



HOT APPETIZERS (前菜、おつまみ)

Yakitori (焼き鳥) Two skewers of grilled chicken and onion (5 to 10 minutes to prepare)	£ 4.00
Age Tofu (あげ豆腐) Deep fried tofu with amber sauce	£ 5.50
Tofu Steak (豆腐ステーキ) Pan-fried tofu with Miyama original sauce	£ 5.80
Nasu Dengaku (茄子田楽) Grilled aubergine topped with sweet soybean paste (5 to 10 minutes to prepare)	£ 6.00
Ebi Shumai (海老シューマイ) Steamed prawn dumplings 10 to 15 minutes to prepare	£ 5.00
Buta Hirekatsu Oroshi (豚ヒレカツおろし) Bite-size deep fried pork with grated Daikon radish	£ 6.00
Yaki Gyouza (自家製焼き餃子) Pan-fried pork and vegetable dumplings	£ 6.00
Tori Tasuta Age (鳥竜田あげ) Soy flavoured fried chicken	£ 6.50
Hotate Asupara Butter (帆立アスパラバター) Buttered scallops and asparagus	£ 8.00
Kani Karaage (蟹唐あげ) Deep-fried soft shell crab served with Ponzu sauce	£ 8.00
Unagi Kabayaki (鰻蒲焼) Grilled freshwater eel in sweet soy-based Kabayaki sauce	£ 20.00

Tempura (天ぷら)

Tempura Moriawase - small (天ぷら盛り合わせ 小) Small assorted tempura	£ 6.00
Tempura Moriawase - large (天ぷら盛り合わせ 大) Large assorted tempura	£ 10.00
Yasai Tempura (野菜天ぷら) Seasonal mixed vegetable tempura	£ 10.00
Ebi Tempura (海老天ぷら) King Prawn tempura	£ 12.00
Seafood Tempura (シーフード天ぷら) Seasonal mixed seafood tempura	£ 12.00