red pepper paste			



Sanchu Lettuce Wrap



Golden Yolk BBQ Sauce

COLD SIDES

- Vegetarian
- Vegetarian Available
- ★ Recommendation



★ Wagyu Tartare 22.8



Wagyu Scallop Tartare 34.8



● Salted Edamame 4.9



● Yamitsuki Shio Cabbage 6.8
Izakaya style "addictive" salted cabbage



● Korean Seaweed 3.3



Kimchi 5.9

Korean spicy pickled Chinese cabbage, contains traces of prawn



★ ● Assorted Namul 9.8

● Spinach 4.5

● Bean Sprouts 4.5

● Radish & Carrots 4.5

Vegetables prepared in a refreshing vinegar and sesame oil based marinade

SALAD

★ ● HACHI Salad 10.8
With Japanese onion sauce dressing

● Mini HACHI Salad 4.9

● Tofu HACHI Salad 13.8



HOT SIDES



Fried Chicken Gyoza 9.2
5 pieces



★ Fried Chicken Hearts 6.8
*Tossed in sea salt and shichi-mi
chilli flakes*



Chicken Karaage 8.5
*Japanese style fried chicken
4 pieces*



★ Ika Geso Karaage 11.9
Fried squid tentacles



Fried Takoyaki 9.2
6 pieces



• Salted French Fries 6.6

★ • Nori-shio French Fries 6.6
Tossed in salted seaweed flakes



Agedashi Tofu 9.8
Fried tofu with soy sauce broth



• Fried Padrón Peppers 8.5



★ • Nasu Dengaku 9.8
Fried aubergine with sweet miso



• Vegetable Croquette 9.8
*With katsu sauce
2 pieces*

MAIN

● Vegetarian
● Vegetarian Available
★ Recommendation

WAGYU SPECIALS

★ Wagyu Truffle Sushi 2 pieces 29.8



Wagyu Truffle Sushi

Wagyu Sushi 2 pieces 22.2



Wagyu Sushi

★ Wagyu Sukiyaki 49.8

Mini Japanese hot pot with thinly sliced
Wagyu Ribeye, tofu, glass noodles and vegetables



Wagyu Sukiyaki

RICE

★ Truffle Garlic Beef Rice 17.5



Garlic Beef Rice

Garlic Beef Rice 7.9



Truffle Garlic Beef Rice

● HACHI House Rice 6.3



HACHI House Rice

● Steamed Rice 4.2

● Bibimbap 16.5

Korean rice dish with beef, vegetables, egg and
spicy gochujang paste

★ ● Hot Stone Bowl Bibimbap 17.8

Add cheese + £2



Hot Stone Bowl Bibimbap

Gyu Don 15.9

Thinly sliced simmered beef with caramelised onions

TOPPINGS: red ginger + £1 | spicy spring onion + £2.2
raw egg + £2.2 | soft-poached egg + £2.5 | | cheese + £3



Gyu Don

SOUP

- ★ Oxtail Soup 12.2
- Egg Soup 9.8
Beef and seafood based broth
- Miso Soup 3.9
Seafood based broth



Oxtail Soup



Miso Soup

STEW

Spicy Korean jjigae stew with seafood broth, kimchi and vegetables, cooked in a stone pot

- ★ Tofu 14.2
- Pork 14.2
- Chicken 14.2
- Squid Legs 14.2



Tofu Stew

NOODLES

- Japchae 15.2
Korean stir-fried glass noodles with beef and vegetables
- Cold Noodles with Fish Broth 16.2
Morioka style cold noodles served al dente, slightly firm
- Spicy Cold Noodles 16.2
Morioka style cold noodles with spicy sauce served al dente, slightly firm



Cold Noodles



Japchae

CURRY

- Beef Curry 15.9
- Mini Beef Curry 7.9
- Hot Stone Bowl Cheese Beef Curry 19.9
- Vegetable Curry 15.9
- Mini Vegetable Curry 7.9



Hot Stone Bowl Cheese Beef Curry

DRINKS

★ Recommendation

BEER

★ Asahi Draught	Pint Half Pint	7.9 4.9
Asahi Bottle	330ml	5.6
Rice Beer 米ビール	330ml	6.4
Okinawa Beer オリオンビール	350ml	5.9

JAPANESE COCKTAILS

Izakaya style cocktails with vodka

★ Lemon Sour 生搾りレモンサワー	7.8
★ Yuzu Sour 柚子サワー	7.8
Calpico Sour カルピスサワー	7.8
Coke Sour コークサワー	7.8
Ginger Ale Sour ジンジャーエールサワー	7.8
Green Tea Hai 緑茶ハイ	7.9
Oolong Tea Hai ウーロンハイ	7.9

WHISKY

★ Yamazaki 山崎ウィスキー	13 22.9 240
Single 25ml Double 50ml Bottle	
Straight On the rocks	
★ Whisky Highball ハイボール	8.1
Whisky Coke Highball ウィスキーコーク	8.4
★ Oolong Tea Whisky Highball ウィスキーウーロン	8.5
Yuzu Whisky Highball ゆずハイボール	8.8



