



## A LA CARTE MENU

For allergy information on any of the dishes we serve, please ask  
a member of staff for our leaflet

## APPETISERS

- 先付 -

NIBBLES WHILE YOU WAIT: TO SHARE - ALL 3.95 OR 3 FOR 10

### EDAMAME

*BOILED BABY SOYA BEANS WITH MALDON SALT - SERVED WARM*

### NASU AGEBITASHI

*BRAISED AUBERGINE NASU COOKED IN DASHI WITH SOY & GINGER*

### KYU-RI

*PICKLED CUCUMBER IN CHILLI, GARLIC & TOASTED SESAME OIL*

## OYSTER SHOOTERS

オイスターシューター

£3 PER SHOT (AVAILABLE IN 6 OR 12'S ONLY)

*FRESH LINDISFARNE OYSTER COCKTAILS WITH A JAPANESE TWIST  
- SIX DIFFERENT FLAVOURS - OGINO STYLE*



DOZEN  
OR  
HALF DOZEN

*To ensure our oysters are super fresh: we limit stock each day:  
Pre-ordering is recommended as it is very popular*

## STARTERS

- 前菜 -

<b>EBI TEMPURA</b>	8.50
<i>KING PRAWNS IN LIGHT JAPANESE BATTER: WHITE MISO &amp; LIME AIOLI: GREEN TEA SALT</i>	
<b>VENISON GYO-ZA</b>	9.95
<i>NORTH YORKSHIRE WILD VENISON &amp; CHINESE LEAF DUMPLINGS: BLACKBERRY: DARK SOY DIP</i>	
<b>MAGURO – OGINO SIGNATURE</b> 	11.90
<i>YELLOW FIN TUNA SASHIMI: KUSHIRO KONBU JELLY: COMPRESSED CUCUMBER: BURNT RED MISO: GREEN APPLE PEARLS: TUILE WITH BLACK SESAME: BLUE BUTTERFLY PEA FLOWER TEA BROTH</i>	
<b>PORK KAKUNI</b>	7.95
<i>12 HOUR SLOW BRAISED PORK BELLY WITH CRUNCHY SKIN MARINATED IN SOY: MIRIN: GINGER &amp; GARLIC – TOPPED WITH SHREDDED ONIONS &amp; SUGAR SNAP PEA</i>	
<b>WAFU FISHCAKE</b>	9.50
<i>FISHCAKES JAPANESE STYLE: SMOKED HADDOCK: MISO MARINATED SALMON: FIVE SPICED QUAIL EGG: WASABI MAYO: GINGER &amp; SWEET CHILLI JELLY: GREEN SHISO BASIL PESTO: GREEN HIYASHI WAKAME</i>	
<b>BEEF TATAKI</b>	11.50
<i>BRITISH BEEF FILLET TATAKI (SEARED CARPACCIO STYLE) - MANGO AND GREEN CHILI SALSA: SWEET SOY: SESAME OIL: RED ONION: SOY BALSAMIC REDUCTION &amp; GARLIC CHIPS</i>	



### ZENSAI TASTING PLATTER FOR 2

18.50

*CHEF'S SELECTION - SPECIAL TASTING PLATTER WITH FIVE KINDS OF DELICIOUS  
WARM & CHILLED CANAPÉS*

*- THE BEST WAY TO EXPERIENCE A TASTE OF JAPANESE CUISINE! -*

**£9.00 P/P THERE AFTER**

## SUSHI ROLLS

- 巻き寿司 -

### SMALL ROLL - 細巻き

RECOMMENDED AS A STARTER OR MIDDLE (8PC)

**SAKÉ AVOCADO** 6.90

SCOTTISH SALMON & AVOCADO

**TEKKA MAKI** 7.50

INDIAN OCEAN YELLOW FIN TUNA: ASPARAGUS: SPRING ONION

**KARA-AGE CHICKEN** 7.20

SOY MARINATED CHICKEN: RED ONIONS: WASABI MAYO

**CALIFORNIA** 8.50

WILD BLUE CRAB: CUCUMBER: AVOCADO: TOBIKO CAVIAR

### OGINO SIGNATURE ROLL - 太巻き

RECOMMENDED AS A STARTER: MIDDLE OR MAIN (8PC)

