

# obōn

---

## SUSHI & UDON

### MENU

#### OPENING HOURS

Tuesday - Saturday

Dinner

17:30 - 22:00

Friday - Saturday

Lunch

12:00 - 14:30

# LUNCH MENU

Fri & Sat 12:00 - 14:30

## SUSHI LUNCH £ 2 3

Green Salad , Miso Soup ,  
Sake Avocado Maki  
6 pieces of Nigiri selected by the Chef

## SASHIMI LUNCH £ 2 3

Green Salad , Miso Soup  
Bowl of Steamed Rice  
12 Slices of Fresh Fish selected by the Chef

# SET MENU

## SAKE SET FOR TWO £ 7 7

**Sake:** bottle of Warm Sake or Cold House Sake  
**Appetisers:** Edamame , Agedashi Tofu , Green Salad  
**Sashimi:** 9 slices of fresh Sashimi selected by the Chef  
**Mains:**  
choice of two Sake Don / Chirashi Don / Unagi Don  
Kake Udon / Obon Udon / Tempura Udon  
**Desserts:**  
choice of two Custard Dorayaki  
2 scoops of ice cream: Green Tea / Yuzu  
Black Sesame

## WINE SET FOR TWO £ 8 8

**Wine:** bottle of House White or House Red  
**Appetisers:** Assorted Pickles , Ebi Karage , Kaiso Salad  
**Sashimi:** 9 slices of fresh Sashimi selected by the Chef  
**Mains:**  
choice of two Sake Don / Chirashi Don / Unagi Don  
Kake Udon / Obon Udon / Tempura Udon  
**Desserts:**  
choice of two Custard Dorayaki  
2 scoops of ice cream: Green Tea / Yuzu  
Black Sesame

# CHEF'S SELECTION

specially chosen by the Chef from our range of fresh fish

## YAMATO £ 6 6

**Sashimi:** 9 slices of fresh Sashimi  
**Nigiri:** 10 pieces of nigiri  
**Maki:** Ebiten & California

**OBON SUSHI 1** £ 1 9 . 5      **7 pieces of Nigiri**  
fresh raw fish on sushi rice

**OBON SUSHI 2** £ 3 2      **12 pieces of Nigiri**  
fresh raw fish on sushi rice

**OBON SASHIMI 1** £ 2 2 . 5      **12 slices of Sashimi**  
5 kinds of fresh slices of raw fish

**OBON SASHIMI 2** £ 3 2      **18 slices of Sashimi**  
7 kinds of fresh slices of raw fish

## USUZUKURI

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

**SAKE** £ 2 6      **SUZUKI** £ 3 0  
salmon      sea bass

**HIRAME** £ 3 0      **HAMACHI** £ 3 0  
pacific turbot      yellow tail

## DONBURI

**SAKE DON** £ 2 2  
sliced fresh salmon on sushi rice with salmon roe

**TEKKA DON** £ 2 6  
sliced fresh tuna on sushi rice

**CHIRASHI DON** £ 2 5  
mix sliced fresh raw fish on sushi rice

**UNAGI DON** £ 2 0  
grilled eel on steamed rice

# MAKI

selection of rolls, six pieces each

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

## UDON / SOBA

**KAKE UDON / SOBA** £ 9 . 5  
hot soup, noodles, spring onion, mushroom, seaweed

**OBON UDON / SOBA** £ 1 2 . 5  
hot soup, noodles, spring onion, mushroom, seaweed

**TEMPURA UDON / SOBA** £ 1 3 . 5  
hot soup, noodles, spring onion, mushroom, seaweed  
3 prawn tempura

**ZARU UDON / SOBA** £ 9 . 5  
cold dipping sauce, noodles

**TEMPURA ZARU UDON / SOBA** £ 1 3 . 5  
cold dipping sauce, noodles, 3 prawn tempura

## NIGIRI / SASHIMI

one piece of fresh fish / five slices of fresh fish  
over sushi rice

ABORABOZU	£ 3.5 / £ 15	butterfish
AKAMI	£ 3.5 / £ 17	bluefin tuna
AMA EBI	£ 3 / £ 12	sweet shrimp
EBI	£ 3 / £ 12	shrimp
HAMACHI	£ 3 / £ 17	yellow tail
HIRAME	£ 3 / £ 15	turbot
HOKKIGAI	£ 3 / £ 10	surf clam
HOTATE	£ 3 / £ 12	scallop
IKA	£ 2.5 / £ 10	squid
IKURA	£ 5 / £ 12	salmon roe
INARI	£ 2	bean curd
SAKE	£ 2.5 / £ 12.5	salmon
SAKE ABURI	£ 3	seared salmon
SUZUKI	£ 3 / £ 12.5	sea bass
TAI	£ 3 / £ 12.5	sea bream
TAKO	£ 3 / £ 12.5	octopus
TOBIKO	£ 3	flying fish roe
TORO	£ 4 / £ 22	bluefin fatty tuna
UNAGI	£ 3 / £ 14	grilled eel
UNI	£ 8	sea urchin

