

STARTERS

Edamame (v)	£4
Spicy Edamame (v)	£4.5
Agedashi Tofu (v)	£7
Kaiso Salad (v)	£6.5
Gyoza	
prawn	£6.5
chicken	£6
vegetable (v)	£5
Salmon Tartare	£13.5
Tuna Tartare	£16

boiled soy beans, salted
boiled soy beans spicy salt, chilli oil
deep fried tofu, light soy sauce, radish,
spring onion, tuna flakes (4 pcs)
seaweed salad, obon salad sauce

deep fried prawn dumplings (4 pcs)
deep fried chicken dumplings (4 pcs)
deep fried vegetable dumplings (4 pcs)
minced salmon, salmon roe
minced tuna, quail egg



SIDE DISHES

Miso Soup (v)	£3
Tsukemono (v)	£6
Spicy Ebi Karage	£8.5
Takoyaki	£7
Yakitori	£8
Sashimi Salad	£15
Green Salad (v)	£9
Rice (v)	£3.5
Ebi Tempura	£3

miso, nameko mushroom, spring onion, seaweed
assorted pickles with radish, cucumber, aubergine
deep fried prawns with spicy mayo (4 pcs)
deep fried octopus balls with tuna flakes (4 pcs)
grilled chicken skewers (3 pcs)
mix of fresh fish on green salad topped with flying fish roe,
spicy mayo and salad dressing
mixed leaves, cucumber, avocado with obon salad dressing
steamed rice
deep fried prawn tempura with tempura sauce (1 pcs)



USUZUKURI

Sake	£28
Suzuki	£28
Tako	£28
Hamachi	£32

12 Thin slices of fresh fish, pickled wasabi, ponzu sauce
salmon
sea bass
boiled octopus
yellow tail





HOSO MAKI

Avocado (v)	£5.5
Kappa (v)	£5.5
Oshinko (v)	£5.5
Sake	£6
Tekka	£7
Negi Toro	£8
Negi Hamachi	£8

small maki roll with only 1 filling, 6pcs

avocado
cucumber
yellow pickled radish
salmon
bluefin tuna
fatty tuna and spring onion
yellow tail and spring onion

URA/FUTOMAKI

Sake Avocado	£9
California	£10.5
Spicy Tekka	£10.5
Spicy Hamachi	£10.5
Unakyu	£10.5
Dragon	£15
Ebiten	£10.5
Soft Shell	£14
Ikaton	£10.5
Yasai (v)	£9

insideout roll/big roll, 6pcs

salmon and avocado
fresh crab meat, avocado, flying fish roe and mayo
bluefin tuna, spring onion and spicy mayo
yellow tail, spring onion and spicy mayo
grilled eel and cucumber
fresh crab meat, avocado, mayo, grilled eel,
flying fish roe, spring onion and spicy mayo
deep fried prawn, avocado and mayo
deep fried soft shell crab, avocado and spicy mayo
deep fried squid, avocado and spicy mayo
avocado, cucumber, pickles, bean curd and seaweed



DONBURY

rice bowl dishes

Sake Don | £26

sliced fresh salmon on sushi rice with salmon roe on top

Tekka Don | £29

sliced tuna on sushi rice

Chirashi Don | £29

assorted sliced fresh raw fish on sushi rice

Unagi Don | £24

grilled eel on steamed rice



NIGIRI / SASHIMI

	nigiri	sashimi
Aborabozu seared butterfish	£3.5	£16
Akami bluefin tuna	£3.5	£19
Ama Ebi sweet shrimp	£3	£14
Ebi shrimp	£3	£14
Hamachi yellow tail	£3.5	£19
Hokkigai surf clam	£3	£14
Hotate scallop	£3.5	£14
Ika squid	£3	£12
Ikura salmon roe	£5	£14
Inari bean curd (v)	£3	
Sake salmon	£3	£14
Sake Aburi seared salmon	£3.5	
Suzuki sea bass	£3	£14
Tai sea bream	£3	£14
Tako octopus	£3	£14
Tobiko flying fish roe	£3	
Toro bluefin fatty tuna	£4.5	£24
Unagi grilled eel	£3	£14