**RED HOT TUNA** 14.25

SPICY TUNA: RED PEPPER & SPICY MAYO: RED SISHO HERBS: SHICHIMI (CHILLI POWDER): SPICY MAYO

**FLYING TIGER** 14.90

KING PRAWN TEMPURA: MANGO: MIXED PEPPER: ASPARAGUS: BLACK & ORANGE TOBIKO

**HOISIN & BLACK BERRY DUCK** 16.60

SLOW SMOKED LEVEN DUCK BREAST: JAPANESE MUSTARD LEAF: CUCUMBER: SPRING ONION: BLACKBERRY & HOISIN SAUCE

**CRUNCHY SPIDER CRAB:** 15.50

SOFT SHELL CRAB TEMPURA: CUCUMBER: AVOCADO: SPRING ONION: CRUNCHY TEMPURA FLAKES: SWEET EEL SAUCE

**TEMPURA PRAWN: GRILLED SALMON & MISO AIOLI** 17.50

KING PRAWN TEMPURA: AVOCADO: MIXED PEPPER: WRAPPED WITH SCOTTISH SALMON SASHIMI: MISO AIOLI AND GRILLED ON TOP TO FINISH

**BLUE SNOW** 17.95

INDIAN OCEAN YELLOW FIN TUNA: SCOTTISH SALMON: PACIFIC OCEAN WILD BLUE CRAB MEAT: RED ONION: DRIZZLED WITH CRAB MEAT: TEMPURA CRUNCH: YUZU MAYONAISE: FRESH SHISO BASIL

**GYU-MAKI** 17.50

BRITISH BEEF FILLET: ASPARAGUS TEMPURA: MANGO: MIXED PEPPERS: SHREDDED ONIONS: SPICY TERIYAKI SAUCE: MANGO PURÉE: GARLIC CHIPS

利き酒 

**SAKE TASTING FLIGHT**

START WITH COCKTAIL

**SHUN-KA**

Ume sake, Sloe gin, Cranberry garnished with raspberries

ENJOY WITH MAINS

**NANBU BIJIN**

**CHILLED ON ICE**

FINISH OFF WITH

**UME SHU OR WARM SAKE**

£16.95

## NIGIRI & SASHIMI PLATTER

- 握りと刺身-

### NIGIRI – 2PC

SALMON	4.0
TUNA	4.3
SUZUKI – BASS	3.8
TAI - BREEM	3.8
EBI - BOILED PRAWN	3.8
SABA - CURED MACKEREL	4.0

### ABURI – SEARED ON TOP – 2PC

SALMON (YUZU)	4.2
TUNA (SPICY TERIYAKI)	4.5
BEEF FILLET (SPICY TERIYAKI)	4.65
SMOKED DUCK (BLACKBERRY SOY)	4.75

### SASHIMI

*CHEF'S SELECTION - 3 OR 5 KINDS OF SEASONAL FISH (3 SLICES OF EACH)*

3KINDS	16.40
5KINDS	23.90

### OGINO NIGIRI & SASHIMI PLATTER

*CHEF'S SELECTION OF 6 NIGIRI AND 3 KINDS (2 SLICES OF EACH) OF SEASONAL FISH SASHIMI*

22.80

### SUSHI PLATTER

*CHEF'S SELECTION OF 3 OR 7 NIGIRI SUSHI AND A ROLLED SUSHI (8PC) OF THE DAY*

3PC+ROLL	14.90
7PC+ROLL	20.50

**MAINS**  
メインディッシュ

**FROM THE SEA**

**SUZUKI : SEABASS**

PAN FRIED SEA BASS: SEAFOOD  
SALSA: OCTOPUS FRITTO:  
AUBERGINE: WATER-CHESTNUTS:  
EDAMAME PURÉE: CORIANDER &  
CARROT PURÉE : SOY-BASED  
BEURRE BLANC

