

APPETISERS

Beef Tataki HS ▶

Lightly seared beef served with spring onion, crisp garlic flakes and ponzu soy. (SE, G)

£13.50



◀ Tuna Crunch MO

Crisp tortilla chips topped with tuna, chives, masago and truffle ponzu. (G, F, S)

£ 9.50



◀ Edamame Beans Grilled or spicy GF

Chargrilled edamame served with lemon and sea salt. (G, S, V)

£ 4.50

Kindly Reminder

HS House Special — signature dishes we are known for
MO Must Order — our most recommended plates
CP Chef's Pick — selected by the kitchen
GF Guest Favourite — top-rated by our guests



◀ Avocado Wonton Bomb GF

Crispy wonton filled with diced avocado, jalapeño dip, chives and coriander.

£ 8.00



◀ Soybean Spring Roll HS

Crispy soybean spring roll served with sweet chilli sauce. (G, V)

£ 9.00

Soy Salmon Gravlax MO ▼

Delicately cured salmon with truffle ponzu and cream cheese. (S, D)

£13.50



Allergen Information

G = Gluten	C = Crustaceans	E = Eggs	F = Fish
L = Lupin	D = Milk	N = Nuts	
P = Peanuts	M = Molluscs	S = Soy	



Chicken Karaage HS ▲

Japanese-style fried chicken served with miso aioli. (G, E, S)

£10.50



▲ Grilled Purple Cauliflower HS

Grilled purple cauliflower with black sesame dressing, truffle and chives. (SE)

£12.00

Gyoza Vegetable / Chicken/ Prawn CP ▼

Pan-grilled gyoza served with ponzu soy. (G, S, SE, C, E, V)

£ 8.00 / £ 9.00 / £10.00



Spicy Hot Wings CP ▶

Fried confit chicken wings tossed in Korean-style hot sauce with chives and sesame seeds. (G, S, SE)

£ 9.00



◀ Pumpkin Korokke CP

Sweet pumpkin croquette finished with chives and served with sweet chilli sauce. (G, V)

£ 8.50



◀ Chicken Katsu GF

Panko-crusted chicken thigh fried until golden and served with tonkatsu sauce. (G, S)

£10.00



Prawn Tempura 2 / 4 / 6 pieces MO ▲

Black tiger prawns in a light tempura batter, fried until crisp and served with wasabi mayonnaise. (C, E, G)

£ 9.00 / £16.00 / £23.00



◀ Soft Shell Crab Tempura CP

Crispy soft shell crab tempura served with black pepper sauce. (G, C, SE, S)

£14.00



◀ Prawn Katsu 2 / 4 pieces GF

Golden-fried tiger prawns served with tonkatsu sauce. (C, G, S)

£ 8.50 / £15.00

Goma Wakame GF ▶

Seasoned seaweed salad with rice vinegar, sesame seeds and a touch of sugar. (SE, V)

£ 6.00



Miso Soup ▶

Traditional Japanese miso soup with dashi, tofu, seaweed and spring onion. (G, V)

£ 3.00



Rice ▶

Steamed rice.

£ 3.00



SASHIMI



Sake ▲

Salmon sashimi,
served as five pieces per portion. £ 8.50

Maguro ◀

Tuna sashimi,
served as five pieces per portion. £10.00



Hotate ▲

Scallop sashimi,
served as five pieces per portion. £10.00



Suzuki ▲

Seabass sashimi,
served as five pieces per portion.

£ 8.00



Tai ▲

Seabream sashimi,
served as five pieces per portion.

£ 8.00

Suzuki Tataki ▼

Lightly seared seabass with kazami
wasabi, ponzu soy
and truffle oil. (F, S, G)

£14.00



▲ Maguro Tataki

Lightly seared tuna
served with ponzu soy. (F, S, G)

£14.00



NIGIRI

NIGIRI

Salmon ▶

Fresh salmon nigiri.

£ 7.00



Inari

Sweet tofu nigiri. (S, G, V)

£ 5.50



Tamago

Sweet Japanese omelette nigiri.

