

Welcome

We have four cooking sections in our restaurant: Sushi Bar, The Robata, Sautée and Tempura.

All ingredients are responsibly sourced and are free from MSG and GMO's

Our food is served on small plates and we recommend 4-5 per person. All dishes have been designed to be shared at the centre of the table.

Our waiters will organise the order of the dishes to be served, adhering to our philosophy of first eating colder, light flavoured dishes, graduating to hotter, fuller flavours and ending with sushi.

I highly recommend trying one of our three Nikkei sharing menus each consisting of eight courses taken from all four cooking sections, representing some of our most popular dishes.

"Buen apétito!"

Kurt Zdesar
Founder and Owner

VEGETARIAN SHARING MENU

40.00 per person

Tostadita v

tomato, kumquat, coriander cress, chive oil

Tartar v

avocado, corn, tomato, blackberry salsa

Paperthin salad v

daikon, carrot, beetroot, quinoa, physalis, lime

Vegetales japoneses v

vegetable tempura

Nasu miso v

aubergine miso, apricot, puffed soba, sesame seeds

Calabacin a la parilla v

courgette, pickled shallots, sweet potato crisps, chilli sauce

Yasai sushi roll v

carrot, udo, courgette, yuzu truffle

Dessert

chef's choice

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 13.5% will be added to your bill

NIKKEI SHARING MENU I

50.00 per person

Tostadita

beef, smoked aji panka, shiitake, spanish peppers, yuzu juice

Sea bass ceviche

sea bass, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce

Nikkei gyoza

pork, prawn and cassava dumplings, aji amarillo, sweet potato puree

Ebi harumaki ponzu salsa

prawn spring roll, shiitake, yuzu, shiso, ponzu salsa

Pollo den miso

chicken miso, carrot, daikon, yellow chilli salsa

Tentaculos de pulpo

octopus, yuzu, purple potato puree

Inside out sushi roll

Dessert

chef's choice

NIKKEI SHARING MENU II

60.00 per person

Tostadita

tuna sashimi, corn crisp, jalapeno, coriander, wasabi

Warm beef fillet tataki

smoked aji panca, passion fruit salsa

Nikkei sashimi

sea bass, cherry tomatoes, jalapeño, coriander, yuzu truffle soy

Nikkei sepia chicharrónes

calamari tempura, aji amarillo emulsion

Chilean sea bass

aji panka glaze, pomegranate

Barriguita de chanchito

pork belly, nashi pear, yellow tomato salsa

Inside out sushi roll

Dessert

chef's choice

CHEFS MENU

70.00 per person

available between 6pm - 11pm

Chef's tailor made menu experience

After years of serving our unique style of Nikkei cuisine, our senior chefs are now excited to create a bespoke menu personally tailored to your dining preferences.

This will include a visit from the chef to help design the ultimate Chotto Matte meal

£25 PRE-THEATRE MENU

with a glass of Prosecco

Monday - Friday from 12pm to 6.30pm

Saturday - Sunday from 4pm to 6.30pm

Miso soup

Chotto bento box

Nikkei sashimi

Tuna wasabi tostadita

Paperthin vegetables v

Wild prawn tempura huacatay

Chicken anticucho, salsa criolla

Steamed rice v

Dressed sushi

Spicy tuna yellowtail sushi roll

Dessert

chef's choice

NIBBLES

Edamame v soy beans, sea salt	4.50
Padrón peppers v peppers, den miso	5.75
Cassava and sweet potato chips v guacamole, yellow tomato salsa	4.80
Canchas v corn puffs	3.75

TOSTADITA MORADA

two per portion
topped Peruvian purple corn tortilla

Tomato ceviche huacatay sauce, crushed cancha	5.50
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Beef smoked panca smoked aji panka, shiitake, peppers, yuzu juice	7.50
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'Classic' tuna sashimi, corn crisp, jalapeno, coriander, wasabi	7.50
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El Trio one of each from above selection	9.00
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APERITIVOS FRÍOS - COLD APPETISERS

Paperthin vegetables v daikon, carrot, beetroot, crispy quinoa, physalis, lime, chia seeds	7.50
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Nikkei sashimi yellowtail, cherry tomatoes, jalapeño, coriander, yuzu truffle soy	13.95
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Sea bass ceviche sea bass sashimi, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce	10.95
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Langosta deluxe ceviche lobster, wild prawn, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce	22.50
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APERITIVOS CALIENTES - HOT APPETISERS

Ebi harumaki

prawn spring roll, shiitake, yuzu, shiso ponzu salsa

8.50

Optional yuzu truffle sauce

6.95

Nikkei gyoza (5 pcs)

pork, prawn and cassava dumplings served on aji amarillo, sweet potato puree

9.95

Warm beef tataki

smoked aji panca, passion fruit salsa

14.95

Miso soup

bonito, tofu, seaweed, spring onion, sansho pepper

4.50

NIKKEI DRESSED SUSHI

Four piece

tuna yuzu soy, scallop aji amarillo, salmon black garlic aioli, yellowtail yuzu truffle

11.50

Five piece v

omelette, aubergine, avocado, courgette, shiitake

11.20

Eight Piece

tuna yuzu soy, sea bass ceviche, salmon black garlic aioli, yellowtail yuzu truffle, snow crab ponzu, scallop aji amarillo, turbot anticucho, aubergine miso

