



## DRINK

<b>Soft Drink</b>	<b>Hot Tea (Green / Jasmine)</b>	<b>£3.5</b>
	<b>Cold Tea (Green)</b>	<b>£6</b>
	<b>Small / Large Water (Still / Sparkling)</b>	<b>£3.5 / £5</b>
	<b>Juice (Apple / Orange)</b>	<b>£5</b>
	<b>Coke (Original / Diet / Zero)</b>	<b>£4.5</b>
	<b>Sprite</b>	<b>£4.5</b>
	<b>Sparkling Elderflower</b>	<b>£5</b>
	<b>Lemonade</b>	<b>£5</b>
<b>Beer &amp; Sake</b>	<b>Beer (Asahi / Kirin)</b>	<b>£5.5</b>
	<b>Non Alcoholic Beer</b>	<b>£4.5</b>
	<b>Warm House Sake   Japanese rice wine, 270ml 14.5% abv.</b>	<b>£13.5</b>
	<b>Cold House Sake   Japanese rice wine, 330ml, 12-14% abv.</b>	<b>£20</b>
	<b>Plum Sake   Umeshu plum wine, 330ml 14% abv.</b>	<b>£21</b>
	<b>Jumai Taru Sake   Japanese rice wine, 720ml 15% abv.</b>	<b>£52</b>
	<b>Kubota Senju   Japanese rice wine, 720ml 15% abv.</b>	<b>£70</b>
<b>Shochu</b>	<b>Chamisul</b>	<b>£14</b>
	Korean distilled alcohol, 360ml (Original 20.1% / Fresh 16.5%)	
	<b>Kirishima</b>	<b>£60</b>
	Japanese sweet potato distilled spirit, 900ml, 25% abv.	
<b>White Wine</b>		
	<b>House White (12% abv.)</b>	<b>£7.5</b>
	<b>Sauvignon Blanc (11% abv.)</b>	<b>£8</b>
	<b>Pecorino (12.5% abv.)</b>	<b>£9</b>
	<b>Chablis (12.5% abv.)</b>	<b>£65</b>
	<b>Sancerre (13% abv.)</b>	<b>£69</b>
<b>Rose &amp; Sparkling Wine</b>	<b>Rosé (12.5% abv.)</b>	<b>£8</b>
	<b>Prosecco (10% abv.)</b>	<b>£8.5</b>
	<b>Roche Lacour Crémant (12.5% abv.)</b>	<b>£48</b>
<b>Champagne</b>	<b>Laurent Perrier Brut (12% abv.)</b>	<b>£95</b>
<b>Red Wine</b>	<b>House Red Wine (12.5% abv.)</b>	<b>£7.5</b>
	<b>Pinot Noir (12.5% abv.)</b>	<b>£8.5</b>
	<b>Pillastro Primitivo (13.5% abv.)</b>	<b>£9</b>

## obōn SUSHI & GRILL

### STARTERS

<b>Edamame (v)</b>	<b>£4</b>
<b>Spicy Edamame (v)</b>	<b>£4.5</b>
<b>Agedashi Tofu (v)</b>	<b>£7</b>
<b>Takoyaki</b>	<b>£7</b>
<b>Kaiso Salad (v)</b>	<b>£6.5</b>
<b>Green Salad (v)</b>	<b>£9</b>
<b>Sashimi Salad</b>	<b>£15</b>
<b>Tsukemono (v)</b>	<b>£6</b>
<b>Gyoza</b>	<b>£6</b>
<b>Kimchi</b>	<b>£5</b>
<b>Spicy Ebi Karaage</b>	<b>£8</b>
<b>Miso Soup (v)</b>	<b>£3</b>
<b>Rice (v)</b>	<b>£3.5</b>

### MAKI

<b>Sake Avocado</b>	<b>£9</b>
<b>Ebiten</b>	<b>£10.5</b>
<b>Spicy Tekka</b>	<b>£10.5</b>
<b>Spicy Hamachi</b>	<b>£10.5</b>
<b>Ikaten</b>	<b>£10.5</b>
<b>Soft Shell</b>	<b>£14</b>
<b>Dragon</b>	<b>£15</b>