£ 5.50



Seared Tuna

Lightly seared tuna nigiri.

£ 8.00



Seabream

Fresh seabream nigiri.

£ 7.00



Seared Salmon

Lightly seared salmon nigiri.

£ 8.00



Tuna

Fresh tuna nigiri.

£ 7.00



Seabass

Fresh seabass nigiri.

£ 7.00



Ebi

Prawn nigiri.

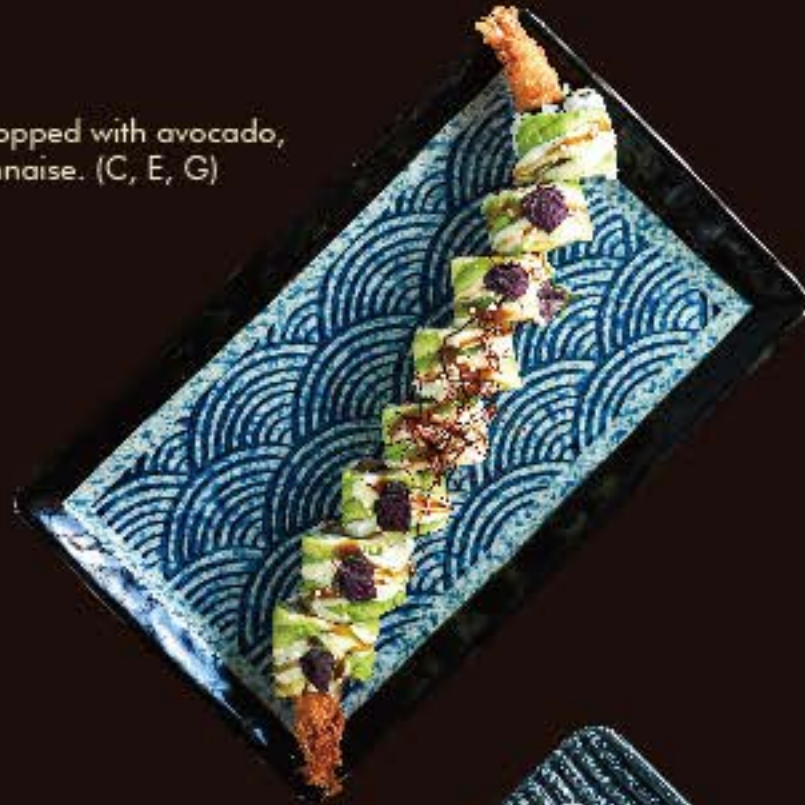
£ 7.00

ROLLS AND MAKI

Dragon Roll MO ▶

Crispy prawn and cucumber topped with avocado, puffed rice and wasabi mayonnaise. (C, E, G)

£15.00



Veg Futomaki GF ▶

Sweet tofu, green salad, cucumber and pickles. (S, V)

£13.00



Royal Lobster Roll HS ▶

Grilled chopped lobster filling with mayonnaise and chilli. (C, E)

£16.00



◀ Salmon & Avocado Roll CP

Salmon and avocado topped with miso aioli and mixed sesame seeds. (F, E, SE, G)

£13.00



◀ Spicy Tuna Roll GF

Tuna and cucumber with house spicy sauce and spring onion. (F)

£13.50



◀ California Roll GF

Crab stick, cucumber and avocado with miso mayonnaise, topped with masago. (C, E, F, G)

£13.00

Spider Roll HS ▶

Tempura soft shell crab with cucumber, Japanese pickles, masago and black pepper sauce. (C, G, F)

£15.00

**Crispy Ebi Roll HS ▶**

Tempura prawn with avocado and wasabi mayonnaise (C, SE, E, G)

£13.50

**◀ Hosomaki Tuna Maki**

Classic tuna hosomaki.

£ 5.00

Hosomaki Kappa Maki ▶

Classic cucumber hosomaki.

£ 4.00

**Hosomaki Salmon Maki ▶**

Classic salmon hosomaki.