**RECOMMENDED SIDES:**  
EGG FRIED RICE

**WINE PAIRING:**  
CHENIN BLANC (SOUTH AFRICA)

21.90

**KAREI : LEMON SOLE**

KAREI (SOLE): PONZU CITRUS  
SWEET SOY VINAIGRETTE : BURNED  
ONION BUTTER: GARLIC SHOOTS:  
VEG NOODLE: POMEGRANATE:  
SESAME OIL : CRISPY FISH BASKET

**RECOMMENDED SIDES:**  
EGG FRIED RICE

**WINE PAIRING:**  
SANCERE AC, DOMAINE CUROT  
(FRANCE)

19.50

**EBI & HOTATE:  
PRAWN & SCALLOPS**

PAN FRIED KING SCALLOPS:  
PRAWN IN FILLO: JAPANESE YAM:  
BLACK QUINOA: PANCHETTA:  
EDAMAME: SWEET SCALLOP ROE,  
CHERRY TOMATO & MISO BROTH:  
AO-NORI SEAWEED

**RECOMMENDED SIDES:**  
SAUTÉED VEGETABLES

**WINE PAIRING:**  
PECORINO DOCG (ITALY)

19.80

**FROM THE LAND**



**HALF SMOKED KAMO :  
LEVEN DUCK**

BREAST MARINATED IN YUZU  
KOSHO: LIGHTLY SMOKED IN  
CHERRY WOOD: SWEET POTATO  
CROQUETTES: LEEK CRISP: PAK  
CHOI: RED CABBAGE: CHERRY &  
UME PLUM WINE PURÉE :RED WINE  
AND SMOKED PAPRIKA SAUCE

**RECOMMENDED SIDES:**  
FRIED RICE OR NOODLES

**WINE PAIRING:**  
MERLOT, UNDURRAGA (CHILE)

22.90

**BUTA : YORKSHIRE PORK**

PORK LOIN: SPRING ONIONS:  
SMOKED LEEK PUREE: GREEN  
SHISO & NASHI PEAR COMPOTE:  
PURPLE SWEET POTATO: WASABI  
SAUSAGE FROM BEVERLEY  
BUTCHER

**RECOMMENDED SIDES:**  
STEAMED WHITE RICE

**WINE PAIRING:**  
BIBERIUS RIBERA DEL DUERO  
(SPAIN)

18.50

**USHI : BEEF**

BRITISH BEEF FILLET STEAK: SHIITAKE  
PURÉE: ERINGI MUSHROOMS:  
LOTUS: BABYCORN TEMPURA:  
PURPLE SHISO & BALSAMIC SOY  
REDUCTION: MOROMI MISO  
TERIYAKI SAUCE WITH A HINT OF  
CHILLI : 180G

**RECOMMENDED SIDES:**  
GARLIC RICE

**WINE PAIRING:**  
CHATEAU ROCHER (FRANCE)

24.50



## KAGOSHIMA WAGYU BEEF

**PRE-ORDER ONLY**

FILLET:	225G (8OZ)	85.00
	500G (FOR 2)	175.00
	1KG (FOR 4)	340.00

**SERVED WITH 3 SAUCES:** FRESH WASABI AND BUTTER SOY, SMOKED GARLIC MISO, SANSHO SPICE SHIMEJI MUSHROOM CREAM SAUCE

*RECOMMENDED SIDES: GARLIC BUTTER RICE*

## SOUP & SIDE DISH

- 汁物 & 飯物

<b>STEAMED WHITE RICE</b> <i>PREMIUM JAPANESE WHITE RICE</i>	3.20
<b>KAKUNI FRIED RICE</b> <i>SHREDDED BELLY PORK IN FRIED RICE WITH SOY: FREE RANGE EGGS &amp; VEGETABLES</i>	3.95
<b>EGG FRIED RICE</b> <i>FRIED RICE WITH SOY: FREE RANGE EGGS &amp; VEGETABLES</i>	3.95
<b>GARLIC BUTTER RICE</b> <i>FRIED RICE WITH SOY: GARLIC BUTTER</i>	3.95
<b>WASABI MASH</b>  <i>MASHED POTATO WITH A KICK OF WASABI</i>	3.95
<b>FRIED NOODLES</b> <i>NOODLES PAN FRIED IN SOY &amp; DASHI</i>	3.95
<b>SAUTÉED VEGETABLES</b> <i>SELECTION OF VEGETABLES PAN-FRIED WITH HINT OF SOY &amp; SESAME OIL</i>	3.80
<b>MISO SOUP</b> <i>MISO (SOYA BEAN PASTE) SOUP WITH SPRING ONION: WAKAME SEAWEED &amp; TOFU</i>	2.95

