

obōn

SUSHI & GRILL

MENU

OPENING HOURS

Tuesday - Saturday

Lunch

12:00 - 14:30

Dinner

17:30 - 22:00

45 High Street, Teddington, TW11 8HA

020 8977 7150

LUNCH MENU

12:00 - 13:30

SKEWER LUNCH £24

Green Salad , Miso Soup , Maki Roll of the Day
Chicken Skewer , Quail Egg,
Chicken Meatball Skewer
Padron Sweet Green Peppers

TEMPURA LUNCH £24

Green Salad , Miso Soup , Maki Roll of the Day
Squid Tempura, 3 Prawn Tempura
Padron Pepper Tempura

SUSHI LUNCH £27

Green Salad , Miso Soup , Maki Roll of the Day
6 pieces of Nigiri selected by the Chef

SASHIMI LUNCH £27

Green Salad , Miso Soup . Bowl of Steamed Rice
12 Slices of Fresh Fish

GRILL LUNCH £28

Green Salad , Miso Soup , Bowl of Steamed Rice
choice of one grilled fish

Sake salmon **Suzuki** sea bass

Unagi eel **Gindara** black cod

KAKE UDON £10.5

hot soup, noodles, spring onion, mushroom, seaweed

TEMPURA UDON £14.5

hot soup, noodles, spring onion, mushroom, seaweed
3 prawn tempura

ZARU UDON £10.5

cold dipping sauce, noodles

TEMPURA ZARU UDON £14.5

cold dipping sauce, noodles, 3 prawn tempura

SET MENU

£38 per person

STARTERS

choice of **three** starters

Edamame

Salted soya beans

Tsukemono

Assorted pickles

Takoyaki

4 pieces of deep fried
octopus balls

Kaiso salad

Seaweed salad

Green salad

mixed leaves
cucumber

Sashimi salad

mixed leaves
fresh fish, spicy mayo
flying fish roe

MAIN

choice of **one** set,
served with steamed rice

TEMPURA SET

Deep fried soft shell crab,
padron sweet green pepper
squid, prawn,

SKEWER SET

Scallop, quail egg, chicken wing,
chicken, chicken meatball,
padron sweet green pepper

GRILL SET

choice of **one** grilled fish

Unagi

eel

Sake

salmon

Suzuki

sea bass

Gindara

black cod

CHEF'S SELECTION

specially chosen by the Chef from our range of fresh fish

YAMATO £69

8 pieces of Nigiri California Maki
fresh raw fish
on sushi rice

9 slices of Sashimi Ebiten Maki
fresh slices of raw fish

OBON SUSHI

£26.5

9 pieces of Nigiri
fresh raw fish on sushi rice

OBON SASHIMI

£27.5

12 slices of Sashimi
fresh slices of raw fish

OMAKASE

assorted slices of fresh raw fish chosen by the Chef

2 people £39

cut for 2 people

4 people £75

cut for 4 people

USUZUKURI

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

TAKO £26
octopus

SAKE £28
salmon

SUZUKI £32
sea bass

HAMACHI £35
yellow tail

HIRAME £36
pacific turbot

CHIRASHI DON £26

thin slices of assorted fresh fish, sushi rice

SIDES

selection of side dishes

EDAMAME	£ 3 . 5	boiled soy beans, salted
SPICY EDAMAME	£ 4	boiled soy beans spicy salt, chilli oil
AGEDASHI TOFU	£ 7	four pcs deep fried tofu, light soy sauce, radish spring onion, tuna flakes
TAKOYAKI	£ 7 . 5	four pcs deep fried octopus balls, tuna flakes
EBI KARAGE	£ 8 . 5	four pcs deep fried prawns, spicy mayo
PRAWN TEMPURA	£ 2 . 5	one deep fried prawn, tempura sauce
IKA TEMPURA	£ 10 . 5	nine pcs deep fried squid, tempura sauce
SOFT SHELL TEMPURA	£ 12 . 5	four pcs deep fried soft shell crab, tempura sauce
YASAI TEMPURA	£ 13 . 5	assorted vegetables, tempura sauce
KAISO SALAD	£ 7	seaweed salad, obon salad sauce
GREEN SALAD	£ 8 . 5	mixed leaves, cucumber, avocado, obon salad sauce
SASHIMI SALAD	£ 14 . 5	mixed leaves, assorted fresh raw fish, flying fish roe, spicy mayo, obon salad sauce
TSUKEMONO	£ 6 . 5	assorted pickles, radish, cucumber, aubergine
MISO SOUP	£ 3	miso soup, mini mushroom, spring onion, seaweed
RICE	£ 3	steamed rice

