

GRAND MENU



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COURSES

EACH COURSE SERVES 2 PEOPLE

AVAILABLE DURING LUNCH AND DINNER



Tajima-gyu cows originate from *Tajima*, a mountainous region with few open fields, facing the Sea of Japan.

Tajima-gyu is regarded as the pinnacle of the domestic breeds of Japanese Black Cattle, but even among *Tajima-gyu*, only a chosen few that satisfy the specific quality criteria are given the title *Kobe Beef*.

KOBE

£289.8

Original Value: £387.4

Saving £97.6!

Kimchi & Bean Sprouts Namul x2

Salted Edamame

Mini HACHI Salad x2

Truffle Wagyu Sushi x2

Steamed Rice x2

Kobe A5 Premium Short Rib

Wagyu Filet Chateaubriand

2 Kinds of Wagyu *(Chef's pick)*

Japanese Scallops *4 pieces*

Prawns *4 pieces*

Assorted Vegetables

Dessert x2

£ All prices include VAT at the current rate

A 12.5% discretionary service charge will be added to your bill

i We use genetically modified Soybean oil

Allergy Statement: For more information, scan the QR code on the menu holder, or ask a member of staff

CHATEAUBRIAND £229.8

Original Value: £313.8
Saving £84!

Kimchi & Bean Sprouts Namul x2

Salted Edamame

Mini HACHI Salad x2

Wagyu Sushi x2

Steamed Rice x2

Wagyu Filet Chateaubriand

3 Kinds of Wagyu *(Chef's pick)*

Japanese Scallops *4 pieces*

Prawns *4 pieces*

Assorted Vegetables

Dessert x2

WAGYU £139.8

Original Value: £209.5
Saving £69.7!

Kimchi & Bean Sprouts Namul x2

Salted Edamame

Mini HACHI Salad x2

Steamed Rice x2

2 Kinds of Wagyu *(Chef's pick)*

Premium Oyster Blade

Premium Hanging Tender

Japanese Scallops *4 pieces*

Prawns *4 pieces*

Assorted Vegetables

Dessert x2

PREMIUM £109.8

Original Value: £163.9
Saving £54.1!

Kimchi & Bean Sprouts Namul x2

Korean Seaweed

Salted Edamame

Fried Padrón Peppers

Mini HACHI Salad x2

Steamed Rice x2

Wagyu A4 Ribeye

Hanging Tender

Short Rib

Iberico Pork Neck

Japanese Scallops *4 pieces*

Assorted Vegetables

Dessert x2

CLASSIC £89.8

Original Value: £133.2
Saving £43.4!