## DINNER GOZEN SET MEAL

£19.90

2 COURSES WITH RICE & MISO SOUP AND A GLASS OF WINE

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### - APERITIF -

#### MARCHE BIANCO OR MARCHE ROSSO 175ML

MONCARO ITALY: 11.5%

### - APPETISER-

#### KARA-AGE – 3PC

CRISPY COATED CHICKEN - MARINATED IN OUR ORIGINAL SOY & GINGER SAUCE

#### SUSHI OF THE DAY – 3PC

CHEF'S CHOICE OF EITHER NIGIRI/ ROLLED SUSHI OF THE DAY

#### APPETISER OF THE DAY

CHANGES DAILY – PLEASE ASK OUR STAFF

### - MAIN COURSE -

#### TERIYAKI

A CHOICE OF SALMON: CHICKEN OR TOFU  WITH TERIYAKI SAUCE: SAUTÉED VEGETABLES

#### PORK KATSU WITH CURRY SAUCE

DEEP FRIED PORK KATSU (IN JAPANESE PANKO BREAD CRUMBS) -SERVED WITH JAPANESE CURRY SAUCE

#### TEMPURA VEGETABLE ONLY OPTION AVAILABLE

PRAWNS & VEGETABLE TEMPURA: PONZU JELLY: GREEN TEA SALT: DASHI DIPPING BROTH

#### SAIKYO YAKI

GRILLED SCOTTISH SALMON: MARINATED IN SWEET MISO: PICKLED GINGER: SAUTÉED VEGETABLES

### - ALL MAINS SERVED WITH RICE & MISO SOUP -

**CHOOSE ANY DESSERT FROM OUR MAIN DESSERT MENU FOR JUST £6.95**  
(EXCLUDES DESSERT SHOOTERS)

Set Meal - available Mon - Thur evening



## DESSERT - デザート -

<b>YUZU CHEESE CAKE</b>	8.90
<i>YUZU AND LIME CHEESE CAKE: 40SECOND LIGHT GREEN TEA SPONGE: FRESH YUZU ZEST: YORKSHIRE HONEY FROZEN YOGHURT: WHITE CHOCOLATE HONEYCOMB: YUZU CURD</i>	
<b>BLACK SESAME CRÈME BRÛLÉE</b>	8.25
<i>TRIO OF SESAME - WITH BLACK SESAME ICE CREAM &amp; BLACK SESAME TUILE</i>	
<b>WARM VANILLA SCENTED TOFU DOUGHNUTS</b>	9.50
<i>ELDERFLOWER &amp; UME PLUM WINE INFUSED YORKSHIRE STRAWBERRIES: VANILLA CUSTARD: RED MISO BUTTERSCOTCH SAUCE: GREEK BASIL LEAF</i>	
<b>HOJICHA &amp; SUMMER BERRIES MILLE CREPES</b>	8.75
<i>LAYERS OF HOJICHA TEA INFUSED CREPES: SUMMER BERRY COULIS: MASCARPONE CREAM WITH SUMMER BERRY COMPOTE: MANGO PUREE: YUZU MERINGUE: FRESH RASPBERRIES</i>	
<b>DESSERT SHOOTERS</b>	10.50
<i>TRIO OF DESSERT IN A SHOT GLASS: RED MISO &amp; DARK CHOCOLATE + SALTED PEANUT BUTTER: MANGO +YUZU CURD+ MARSHMALLOW CREAM UME: PLUM WINE + FRUIT COULIS + RASPBERRY</i>	