£ 5.00

**Hosomaki Avocado Maki ▶**

Classic avocado hosomaki.

£ 4.00

**Hand Roll ▶**

Choice of salmon & avocado, spicy tuna, crab stick with pickled radish, or vegetable.

£ 5.50



STICKS

Negima ▼

Chicken, leek and spring onion skewers. (G, SE, S)

£ 8.00



Yakiniku Beef ▼

Grilled beef skewers brushed with yakiniku sauce. (G, SE, S)

£ 9.00



Pineapple Bacon ▼

Fine-cut pineapple wrapped in bacon, then grilled.

£ 8.00



Salmon Teriyaki ▼

Marinated salmon skewers grilled and finished with teriyaki sauce. (G, S, F, SE)

£ 9.00



▲ Butabara

Pork belly marinated for 48 hours, grilled and served with our special homemade sauce. (G, SE, S)

£ 8.00



▲ Tsukune

Chicken meatball skewers glazed with teriyaki sauce. (G, S, SE)

£ 7.00



▲ Hotate Yaki

Grilled scallop served with teriyaki, masago and chives. (C, G, S)

£11.00



▲ Japanese Sausage

Japanese-style sausage skewer.

£ 7.00



GRILLED

◀ **Grilled Cabbage GF**

Chargrilled heart cabbage finished with teriyaki sauce. (S, V)

£11.00

Kohaku Glazed Cloud Bun MO ▼

Slow-cooked pork belly, grilled and served in a bao bun with pickles, fried enoki mushroom and house yaki sauce. (G, S, SE)

£15.00

**Long Devotion Beef Rib CP ▼**

Six-hour slow-cooked beef short rib served with house salad and goma dressing. (G, S, SE)

£22.00

**Samurai Garlic Tiger Prawn CP ▶**

Grilled king tiger prawns with garlic butter. (C, D, S)

£17.00

**Suzaku Teriyaki Chicken CP ▼**

Grilled chicken thigh glazed with teriyaki sauce, sesame seeds and chives. (S, G, SE)

£14.00

**Nasu Dengaku HS ▼**

Aubergine glazed with tender miso and grilled until rich and caramelised. (G, S, V)

£12.00

**Knight Mini Beef Slider HS ▼**

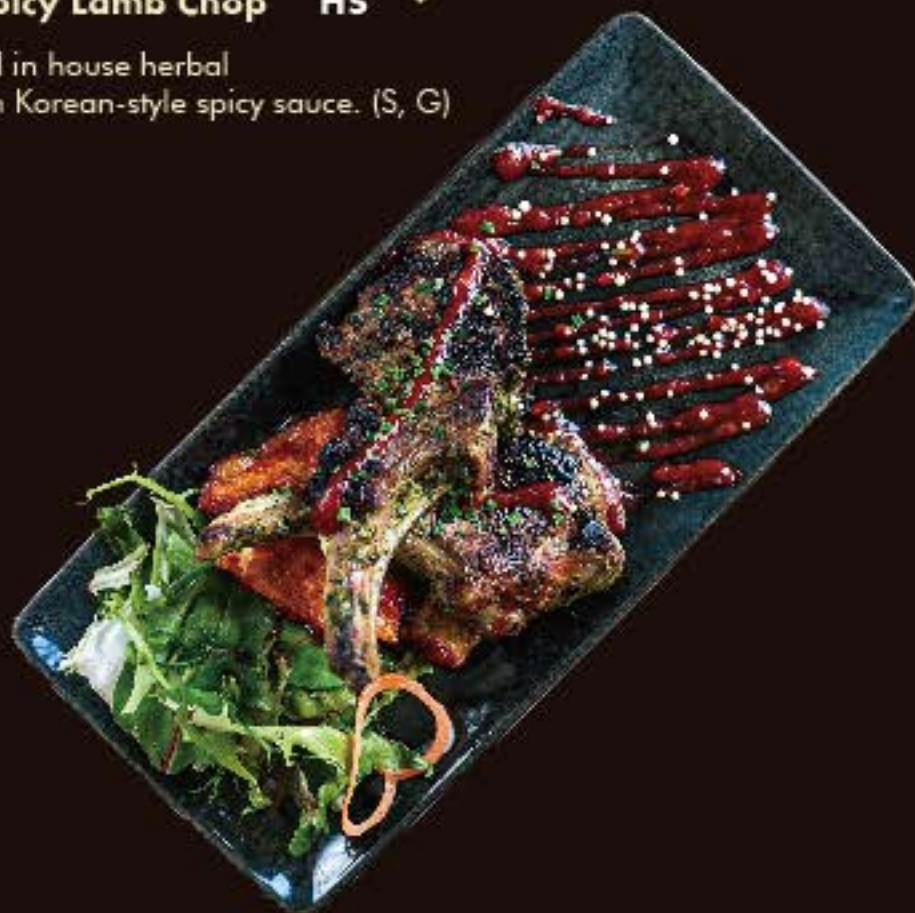
Mini homemade beef slider with Japanese pickles and house yaki sauce. (G, S, SE)

