

# obōn

www.obonsushi.co.uk

## STARTERS

Edamame (v)	£3.5
Spicy Edamame (v)	£4
Agedashi Tofu (v)	£7
<b>Takoyaki</b>	<b>£7.5</b>
Kaiso Salad (v)	£7
Green Salad (v)	£8.5
Sashimi Salad	£14.5
<b>Tsukemono (v)</b>	<b>£6.5</b>
Gyoja	£6
Kimchi	£4.5
Miso Soup (v)	£3
Rice (v)	£3

boiled soy beans, salted  
boiled soy beans spicy salt, chilli oil  
deep fried tofu, light soy sauce, radish,  
spring onion, tuna flakes (4 pcs)  
deep fried octopus balls with tuna flakes (4 pcs)  
seaweed salad, obon salad sauce  
mixed leaves, cucumber, avocado with obon salad dressing  
mix of fresh fish on green salad topped with flying fish roe,  
spicy mayo and salad dressing  
assorted pickles with radish, cucumber, aubergine  
deep fried chicken dumplings (4 pcs)  
Korean spicy vegetable salad  
soy bean paste, nameko mushroom, spring onion, seaweed  
steamed rice



## MAKI

Sake Avocado	£8.5
Ebiten	£9.5
Spicy Tekka	£9.5
California Roll	£9.5
Spicy Hamachi	£9.5
Ikaten	£9.5
Soft Shell	£13.5
Dragon	£14.5

### sushi roll, 6pcs

salmon & Avocado  
deep fried prawn, avocado and mayo  
bluefin tuna, spring onion and spicy mayo  
fresh crab meat, avocado, flying fish roe and mayo  
yellow tail, spring onion and spicy mayo  
deep fried squid, avocado and spicy mayo  
deep fried soft shell crab, avocado and spicy mayo  
fresh crab meat, avocado, mayo, grilled eel,  
flying fish roe, spring onion and spicy mayo



## TEMPURA

Ebi	£2.5
Ika	£12.5
Yasai (v)	£13.5
<b>Soft Shell</b>	<b>£14.5</b>

### deep fried seafood/vegetables

deep fried prawn tempura (1 pcs)  
deep fried squid  
deep fried vegetables:  
baby corn, shitake mushroom, sweet potato, shishito, aubergine, asparagus  
deep fried soft shell crab



## CHEF'S SELECTION

Obon Sushi	£25.5
Obon Sashimi	£25.5
Yamato	£68

9 pieces of nigiri (fresh raw fish on sushi rice)  
12 pieces of sashimi (fresh raw fish)  
9 slices of fresh sashimi, 8 pieces of nigiri, ebiten  
& california roll



## TABLE BBQ

- minimum order of 2 servings
- all comes with ssamjang (seasoned soy bean paste)

### · BEEF ·



**1. Rib Eye** £15.9  
Scottish prime rib eye,  
180g



**2. Rib Steak** £13.9  
UK rib steak, 120g



**3. Korean LA Galbi** £13.9  
marinated Scottish prime  
short rib with bones, 180g



**4. Ox Tongue** £10.9  
thinly sliced and sourced  
from the UK, 120g



**5. Wagyu Beef** £50  
Japanese A4 grade rib eye,  
120g



*grill your own  
beef and pork at  
your table!*

### · PORK ·



**6. Pork Belly** £11.9  
pork belly cut into square  
portions, sourced from  
Belgium, 180g



**7. Pork Bulgogi** £13.9  
thin sliced pork marinated  
in spicy sauce, 180g



**8. Iberico Pork Collar** £14.9  
free-range Iberico pork  
from Spain, 180g



## BBQ SIDES

### Choose BBQ sides for £3.5 each:

lettuce | shitake mushroom | asparagus | cucumber | padron pepper  
additional portion of ssam jang (seasoned soybean paste for BBQ)

## OBON BBQ SET MENU FOR TWO

### PORK SET £50

pork belly, spicy pork bulgogi, Iberico pork collar, ssam jang sauce with a variety of fresh vegetables

### BEEF SET £65

rib eye, rib steak, Korean LA galbi, ssam jang sauce with a variety of fresh vegetables

### OBON SET £75

pork belly, spicy pork bulgogi, Iberico pork collar, beef rib steak, Korean LA galbi, wagyu beef, ssam jang sauce with a variety of fresh vegetables

## GRILL DISHES DIRECTLY FROM KITCHEN

<b>Yakitori</b> (2 pcs)	<b>£5</b>	chicken skewers
<b>Tsukune</b> (2 pcs)	<b>£5</b>	chicken meatballs skewers
<b>Tori</b>	<b>£13.5</b>	chicken thigh with skin
<b>Sake</b>	<b>£19.5</b>	salmon
<b>Unagi</b>	<b>£24.5</b>	eel
<b>Suzuki</b>	<b>£17.5</b>	sea bass
<b>Saba</b>	<b>£15.5</b>	mackerel



## UDON

**Kake Udon (v)** **£10**  
choice of udon noodles served in hot soup with spring onion, mushroom and seaweed

**Tempura Udon** **£14**  
3 pcs of deep fried prawn with a choice of udon noodles served in hot soup with spring onion, mushroom and seaweed



## DESSERT

**Ice Cream** **£5.5**  
2 scoops, green tea or black sesame

**Dorayaki** **£5.5**  
Japanese custard pancake





## DRINK

### Soft Drink

Hot Tea (Green / Jasmin)	£3
Cold Tea (Green)	£4.5
Small / Large Water (Still / Sparkling)	£3 / £4.5
Juice (Apple / Orange)	£4.5
Coke (Original / Diet / Zero)	£4
Sprite	£4
Sparkling Elderflower	£4.5

### Beer & Sake

Beer (Asahi / Kirin)	£5.5
Non Alcoholic Beer	£4.5
Warm House Sake   Japanese rice wine, 270ml 14.5% abv.	£12
Cold House Sake   Japanese rice wine, 330ml, 12- 14% abv.	£18
Plum Sake   Umeshu plum wine, 330ml 14% abv.	£19
Jumai Taru Sake   Japanese rice wine, 720ml 15% abv.	£52
Kubota Senju   Japanese rice wine, 720ml 15% abv.	£67

### Shochu

Korean Soju	£12.5
Korean distilled alcohol (Original 20.1% / Fresh 16.5%)	
Kirishima	£57
Japanese sweet potato distilled spirit, 900ml, 25% abv.	

### White Wine

	175ml	Bottle
House White (12% abv.)	£6.5	£24
Sauvignon Blac (11% abv.)	£7.5	£28
Pecorino Frentana (13% abv.)	£11.5	£42
Chablis (12.5% abv.)		£60
Sancerre (13% abv.)		£65

### Rose & Sparkling Wine

Rose (12.5% abv.)	£7.5	£28
Prosecco (10% abv.)	£8	£29
Roche Lacour Cremant (12.5% abv.)		£41
Cremant De Lorie Rose (12.5%)		£45

### Champagne

Laurent Perrie Brut (12% abv.)		£80
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### Red Wine

House Red Wine (12.5% abv.)	£6.5	£24
Pinot Noir (12.5% abv.)	£7.5	£28
Pillastro Primitivo (13.5% abv.)	£8.5	£32
Cabalie (13% abv.)	£9.5	£33