Lemon Sour

Oolong Whisky Highball

Yamazaki Whisky

LIQUEUR

Choose to have with: Ice | Water | Hot Water | Soda +30p

Plum Wine 梅酒	Glass Bottle	6.8 85
Yuzu Sake 柚子酒	Glass Bottle	7.8 96

SPIRITS

Jinro Soju Classic	375ml	14.8
Jinro Soju Grape	375ml	14.8

COCKTAILS

★ Melon Calpico	9.4
Midori melon liqueur mixed with calpico	
Midori Orange	9.8
Midori melon liqueur mixed with lemon and orange juice	
★ Yuzu Sake Float	7.8
Yuzu sorbet over Bunraku Oniwaka sake with soda	
★ Cassis Calpico	9.8
Blackcurrant liqueur mixed with calpico	
Cassis Orange	9.8
Blackcurrant liqueur mixed with orange juice	
Cassis Oolong	9.8
Blackcurrant liqueur mixed with oolong tea	
Cassis Soda	8.7
Blackcurrant liqueur mixed with soda	
Gin and Tonic	8.6
London Buck	9.7
Gin mixed with ginger ale and lemon juice	
Shandygaff	8.6
Beer mixed with ginger ale	



Midori Orange

Cassis Orange

Cassis Calpico

Yuzu Sake Float

Melon Calpico

SOFT DRINKS

Non-Alcoholic Beer	5.8
★ Homemade Lemonade	5.8
★ Homemade Yuzunade	6.5
Coke	4.1
Diet Coke	4.1
Ginger Ale	4.2
★ Momo Peach Juice	5.8
100% pure peach juice from Fukushima	
Orange Juice	4.1
Calpico Calpico Soda	4.9 5.2
Still or carbonated. Light milky flavour similar to vanilla flavoured yoghurt or yakult	

TEA

Hot Yuzu Tea ゆず茶	4.9
Green Tea 緑茶	Hot Cold 3.1 4.2
Oolong Tea ウーロン茶	Hot Cold 3.1 4.2

WATER

Still	300ml 750ml	3.1 6
Sparkling	300ml 750ml	3.1 6



Yuzu Tea

Calpico

Momo Peach Juice

WINE

★ Recommendation

WHITE

Villa Rossi Trebbiano Rubicone <i>Italy</i>	175ml Glass Bottle	9.8 35
Terres d'Azur Sauvignon Blanc <i>France</i>	175ml Glass Bottle	11.8 42
Pulenta Estate VIII Chardonnay <i>United States</i>	175ml Glass Bottle	11.9 47

RED

Villa Rossi Sangiovese Rubicone <i>Italy</i>	175ml Glass Bottle	9.8 35
Norton Porteño Malbec <i>Argentina</i>	175ml Glass Bottle	11.8 42
Promesa Rioja Reserva <i>Spain</i>	175ml Glass Bottle	11.9 47

ROSÉ

Mon Roc Syrah/Grenache Rosé <i>S. France</i>	175ml Glass Bottle	10.1 39
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SPARKLING

Cá del Console Prosecco Extra Dry <i>Italy</i>	Bottle	42
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CHAMPAGNE

V. Testulat Carte d'Or Blanc de Noirs Brut <i>France</i>	Bottle	88
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A glass of 125ml is available on request

SHOCHU

Traditional Japanese distilled spirits. Flavour often described as 'earthy' or 'nutty'

Choose to have with: Ice | Water | Hot Water | Soda +30p

SWEET POTATO

Kuro Kirishima 黒霧島	Glass 900ml Bottle	8.2 86
★ Tomino Houzan 富乃宝山	Glass 720ml Bottle	9.2 90
Sato Kuro 佐藤黒	Glass 750ml Bottle	12.9 135

WHEAT

Kannoko 神の河	Glass 700ml Bottle	9.2 79
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RICE

Hakutake Shiro 白岳しろ	Glass 720ml Bottle	8.3 74
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Tomino Hozan

SAKE

Traditional Japanese distilled spirits made by fermenting rice, polished to remove the bran. Also known as 'Japanese Rice Wine'

	100ml Glass	180ml Carafe	720ml Bottle
Kawatsuru 川鶴 <i>Junmai Daiginjo</i>	11.8	19.5	72
Bunraku Oniwaka 文楽鬼若 <i>Honjozo</i>	11.8	19.5	72
★ Dassai 45 獺祭 <i>Junmai Daiginjo</i>	13.1	21.8	86
Bijofu Junrei Tama 美丈夫純麗 <i>Junmai Ginjo</i>	13.1	21.8	86
Dewazakura Ouka 出羽桜桜花 <i>Ginjo</i>	15.8	26	99
★ Tedorigawa Iki Na Onna 手取川いきな女 <i>Daiginjo</i>	23.8	38	142

GRADES OF SAKE

Junmai

Possesses a robust rice flavour with savoury, umami and mineral notes.

Enjoyed warm or chilled

Honjozo

Produced using rice polished down to 70% or less. Robust and lightly aromatic.

Enjoyed warm or chilled

Junmai Daiginjo

Produced using rice polished down to 50% or less. Fruity, fragrant and floral with a hint of umami. Best served chilled

Junmai Ginjo

Produced using rice polished down to 60% or less. Medium-bodied and smooth.

Fruity and aromatic. Best served chilled

Ginjo

Top end of premium sake using rice polished down to 60% or less. Light, fragrant and refreshing. Best served chilled

Daiginjo

Exclusive premium sake using rice polished down to 50% or less. Easy-drinking, floral and fruity. Best served chilled