GRILL

selection of grilled dishes

TORI	£ 14 . 5	grilled chicken thigh with skin
SAKE	£ 19 . 5	grilled salmon
UNAGI	£ 23 . 5	grilled eel
SUZUKI	£ 23 . 5	grilled sea bass
GINDARA	£ 26 . 5	grilled black cod

SKEWERS

selection of single grilled skewers

YAKITORI	£ 2 . 5	chicken
TSUKUNE TARE	£ 2 . 5	chicken meatballs
SHISHITO	£ 2 . 5	padron sweet green peppers
UZURA TAMAGO	£ 2 . 5	quail eggs
TEBASHIO	£ 4 . 5	chicken wings
HOTATE	£ 4 . 5	scallop

MAKI

selection of rolls, six pieces each

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
YASAI	£ 8 . 5	cucumber, pickled radish, bean curd, egg, avocado, seaweed
EBITEN	£ 9 . 5	deep fried prawn, avocado mayo
IKATEN	£ 9 . 5	deep fried squid, avocado mayo
SOFT SHELL	£ 13 . 5	deep fried soft shell crab, avocado, spicy mayo
DRAGON	£ 14 . 5	fresh crab meat, avocado mayo, grilled eel, flying fish roe roe, spring onion, spicy mayo
AVOCADO	£ 5	avocado
KAPPA	£ 5	cucumber
SAKE	£ 5 . 5	salmon
TEKKA	£ 6 . 5	bluefin tuna
NEGI TORO	£ 7 . 5	fatty tuna, spring onion
NEGI HAMACHI	£ 7 . 5	yellowtail, spring onion

DESSERTS

ICE CREAM	£ 3 . 5	1 scoop green tea or black sesame
DORAYAKI	£ 5 . 5	japanese pancake custard or green tea

SOFT DRINKS

HOT TEA	£ 3	green tea / jasmine tea
COLD TEA	£ 4.5	green tea
SMALL WATER	£ 3	still / sparkling
LARGE WATER	£ 4.5	still / sparkling
JUICE	£ 4	apple / orange
COKE	£ 3.5	original / diet / zero
SPRITE	£ 3.5	
SPARKLING ELDERFLOWER	£ 4.5	

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	£ 19	Umeshu plum wine 330ml 14% abv.
JUNMAI TARU SAKE	£ 52	Japanese rice wine 720ml 15% abv.
KUBOTA SENJU	£ 67	Japanese rice wine 720ml 15% abv.

SHOCHU

ICHIKO	£ 52	Japanese barely distilled spirit 700ml 25% abv.
KIRISHIMA	£ 57	Japanese sweet potato distilled spirit 900ml 25% abv.

WHISKEY

	50ml	
KENTUCKY STRAIGHT BOURBON	£ 8	
REBEL YELL		40% abv.
JAPANESE WHISKEY	£ 10	
		40% abv.

RED WINE

	175ml / Bottle	
HOUSE RED	£ 6.5	£ 24
		12.5% abv.
PINOT NOIR	£ 7.5	£ 27
		12.5% abv.
PILLASTRO PRIMITIVO	£ 8.5	£ 32
		13.5% abv. Vegan
AMARONE CENTENERO VALPOICELLA	£ 77	15% abv.

WHITE WINE

	175ml / Bottle	
HOUSE WHITE	£ 6.5	£ 24
		12% abv.
SAUVIGNON BLANC	£ 7.5	£ 27
		11% abv.
PECORINO FRENTANA	£ 11.5	£ 42
		13% abv. organic
CHABLIS		£ 60
		12.5% abv.
SANCERRE		£ 65
		13% abv.

ROSÉ / SPARKLING

	175ml / Bottle	
ROSÉ	£ 7.5	£ 27
		12.5% abv.
CREMANT DE LORIE ROSÉ		£ 45
		12.5% abv. champagne method
PROSECCO	£ 8	£ 29
		10.5% abv.
ROCHE LACOUR CREMANT DE LIMOUX		£ 41
		12.5% abv. champagne method
LAURENT-PERRIER BRUT		£ 80
		12% abv. champagne