



MAKIMONO, SUSHI AND SASHIMI

Subject to availability or pre order when making your table reservation. These are ideal for sharing as a starter or Individual as a main course.

MAKIMONO

Vinegared Rice Matt Roll wrapped in seaweed.

What exactly is sushi?

Sushi's origins lie in South East Asia, when fish was fermented in a barrel of cooked grains for preservation. The Japanese began to add vinegar to the rice, and then eat it together with the fish. In the present day, 'sushi' refers to food which uses that vinegared rice, whether or not it contains fish. Nigiri-zushi is a suitable shaped and sized piece of fish or other ingredient laid on top of a small oblong of vinegared rice. Maki-zushi is sushi rolled into shape using a bamboo mat, usually with nori (dried seaweed paper) on its outside, and fillings in the centre.

Am I eating this properly?

In the past, sushi was most commonly eaten with the fingers, but nowadays chopsticks are often used.

Flip the sushi on its back and just dip the end of the topping in the soy sauce dish, then place the whole thing in your mouth. Avoid dipping the rice directly or it will fall apart. If you are eating gunkan-maki (like salmon roe), dip a piece of gari (pickled ginger) in the sauce and brush onto the topping.



YO YO SPECIAL URAMAKI £13.50

Inside out matt roll with finely sliced seabass, tuna and salmon mixed with avocado, spring onion, sesame seeds with sweet miso and chilli mayo topped with Japanese crunchies, served with wasabi.

CALIFORNIAN MAKI £13.50

A mixture of lettuce, cucumber and crabstick blended with Japanese mayonnaise then rolled in vinegared Japanese rice and seaweed, served with wasabi.

FUTO MAKI (V) £12.50

Japanese vinegared rice rolled in seaweed with cucumber, kampyo, takwan (pickled raddish) and spinach.

PRAWN TEMPURA ROLL £13.50

Inside out prawn with avocado rolled in vinegared Japanese rice and sesame seeds.





What is the point of the sushi accompaniments?

Soy Sauce – flavour, aroma and power.

The delicious aroma of soy sauce whets the appetite, and its deep, complex flavour can be enjoyed in a huge variety of ways.

Rice Vinegar – sushi seasoning

Made from fermented rice and known as awasezu or seasoned rice vinegar, it is made by adding sake, salt and sugar. It seasons the rice used in sushi.

Gari – deliciously healthy

A type of tsukemono (pickled vegetables). It is sweet, thinly sliced young ginger that has been marinated in a solution of sugar and vinegar; it cleanses the palate.

Wasabi – Japanese horseradish

Its root is used as a spice and has an extremely strong flavour, complementing the flavours of the sushi.

Green Tea – full of vitamins

The anti-bacterial power of catechin contained in green tea freshens the mouth and removes fishy smells.

Sushi Rice – What makes it so special?

The best rice for sushi is the short grain varieties grown in the wet fields in Japan for centuries. This rice turns soft and glossy when cooked, whilst still retaining a good deal of chew and stickiness. Sushi rice goes through a four stage cycle before it reaches your plate.

The rice is washed and then soaked, before being cooked and then steamed and formed into your sushi.

SUSHI (GF)

Thin slices of raw fish served on vinegared Japanese rice.

SPECIAL SUSHI £15.50

Nigiri (vinegared Japanese rice topped with raw fish and slices of sake (salmon)maki served with wasabi and gari(pickled ginger) and soya sauce.

DELUXE SUSHI £21.50

Nigiri (vinegared Japanese rice topped with raw fish and slices of maguro (tuna) maki served with wasabi and gari (pickled ginger) and soya sauce.

SASHIMI (GF)

Thin slices of Raw fish.

SPECIAL SASHIMI £15.50

A selection of 3 types of fresh raw fish served with wasabi, gari (pickled ginger) and soya sauce.

DELUXE SASHIMI £19.50

A selection of 4 types of fresh raw fish served with wasabi, gari (pickled ginger) and soya sauce.

YO YO MAKI, SUSHI AND SASHIMI COMBO £21.00

A selection of Makimono, Sushi and Sashimi served with wasabi, gari (pickled ginger) and soya sauce.