Kimchi & Bean Sprouts Namul x2

Korean Seaweed

Salted Edamame

Fried Padrón Peppers

Mini HACHI Salad x2

Steamed Rice x2

Bavette

Short Rib

Pork Belly

Japanese Sausage *4 pieces*

Prawns *4 pieces*

Assorted Vegetables

Dessert x2

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



KOBE Combo

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



Wagyu Platter

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



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

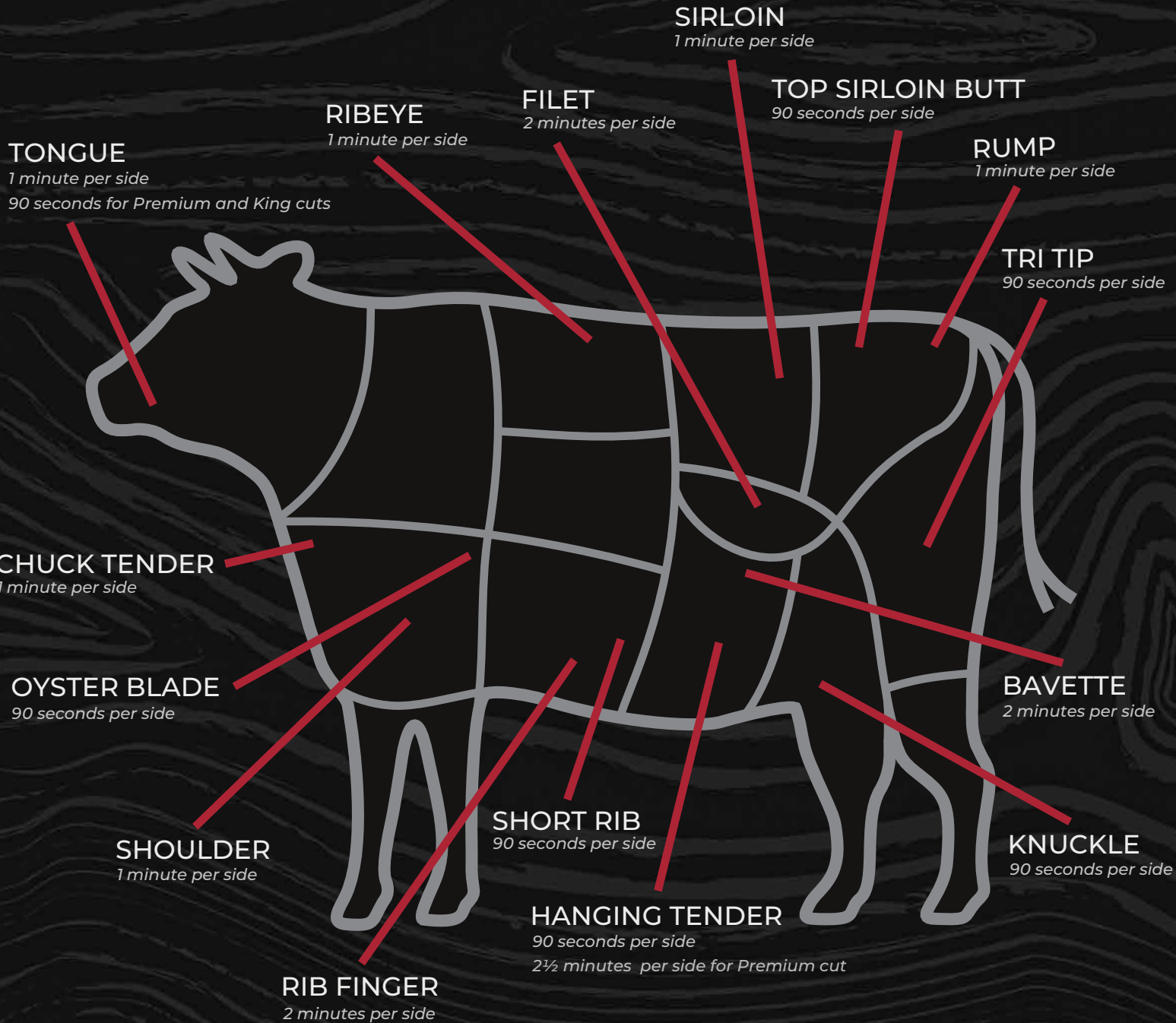
CURRY

- 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

GRILL TIMES



PORK
2 minutes per side

CHICKEN
2 minutes per side

SEAFOOD
2½ minutes per side

VEGETABLES
3-4 minutes per side
or until browned

PLEASE USE THE TONGS FOR RAW FOOD AND CHOPSTICKS FOR COOKED, TO AVOID CROSS CONTAMINATION

DRINKS

* Recommendation

BEER

* Asahi Draught	Pint Half Pint	7.9 4.9
Asahi Bottle	330ml	5.6
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 山崎ウイスキー	13 22.9 24.0
<i>Single 25ml Double 50ml Bottle Straight On the rocks</i>	
* Whisky Highball ハイボール	8.1
Whisky Coke Highball ウイスキーコーク	8.4
* Oolong Tea Whisky Highball ウイスキーウーロン	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
<i>Midori melon liqueur mixed with calpico</i>	
Midori Orange	9.8
<i>Midori melon liqueur mixed with lemon and orange juice</i>	
* Yuzu Sake Float	7.8
<i>Yuzu sorbet over Bunraku Oniwaka sake with soda</i>	
* Cassis Calpico	9.8
<i>Blackcurrant liqueur mixed with calpico</i>	
Cassis Orange	9.8
<i>Blackcurrant liqueur mixed with orange juice</i>	
Cassis Oolong	9.8
<i>Blackcurrant liqueur mixed with oolong tea</i>	
Cassis Soda	8.7
<i>Blackcurrant liqueur mixed with soda</i>	
Gin and Tonic	8.6
<i>With London Dry Gin</i>	
London Buck	9.7
<i>Gin mixed with ginger ale and lemon juice</i>	
Shandygaff	8.6
<i>Beer mixed with ginger ale</i>	