UDON / SOBA noodles

HOT SOUP

Kake Udon / Soba (v) | £10.5

choice of udon or soba noodles served in hot soup with spring onion, mushroom and seaweed

Obon Udon / Soba | £12

Choice of udon or soba noodles served in hot soup with bean curd, spring onion, mushroom and seaweed

Tempura Udon / Soba | £15.5

3 pcs of deep fried prawn with a choice of udon or soba noodles served in hot soup with spring onion, mushroom and seaweed

COLD SOUP

Zaru Udon / Soba (v) | £10.5

choice of udon or soba noodles served in cold soup with dipping sauce

Tempura Zaru Udon / Soba | £15.5

3 pcs of deep fried prawn with a choice of udon or soba noodles served in cold soup with dipping sauce





SET MENU

£88 SAKE SET FOR TWO

Sake

a bottle of warm sake or cold house sake

Starter

edamame, agedashi tofu

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

Dessert

choice of one :
dorayaki (custard pancake) or
2 scoops of ice cream (green tea / black sesame)

£99 WINE SET FOR TWO

Wine

a bottle of house white or house red wine

Starter

assorted pickles, ebi karage

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

Dessert

choice of one :
dorayaki (custard pancake) or
2 scoops of ice cream (green tea / black sesame)

CHEF'S SELECTION

Specially chosen by the chef from our range of fresh fish

YAMATO £72

Sashimi

9 slices of fresh sashimi

Nigiri

8 pieces of nigiri

Maki

ebiten & california roll

OBON SUSHI 1 £26.5

7 pieces of nigiri

fresh raw fish on sushi rice

OBON SASHIMI 1 £26.5

12 pieces of sashimi

5 kinds of fresh slices of
raw fish

OBON SUSHI 2 £37

12 pieces of nigiri

fresh raw fish on sushi rice

OBON SASHIMI 2 £37

18 pieces of sashimi

7 kinds of fresh slices of
raw fish



DESSERTS & DRINK

Ice Cream	2 scoops (Green Tea or Black Sesame)	£6	
Dorayaki (V)	Custard Pancake	£5.5	
Soft Drink	Hot Tea (Green / Jasmin)	£3.5	
	Cold Tea (Green)	£5	
	Small Water (Still / Sparkling)	£3.5	
	Large Water (Still / Sparkling)	£5	
	Juice (Apple / Orange)	£5	
	Coke (Original / Diet)	£4.5	
	Sprite	£4.5	
	San Pellegrino (Lemon / Blood Orange / Orange)	£4.5	
	Sparkling Elderflower	£5	
Beer & Sake	Beer (Asahi / Kirin / Sapporo)	£5.5	
	Warm House Sake Japanese rice wine, 270ml 14.5% abv.	£13.5	
	Cold House Sake Japanese rice wine, 330m, 12- 14% abv.	£20	
	Plum sake Umeshu plum wine, 330ml 14% abv.	£21	
	Jumai Taru Sake Japanese rice wine, 720ml 15% abv.	£52	
	Kubota Senju Japanese rice wine, 720ml 15% abv.	£72	
Shochu	Ichiko	£52	
	Japanese barely distilled spirit, 700ml, 25% abv.		
	Kirishima	£60	
White Wine		175ml	Bottle
	House White	£7	£27
	Sauvignon Blanc	£8	£30
	Chablis		£65
	Sancerre		£69
Rose & Sparkling Wine	Rose	£8	£30
	Prosecco	£8.5	£32
	Laurent-Perrier Brut		£95
Red Wine	House Red Wine	£7	£27
	Pinot Noir	£8	£30
	Pillastro Primitivo	£9	£35