

# obōn

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## SUSHI & GRILL

### MENU

OPENING HOURS

Tuesday - Saturday

Lunch

12:00 - 14:30

Dinner

17:30 - 22:00

45 High Street, Teddington, TW11 8HA

020 8977 7150

# LUNCH MENU

12:00 - 14:30

## SKEWER LUNCH £20

Green Salad , Miso Soup , Maki Roll of the Day  
Chicken Skewer , Quail Egg,  
Chicken Meatball Skewer  
Padron Sweet Green Peppers

## TEMPURA LUNCH £20

Green Salad , Miso Soup, Maki Roll of the Day  
Squid Tempura, 3 Prawn Tempura  
Padron Pepper Tempura

## SUSHI LUNCH £25

Green Salad , Miso Soup , Maki Roll of the Day  
6 pieces of Nigiri selected by the Chef

## SASHIMI LUNCH £25

Green Salad , Miso Soup . Bowl of Steamed Rice  
12 Slices of Fresh Fish

## GRILL LUNCH £25

Green Salad , Miso Soup , Bowl of Steamed Rice  
**choice of one grilled fish**

**Sake** salmon    **Suzuki** sea bass

**Unagi** eel    **Gindara** black cod

## KAKE UDON £9.5

hot soup, noodles, spring onion, mushroom, seaweed

## TEMPURA UDON £13.5

hot soup, noodles, spring onion, mushroom, seaweed  
3 prawn tempura

## ZARU UDON £9.5

cold dipping sauce, noodles

## TEMPURA ZARU UDON £13.5

cold dipping sauce, noodles, 3 prawn tempura

# SET MENU

£35 per person

## STARTERS

choice of **three** starters

### Edamame

Salted soya beans

### Tsukemono

Assorted pickles

### Takoyaki

4 pieces of deep fried  
octopus balls

### Kaiso salad

Seaweed salad

### Green salad

mixed leaves  
cucumber

### Sashimi salad

mixed leaves  
fresh fish, spicy mayo  
flying fish roe

## MAIN

choice of **one** set,  
served with steamed rice

### TEMPURA SET

Deep fried soft shell crab,  
padron sweet green pepper  
squid, prawn,

### SKEWER SET

Scallop, quail egg, chicken wing,  
chicken, chicken meatball,  
padron sweet green pepper

### GRILL SET

choice of **one** grilled fish

#### Unagi

eel

#### Sake

salmon

#### Suzuki

sea bass

#### Gindara

black cod

# CHEF'S SELECTION

specially chosen by the Chef from our range of fresh fish

**YAMATO**  
£65

**8 pieces of Nigiri**    **California Maki**  
fresh raw fish  
on sushi rice

**9 slices of Sashimi**    **Ebiten Maki**  
fresh slices of raw fish

**OBON**    £22.5  
**SUSHI**

**9 pieces of Nigiri**  
fresh raw fish on sushi rice

**OBON**    £24.5  
**SASHIMI**

**12 slices of Sashimi**  
fresh slices of raw fish

## OMAKASE

assorted slices of fresh raw fish chosen by the Chef

**2 people**    £39    cut for 2 people

**4 people**    £75    cut for 4 people

## USUZUKURI

12 thin slices of fresh fish, pickled wasabi, ponzu sauce

**TAKO**    £22  
octopus

**SUZUKI**    £28  
sea bass

**SAKE**    £28  
salmon

**HAMACHI**    £32  
yellow tail

**HIRAME**    £32  
pacific turbot

## CHIRASHI DON £26

thin slices of assorted fresh fish, sushi rice

## SIDES

selection of side dishes

EDAMAME	£ 3	boiled soy beans, salted
SPICY EDAMAME	£ 3 . 5	boiled soy beans spicy salt, chilli oil
AGEDASHI TOFU	£ 6 . 5	four pcs deep fried tofu, light soy sauce, radish spring onion, tuna flakes
TAKOYAKI	£ 7 . 5	four pcs deep fried octopus balls, tuna flakes
EBI KARAGE	£ 8	four pcs deep fried prawns, spicy mayo
PRAWN TEMPURA	£ 2 . 5	one deep fried prawn, tempura sauce
IKA TEMPURA	£ 10 . 5	nine pcs deep fried squid, tempura sauce
SOFT SHELL TEMPURA	£ 12 . 5	four pcs deep fried soft shell crab, tempura sauce
KAISO SALAD	£ 6 . 5	seaweed salad, obon salad sauce
GREEN SALAD	£ 6 . 5	mixed leaves, cucumber, avocado, obon salad sauce
SASHIMI SALAD	£ 1 4	mixed leaves, assorted fresh raw fish, flying fish roe, spicy mayo, obon salad sauce
TSUKEMONO	£ 6	assorted pickles, radish, cucumber, aubergine
MISO SOUP	£ 3	miso soup, mini mushroom, spring onion, seaweed
RICE	£ 3	steamed rice