£17.00



Amber-Crusted Spicy Lamb Chop HS ▼

Lamb chop marinated in house herbal juice and finished with Korean-style spicy sauce. (S, G)

£18.00**Seoul Meet Snow MO ▼**

Prime Japanese Wagyu grilled and served with Korean BBQ dip. (G, S, SE)

£25.00**Miso Cod-Father ▼
Black cod**

Black cod marinated in miso, grilled on skewers and served with kombu seaweed. (G, S, SE, F)

£24.00

SET MENU

Mini Sashimi Mix ▶ 3 pieces each

A fresh trio of salmon, tuna and scallop sashimi, served in three-piece portions for a light, balanced tasting selection.

£14.00



Sashimi Deluxe ▲ 6 pieces each

A generous sashimi platter featuring salmon, tuna, seabass, seabream, scallop and seared salmon, ideal for sharing.

£48.00



Suzaku Roll House ▲

A house roll selection of Dragon Roll, California Roll, Salmon & Avocado Roll and Royal Lobster Roll, offering a mix of crisp tempura, fresh fish, creamy avocado and rich shellfish flavour.

£48.00

The "Can't Decide" Combo ▼ For 2 people

A varied sharing menu with Salmon Sashimi, Soybean Spring Roll, Chicken Katsu, Dragon Roll, Yakimiku Beef, Butabara, Nasu Dengaku and Amber-Crusted Spicy Lamb Chop.

£40.00 per head



The Samurai and the Gentleman ▼ For 2 people

A bold two-person feast with Tuna Crunch, Vegetable gyoza, Spicy Hot Wings, Soft Shell Crab Tempura, Suzuki Tataki, California Roll, Crispy Ebi Roll and Long Devotion Beef Rib.

£48.00 per head



The Triarchy Feast ▲ For 3 people

A generous three-person set with Pumpkin Korokke, Prawn Gyoza, Grilled Purple Cauliflower, Chicken Karaage, Spicy Tuna Roll, Salmon & Avocado Roll, Crispy Ebi Roll, Salmon Teriyaki, Tsukune, Pineapple Bacon, Kohaku Glazed Cloud Bun and Miso Cod-Father.

£55.00 per head

The One You'll Regret Not Ordering ▼ For 4 people

A premium four-person spread with (Spicy) edamame, Grilled Purple Cauliflower, Tuna Crunch, Soy Salmon Gravlax, Prawn Tempura, Suzuki Tataki, Spicy Tuna Roll, Spider Roll, Royal Lobster Roll, Suzaku Teriyaki Chicken, Amber-Crusted Spicy Lamb Chop and Knight Mini Beef Slider.

£50.00 per head



Suzaku Omakase ▼

10 dishes with sake or house wine and dessert

Omakase—"I leave it to you"—is a culinary trust fall. Diners surrender to the chef's intuition, seasonality, and rhythm. Each course unfolds like a quiet haiku, where knife work, temperature, and silence speak louder than menus. It is edible reverence, served piece by piece.

£80.00 per head