### ICE CREAM / SORBET 1 SCOOP £3 : 2 SCOOPS £5.5 : 3 SCOOPS £7.5

*DARK CHOCOLATE & RED MISO: BLACK SESAME: MISO SALTED CARAMEL: SIMPLE VANILLA: MANGO & YUZU GIN SORBET: RHUBARB & CHERRY SORBET*

- SOME OF OUR DESSERTS CONTAIN NUTS -

### DIGESTIF - 食後酒

<b>WARM SAKE</b>	175ML	7.50
<b>UME SHŪ</b> - TAKARA PLUM WINE 	125ML	5.50
<b>IRISH CREAM</b>	25ML	2.50
<b>GREEN TEA (CUP)</b>		2.00
<i>REFILLABLE POT FOR 2 (+1.00 PER CUP THEREAFTER)</i>		4.50
<b>HŌJICHA</b> (ROASTED GREEN TEA - LOWER IN CAFFEINE)		4.50
<i>REFILLABLE POT FOR 2 (+1.00 PER CUP THEREAFTER)</i>		
<b>COFFEE</b>		2.90
<i>BLACK / WHITE / CAPPUCINO / LATTE / ESPRESSO</i>		
<b>YORKSHIRE TEA</b>		2.50
<b>LIQUEUR COFFEE</b> (IRISH CREAM OR WHISKEY)		5.40

## 9 COURSE LAND & SEA TASTING MENU

£80

MIN 6: MAX 14 AT PRIVATE DINING TABLE

**SAMPLE ONLY - OUR CHEFS WILL DESIGN YOUR MENU ON EACH OCCASION**

ON ARRIVAL

JAPANESE PICKLES WITH SEASONAL VEGETABLES

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**TEMPURA**

*HAKE: KING PRAWN & ASPARAGUS IN LIGHT TEMPURA BATTER - WITH: GREEN TEA SALT & DASHI BROTH*

**FRESH SPRING ROLL**

*CHICKEN: PRAWN: GLASS NOODLE AND VEGETABLE- WITH SWEET CHILI GINGER SAUCE & GOMA WHITE SESAME SAUCE*

**SMOKED OCTOPUS: SALMON & SCALLOP TATAKI**

*WITH PICKLED PEPPERS: WHITE MISO AIOLI: CITRUS PONZU JELLY & UME PICKLED PLUM PASTE*

**KAKUNI**

*12 HOURS BRAISED AND ROASTED YORKSHIRE BELLY PORK WITH SOY: SAKE & MIRIN SAUCE  
- WITH SHREDDED ONION & SUGAR SNAPS*

**LEMON SORBET WITH FRESH YUZU ZEST**

**KAMO**

*FRESH LOCAL LEVEN DUCK BREAST WITH JAPANESE CITRUS YUZU KOSHO WITH FLOWER SPROUTS: PURPLE SWEET POTATO CROQUETTE & PLUM WINE JELLY*

**SCOTTISH SALMON**

*FRESH GRILLED SCOTTISH SALMON SAIKYO YAKI - MARINATED IN WHITE MISO: SAKE: MIRIN & SOY WITH GINGER & EDAMAME RICE*

**SMOKED BEEF**

*PRIME BRITISH BEEF FILLET LIGHTLY SMOKED IN SAKURA CHERRY WOOD: DASHI FONDANT POTATO: SHIMEJI MUSHROOM & BABY CORN WITH RED SHISO HERBS BALSAMIC REDUCTION & JAPANESE GRAVY*

**DESSERT**

*GATEAU CHOCOLAT WITH GREEN TEA CHOCOLATE SAUCE: BLACK SESAME CREAM BRULEE: SALTED CARAMEL ICE-CREAM WITH CRUSHED SOY SAUCE HONEYCOMB*

LOVE  
SUSHI WEDNESDAY

Choose from five signature sushi roll or 3pc sushi platter

with

Mixed tempura + appetiser of the day + miso soup  
& a drink including a glass of prosecco!!

**ALL FOR JUST £19.50**

*CHOOSE ANY DESSERT FROM OUR MAIN DESSERT MENU FOR JUST £6.95*  
(EXCLUDES DESSERT SHOOTERS)