

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 5

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

SASHIMI LUNCH £ 2 5

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

SET MENU

SAKE SET FOR TWO £ 8 0

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 £ 9 0

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 8

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

OBON SUSHI 1 £ 2 2 . 5 **7 pieces of Nigiri**
fresh raw fish on sushi rice

OBON SUSHI 2 £ 3 5 **12 pieces of Nigiri**
fresh raw fish on sushi rice

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

OBON SASHIMI 2 £ 3 5 **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 7 **SUZUKI** £ 3 3
salmon sea bass

HIRAME £ 3 5 **HAMACHI** £ 3 5
pacific turbot yellow tail

DONBURI

SAKE DON £ 2 4
sliced fresh salmon on sushi rice with salmon roe

TEKKA DON £ 2 9
sliced fresh tuna on sushi rice

CHIRASHI DON £ 2 9
mix sliced fresh raw fish on sushi rice

UNAGI DON £ 2 2
grilled eel on steamed rice

MAKI

selection of rolls, six pieces each

AVOCADO £ 5 avocado
KAPPA £ 5 cucumber
OSHINKO £ 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 £ 1 0
hot soup, noodles, spring onion, mushroom, seaweed

OBON UDON / SOBA £ 1 3
hot soup, noodles, spring onion, mushroom, seaweed

TEMPURA UDON / SOBA £ 1 4
hot soup, noodles, spring onion, mushroom, seaweed
3 prawn tempura

ZARU UDON / SOBA £ 1 0
cold dipping sauce, noodles

TEMPURA ZARU UDON / SOBA £ 1 4
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 / £ 16	butterfish
AKAMI	£ 3.5 / £ 18	bluefin tuna
AMA EBI	£ 3 / £ 13	sweet shrimp
EBI	£ 3 / £ 13	shrimp
HAMACHI	£ 3 / £ 18	yellow tail
HIRAME	£ 3 / £ 16	turbot
HOKKIGAI	£ 3 / £ 11	surf clam
HOTATE	£ 3 / £ 13	scallop
IKA	£ 2.5 / £ 11	squid
IKURA	£ 5 / £ 13	salmon roe
INARI	£ 2	bean curd
SAKE	£ 2.5 / £ 13.5	salmon
SAKE ABURI	£ 3	seared salmon
SUZUKI	£ 3 / £ 13.5	sea bass
TAI	£ 3 / £ 13.5	sea bream
TAKO	£ 3 / £ 13.5	octopus
TOBIKO	£ 3	flying fish roe
TORO	£ 4 / £ 23	bluefin fatty tuna
UNAGI	£ 3 / £ 15	grilled eel
UNI	£ 9.5	sea urchin

APPETISERS

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
KAISO SALAD	£ 6.5	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	£ 12	minced salmon, salmon roe
TUNA TARTAR	£ 15	minced tuna, spring onion flying fish roe, quail egg

SIDES

MISO SOUP	£ 3	miso soup, mini mushroom, spring onion, seaweed
TSUKEMONO	£ 5.5	assorted pickles, radish, cucumber, aubergine
SPICY EBI KARAGE	£ 8	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	£ 8	mixed leaves, cucumber, avocado, obon salad sauce
SASHIMI SALAD	£ 13.5	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	£ 5.5	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	£ 10 .5	Japanese rice wine 270ml 14.5% abv.
COLD HOUSE SAKE	£ 17	Japanese rice wine 330ml 12~14% abv.
PLUM SAKE	£ 18	Umeshu plum wine 330ml 14% abv.
JUNMAI TARU SAKE	£ 48	Japanese rice wine 720ml 15% abv.
KUBOTA SENJU	£ 63	Japanese rice wine 720ml 15% abv.

SHOCHU

ICHIKO	£ 45	Japanese barely distilled spirit 700ml 25% abv.
KIRISHIMA	£ 53	Japanese sweet potato distilled spirit 900ml 25% abv.

WHITE WINE

		175ml / Bottle
HOUSE WHITE 12% abv.	£ 6	£ 22
PINO GRIGIO 12% abv.	£ 6.5	£ 23
SAUVIGNON BLANC 11% abv.	£ 7	£ 25
CHABLIS 12.5% abv.		£ 55
SANCERRE 13% abv.		£ 60

ROSÉ / SPARKLING

		175ml / Bottle
ROSÉ 12.5% abv.	£ 7	£ 25
PROSECCO 10.5% abv.	£ 7.5	£ 27
LAURENT-PERRIER BRUT champagne 12% abv.		£ 80

RED WINE

		175ml / Bottle
HOUSE RED 12.5% abv.	£ 6	£ 22
MONTEPULCIANO	£ 6.5	£ 22
CABALIÉ	£ 7.5	£ 27