## APPETISERS

EDAMAME	£ 3	boiled soy beans, salted
SPICY EDAMAME	£ 3.5	boiled soy beans spicy salt, chilli oil
AGEDASHI TOFU	£ 6	four pcs deep fried tofu, light soy sauce, radish spring onion, tuna flakes
KAISO SALAD	£ 6	seaweed salad, obon salad sauce
VEGETABLE GYOZA	£ 5	4 pcs of deep fried vegetable dumplings
CHICKEN GYOZA	£ 5.5	4 pcs of deep fried chicken dumplings
PRAWN GYOZA	£ 6.5	4 pcs of deep fried prawn dumplings
SALMON TARTAR	£ 10	minced salmon, salmon roe
TUNA TARTAR	£ 14	minced tuna, spring onion flying fish roe, quail egg

## SIDES

MISO SOUP	£ 2.5	miso soup, mini mushroom, spring onion, seaweed
TSUKEMONO	£ 5	assorted pickles, radish, cucumber, aubergine
SPICY EBI KARAGE	£ 7.5	four pcs deep fried prawns, spicy mayo
TAKOYAKI	£ 7	four pcs deep fried octopus balls, tuna flakes
YAKITORI	£ 7	three pcs of grilled chicken skewers
GREEN SALAD	£ 6	mixed leaves, cucumber, avocado, obon salad sauce
SASHIMI SALAD	£ 12	mixed leaves, assorted fresh raw fish, flying fish roe, spicy mayo, obon salad sauce
RICE	£ 3	steamed rice
EBI TEMPURA	£ 2.5	one deep fried prawn tempura sauce

## DESSERTS

ICE CREAM	£ 5	2 scoops green tea, black sesame, yuzu
DORAYAKI	£ 5	Japanese pancake custard filling

## SOFT DRINKS

HERB TEA	£ 2	
HOT TEA	£ 2 .5	green tea / jasmine tea
COLD TEA	£ 4	green tea
SMALL WATER	£ 2 .5	still / sparkling
LARGE WATER	£ 4	still / sparkling
JUICE	£ 4	apple / orange
COKE	£ 3.5	original / diet / zero
SPRITE	£ 3.5	
SAN PELLEGRINO	£ 3.5	lemon / blood orange orange
SPARKLING ELDERFLOWER	£ 4	

## BEER / SAKE

BEER	£ 5.5	Asahi / Kirin
WARM HOUSE SAKE	£ 9.5	Japanese rice wine 270ml 14.5% abv.
COLD HOUSE SAKE	£ 16	Japanese rice wine 330ml 12~14% abv.
PLUM SAKE	£ 16	Umeshu plum wine 330ml 14% abv.
JUNMAI TARU SAKE	£ 44	Japanese rice wine 720ml 15% abv.
KUBOTA SENJU	£ 60	Japanese rice wine 720ml 15% abv.

## SHOCHU

ICHIKO	£ 43	Japanese barely distilled spirit 700ml 25% abv.
KIRISHIMA	£ 49	Japanese sweet potato distilled spirit 900ml 25% abv.

## WHITE WINE

		175ml / Bottle
HOUSE WHITE 12% abv.	£ 5.5	£ 18
PINO GRIGIO 12% abv.	£ 6	£ 20
SAUVIGNON BLANC 11% abv.	£ 7	£ 23
GRILLO SICILIA		£ 30
CHABLIS 12.5% abv.		£ 55
SANCERRE 13% abv.		£ 60

## ROSÉ / SPARKLING

		175ml / Bottle
ROSÉ 12.5% abv.	£ 7	£ 24
PROSECCO 10.5% abv.	£ 7.5	£ 24
LAURENT-PERRIER BRUT champagne 12% abv.		£ 80

## RED WINE

		175ml / Bottle
HOUSE RED 12.5% abv.	£ 5.5	£ 18
MONTEPULCIANO	£ 6.5	£ 22
NERO D'AVOLA	£ 7	£ 24