## GRILL

selection of grilled dishes

TORI	£ 1 3 . 5	grilled chicken thigh with skin
SAKE	£ 1 8 . 5	grilled salmon
UNAGI	£ 2 2 . 5	grilled eel
SUZUKI	£ 2 2 . 5	grilled sea bass
GINDARA	£ 2 6 . 5	grilled black cod

## SKEWERS

selection of single grilled skewers

YAKITORI	£ 2 . 5	chicken
TSUKUNE TARE	£ 2 . 5	chicken meatballs
SHISHITO	£ 2 . 5	padron sweet green peppers
UZURA TAMAGO	£ 2 . 5	quail eggs
TEBASHIO	£ 4 . 5	chicken wings
HOTATE	£ 4 . 5	scallop
EBI YAKI	£ 8 . 5	extra large whole tiger prawn

## MAKI

selection of rolls, six pieces each

SAKE AVOCADO	£ 8 . 5	salmon, avocado, sesame
CALIFORNIA	£ 9 . 5	flying fish roe, avocado fresh crab meat,, mayo
SPICY TEKKA	£ 9 . 5	bluefin tuna, spring onion, spicy mayo
SPICY HAMACHI	£ 9 . 5	yellow tail, spring onion, spicy mayo
YASAI	£ 8 . 5	cucumber, pickled radish, bean curd, egg, avocado, seaweed
EBITEN	£ 9 . 5	deep fried prawn, avocado mayo
IKATEN	£ 9 . 5	deep fried squid, avocado mayo
SOFT SHELL	£ 1 3 . 5	deep fried soft shell crab, avocado, spicy mayo
DRAGON	£ 1 4 . 5	fresh crab meat, avocado mayo, grilled eel, flying fish roe roe, spring onion, spicy mayo
AVOCADO	£ 4 . 5	avocado
KAPPA	£ 4 . 5	cucumber
SAKE	£ 5 . 5	salmon
TEKKA	£ 6 . 5	bluefin tuna
NEGI TORO	£ 7 . 5	fatty tuna, spring onion
NEGI HAMACHI	£ 7 . 5	yellowtail, spring onion

## DESSERTS

ICE CREAM	£ 3	1 scoop green tea or black sesame
DORAYAKI	£ 5	Japanese pancake custard or green tea

## SOFT DRINKS

HOT TEA	£ 3	green tea / jasmine tea
COLD TEA	£ 4	green tea
SMALL WATER	£ 3	still / sparkling
LARGE WATER	£ 4.5	still / sparkling
JUICE	£ 4	apple / orange
COKE	£ 3.5	original / diet / zero
SPRITE	£ 3.5	
SPARKLING ELDERFLOWER	£ 4.5	

## BEER / SAKE

BEER	£ 5.5	Asahi / Kirin
WARM HOUSE SAKE	£ 10.5	Japanese rice wine 270ml 14.5% abv.
COLD HOUSE SAKE	£ 16	Japanese rice wine 330ml 12~14% abv.
PLUM SAKE	£ 18	Umeshu plum wine 330ml 14% abv.
JUNMAI TARU SAKE	£ 50	Japanese rice wine 720ml 15% abv.
KUBOTA SENJU	£ 65	Japanese rice wine 720ml 15% abv.

## SHOCHU

ICHIKO	£ 50	Japanese barely distilled spirit 700ml 25% abv.
KIRISHIMA	£ 55	Japanese sweet potato distilled spirit 900ml 25% abv.

## WHISKEY

	50ml	
KENTUCKY STRAIGHT BOURBON REBEL YELL	£ 8	40% abv.
JAPANESE WHISKEY	£ 10	40% abv.

## RED WINE

	175ml / Bottle	
HOUSE RED	£ 6.5	£ 23
PINOT NOIR	£ 7.5	£ 27
PILLASTRO PRIMITIVO	£ 8.5	£ 31
AMARONE CENTENERO VALPOICELLA	£ 77	15% abv.

## WHITE WINE

	175ml / Bottle	
HOUSE WHITE	£ 6.5	£ 23
SAUVIGNON BLANC	£ 7.5	£ 27
PECORINO FRENTANA	£ 11.5	£ 42
CHABLIS		£ 60
SANCERRE		£ 65

## ROSÉ / SPARKLING

	175ml / Bottle	
ROSÉ	£ 7.5	£ 27
CREMANT DE LORIE ROSÉ		£ 45
PROSECCO	£ 8	£ 29
ROCHE LACOUR CREMANT DE LIMOUX		£ 41
LAURENT-PERRIER BRUT		£ 80