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
Orange Juice	4.1
* Calpico Calpico Soda	4.9 5.2
<i>Still or carbonated. Light milky flavour similar to vanilla flavoured yoghurt or yakult</i>	
Ramune Soda	4.5
<i>Japan's favourite soda</i>	

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



Hot Yuzu Tea

Calpico

Ramune

WINE

* Recommendation

WHITE

Villa Rossi Trebbiano Rubicone 175ml Glass | Bottle 9.8 | 35
Italy

Terres d'Azur Sauvignon Blanc 175ml Glass | Bottle 11.8 | 42
France

Pulenta Estate VIII Chardonnay 175ml Glass | Bottle 11.9 | 47
United States

RED

Villa Rossi Sangiovese Rubicone 175ml Glass | Bottle 9.8 | 35
Italy

Norton Porteño Malbec 175ml Glass | Bottle 11.8 | 42
Argentina

Promesa Rioja Reserva 175ml Glass | Bottle 11.9 | 47
Spain

ROSÉ

Mon Roc Syrah/Grenache Rosé 175ml Glass | Bottle 10.1 | 39
S. France

SPARKLING

Cá del Console Prosecco Extra Dry Bottle 42
Italy

CHAMPAGNE

V. Testulat Carte d'Or Blanc de Noirs Brut Bottle 88
France

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

RICE

Hakutake Shiro 白岳しろ Glass | 720ml Bottle 8.3 | 74



Tomino Houzan

SAKE

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

* Kawatsuru Daikoku Nigori Sake 川鶴濁り酒 100ml 180ml 720ml
Class | Carafe | Bottle 11.8 | 19.5 | 72
Honjozo

Coarsely filtered sake resulting in a milky-white rice wine, with a rich and velvety sweetness

* Kawatsuru 川鶴 11.8 | 19.5 | 72
Junmai Daiginjo

Medium to slightly sweet with a rounded flavour and rich rice umami

Bunraku Oniwaka 文楽鬼若 11.8 | 19.5 | 72
Honjozo

Dry and refreshing with a smooth, clean aftertaste

Dassai 45 獺祭 13.1 | 21.8 | 86
Junmai Daiginjo

Aromatic and smooth with a soft, fruity sweetness

Bijofu Junrei Tama 美丈夫純麗 13.1 | 21.8 | 86
Junmai Ginjo

Dry to medium-dry with a well-balanced and gentle rice umami

* Dewazakura Ouka 出羽桜花 15.8 | 26 | 99
Ginjo

Dry to medium-dry with a fresh, floral aroma and a clean, crisp finish

Tedorigawa Iki Na Onna 手取川いきな女 23.8 38 142
Daiginjo

Aromatic, refined sweetness with a silky, smooth finish

GRADES OF SAKE

Junmai: No minimum rice polishing ratio

Honjozo: Rice polishing of 70% or less

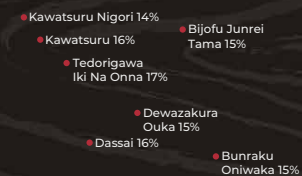
Junmai Daiginjo: Rice polishing of 50% or less

Junmai Ginjo: Rice polishing of 60% or less

Ginjo: Top end premium sake, rice polishing of 60% or less

Daiginjo: Exclusive premium sake, rice polishing of 50% or less

BOLD



LIGHT

SWEET

DRY



Kawatsuru Nigori Sake