21.50

Four Piece aburi (flamed at the table)

tuna yuzu, aubergine miso, turbot anticucho, salmon black garlic aioli

11.50

SASHIMI PLATTER

12 piece (for 2 people)

scallop, tuna, salmon, yellowtail, red snapper, tiger prawn

29.00

24 piece (for 4 people)

scallop, tuna, salmon, yellowtail, red snapper, tiger prawn

55.00

36 piece (for 6 people)

scallop, tuna, salmon, yellowtail, red snapper, tiger prawn

80.00

36 piece deluxe

half lobster, scallop, tuna, salmon, yellowtail, red snapper, snow crab

100.00

Served with 4 Nikkei dipping sauces

yuzu truffle soy, sesame soy, wasabi dressing, aji amarillo sauce

CHICHARRONERÍA - TEMPURA

Gambas salvajes wild prawn, huacatay, butter ponzu	15.20
Maíz, aguacate y papa morada ahumada kaki age v corn, green bean, avocado, spring onion fritters, daikon sauce	8.50
Cangrejos de concha blanda soft shell crab, yellow chilli, yuzu	12.50
Vegetales Japoneses v mixed vegetables	9.50
Nikkei sepia calamari, aji amarillo emulsion	10.50
Langosta Trufa lobster, wild prawn, mushroom truffle tozasu	22.50

COCINA CALIENTE - SAUTÉE

Vegetales picantes a la plancha v vegetables, chilli, garlic, yuzu	7.20
Corbina aji amarillo sea bass, yellow chilli, warm citrus salsa	16.50
Asado de tira beef short rib, asparagus, purple potato, teriyaki sauce	13.50
Nasu miso v aubergine miso, apricot, puffed soba, sesame seeds	9.95
Bacalao negro aji miso black cod, yellow chilli miso	25.95

NIKKEI ROBATA BARBECUE

Pollo den miso chicken miso, carrot, daikon, yellow chilli salsa	14.50
Lomo a la parrilla beef fillet, spicy teriyaki, pomegranate salsa	21.95
Pollo peruano whole baby chicken, coriander, lemon, sea salt	14.95
Maíze Huancaína v corn, yellow chilli, cheese	5.95
Pollo nipón chicken yuzu teriyaki	14.50
Salmón nipón salmon yuzu teriyaki	12.50
Hamachi sumibiyaki ponzu yellowtail collar, corn ponzu	18.50
Calabacín a la parrilla v courgette, pickled shallots, sweet potato crisps, chilli sauce	7.95

ACOMPañANTES - SIDES

Arroz blanco al vapor v steamed rice	4.20
Arroz chifa v stir fried rice, vegetables, coriander soy	4.50
Pure de papas moradas ahumadas v apple wood smoked purple potato puree	4.50
Mazorca de maíz v Peruvian corn, chilli, butter, coriander	4.80
Yuca frita v cassava wedges, smoked panca dip	4.95
Ensalada Peruana v quinoa salad, pomegranate, coriander, canchas	6.50
Vegetales verdes al vapor v steamed broccoli, huacatay sauce	5.95

ANTICUCHERÍA BARBECUE

a traditional Peruvian marinade of aji panca and aji amarillo chilli, chargrilled over hot coals (medium spicy)

Corazón (2 pcs)

beef heart skewers, portabello mushroom, chives

9.50

Barriguita de chanchito

pork belly, nashi pear, yellow tomato salsa

13.95

Tentáculos de pulpo

octopus, yuzu, purple potato

15.20

Pollo picante

chicken, coriander potato

14.50

Salmón picante

salmon, chives

12.25

Chuleta de cordero ahumada

marinated and smoked lamb chops, coriander, Peruvian chilli miso (price per piece)

8.20

SUSHI ROLLS

Sake dragon roll / 8 pcs

salmon, avocado

Hand roll

6.95

Cut roll

12.25

Salmon picante roll / 8 pcs

salmon, aji amarillo, pickled
cucumber, Chotto-soy emulsion

12.25

California roll / 6 pcs

snow crab, avocado

7.95

12.50

Smoked California roll / 8pcs

snow crab, grilled haddock, avocado

12.50

Ebi tempura / 6 pcs

prawn, Peruvian chilli

7.50

11.95

Soft shell crab / 8 pcs

soft shell crab, cucumber, tobiko

13.95

Sato maki 8 pcs

sea bass, salmon, romano pepper, lime soy

14.25

Spicy tuna / 8 pcs

tuna, Peruvian chilli

7.50

13.75

Yasai roll v / 8 pcs

carrot, udo, courgette, yuzu truffle

12.50

Vegetable roll v / 8 pcs

mixed vegetables

5.95

9.75

SUSHI AND SASHIMI

Hamachi
yellowtail

Sushi per pcs

Sashimi 2 pcs

3.85

6.95

Hirame
turbot

3.60

5.95

Hotategai
scallop

3.30

7.50

Ikura
salmon roe

5.35

11.85

Kani
snow crab

5.80

11.60

Maguro
tuna

3.65

7.10

Sake
salmon

3.75

5.95

Suzuki
sea bass

3.30

5.70

Tamago
omelette

3.00

4.90

Anago
sea eel

3.50

6.50

Uni
sea urchin

6.00

12.50