### TEMPURA

<b>Ebi</b>	<b>£3</b>
<b>Ika</b>	<b>£13.5</b>
<b>Yasai (v)</b>	<b>£14</b>
<b>Soft Shell</b>	<b>£15</b>

boiled soybeans, 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  
 deep-fried prawns with spicy mayo (4 pcs)  
 bean paste, nameko mushroom, spring onion, seaweed  
 steamed rice



#### sushi roll, 6 pcs

salmon & avocado  
 deep-fried prawn, avocado and mayo  
 bluefin tuna, spring onion and spicy mayo  
 yellowtail, 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



#### deep-fried seafood/vegetables

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



### CHEF'S SELECTION

<b>Obon Sushi</b>	<b>£26.5</b>	9 pcs of nigiri (fresh raw fish on sushi rice)
<b>Obon Sashimi</b>	<b>£26.5</b>	12 pcs of sashimi (fresh raw fish)
<b>Hanayama</b>	<b>£36</b>	bluefin tuna, yellowtail, salmon, seabass (6 pcs of fresh sashimi, 4 pcs of nigiri and 6 pcs of ebiten maki)



# TABLE BBQ



Grill your own beef and pork at your table!

Minimum order of 2 servings

## · BEEF ·



**1. Ribeye** £20  
Scottish prime ribeye, 250g



**2. Leaf Steak** £15  
UK leaf steak, 250g



**3. Beef Bulgogi** £14  
Tender slices of marinated beef, grilled to perfection with a savoury and slightly sweet flavour, 250g



**4. Wagyu Beef** £68  
Japanese A4 grade ribeye, 250g

## · PORK ·



**5. Pork Belly** £12.5  
Pork belly cut into square portions, sourced from Belgium, 250g



**6. Pork Bulgogi** £14  
Thinly sliced pork marinated in spicy sauce, 250g



**7. Iberico Pork Collar** £16  
Free-range Iberico pigs indigenous to Spain, 250g

### OBON BBQ SET MENU FOR TWO

#### PORK SET £50

Pork belly, spicy pork bulgogi, Iberico pork collar

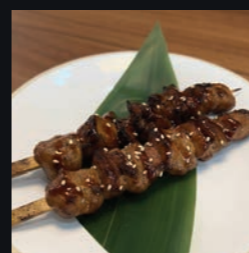
#### BEEF SET £70

Ribeye, leaf steak, beef bulgogi

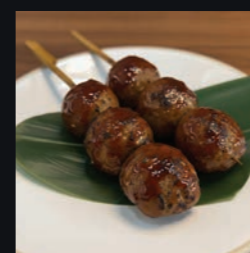
#### OBON SET £90

Pork belly, spicy pork bulgogi, Iberico pork collar, ribeye steak, beef bulgogi

### GRILL DISHES DIRECTLY FROM KITCHEN



8



9

**8. Yakitori (2 pcs)** £5  
Chicken skewers

**9. Tsukune (2 pcs)** £5  
Chicken meatball skewers



10



11

**10. Tori** £14  
Grilled chicken thigh with skin

**11. Sake (1 fillet)** £14  
Grilled salmon



12



13

**12. Saba (1 fillet)** £14  
Grilled mackerel

**13. Suzuki (1 fillet)** £14  
Grilled sea bass



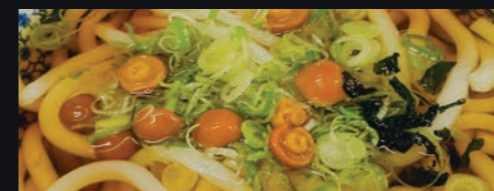
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**14. Unagi (9 oz)** £26  
Grilled eel

### UDON

**15. Kake Udon** £10.5  
Choice of udon noodles served in hot soup with spring onion, mushroom, and seaweed

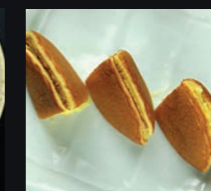
**16. Tempura Udon** £15.5  
3 pcs of deep-fried prawn with a choice of udon noodles served in hot soup with spring onion, mushroom, and seaweed



### DESSERT

**17. Ice Cream** £6  
2 scoops, green tea or black sesame

**18. Dorayaki (v)** £6  
Japanese custard pancake



Please inform us of any allergy or dietary requirements, all foods may not be fully allergen-free. Menu is subject to availability and 10% discretionary service charge will be applied.