

HOT APPETIZERS (温前菜)

YAKITORI 焼き鳥	£ 5. 0 0
<i>(Skewered grilled chicken 2pcs.) 5 to 10 minutes to prepare</i>	
TSUKUNE つくね	£ 5. 0 0
<i>(Skewered minced chicken patties 2pcs.) 5 to 10 minutes to prepare</i>	
KUSHI KATSU 串かつ	£ 4. 0 0
<i>(Skewered pork cutlets 1pcs.) 5 to 10 minutes to prepare</i>	
AGE DASHI TOFU 揚げだし豆腐	£ 5. 5 0
<i>(Deep-fried Tofu with amber sauce)</i>	
TOFU STEAK 豆腐ステーキ	£ 5. 5 0
<i>(Pan-fried tofu with Miyama original sauce)</i>	
CHAWAN MUSHI 茶わん蒸し	£ 5. 5 0
<i>(Steamed creamy egg custard with chicken, shrimp, Enoki mushrooms and vegetables)</i>	
NASU DENGAKU 茄子田楽	£ 6. 8 0
<i>(Grilled aubergine topped with sweet soybean paste) 5 to 10 minutes to prepare</i>	
EBI SHUMAI 海老シュウマイ	£ 5. 0 0
<i>(Steamed prawn dumplings, Japanese-style) 10 to 15 minutes to prepare</i>	
BUTA HIREKATSU OROSHI 豚ヒレカツおろし	£ 6. 5 0
<i>(Bite size deep-fried pork with grated Daikon radish)</i>	
YAKI GYOUZA 焼き餃子	£ 6. 0 0
<i>(Pan-fried pork dumplings, Japanese-style)</i>	
WAKADORI NO TASUTA AGE 若鶏の竜田揚げ	£ 6. 0 0
<i>(Soy-marinated fried chicken, Japanese-style)</i>	
HOTATE ASUPARA BUTTER 帆立アスパラバター	£ 7. 0 0
<i>(Buttered scallops and asparagus Miyama-style)</i>	
KANI KARAAGE 蟹唐揚げ	£ 8. 0 0
<i>(Deep-fried soft shell crab with lemon-soy sauce)</i>	

TEMPURA (天麩羅)

TEMPURA MORIAWASE 天麩羅盛り合わせ	£ 1 0. 0 0
<i>(Deep-fried king prawn and vegetables in a crispy batter, served with Tempura sauce)</i>	
YASAI TEMPURA 野菜天麩羅	£ 9. 0 0
<i>(Deep-fried seasonal mixed vegetables in a crispy batter, served with Tempura sauce)</i>	
EBI TEMPURA 海老天麩羅	£ 1 2. 5 0
<i>(Deep-fried king prawns in a crispy batter, served with Tempura sauce)</i>	