



SMALL PLATES

Miso Soup (V) £3.5

Traditional Japanese soup served with dry wakame seaweed and spring onions.

Vegetable Gyoza (V) £8.5

Five steamed Japanese dumplings with vegetable filling, served with a flavourful gyoza sauce.

Ebi Gyoza £9

Five steamed Japanese dumplings with prawn filling, served with a flavourful gyoza sauce.

The Swordsman's Six £9.5

Three vegetable and three prawn Japanese dumplings, served with a flavourful gyoza sauce.

Takoyaki £8.5

Crispy, fried octopus balls, finished with tangy tonkatsu sauce, Japanese mayo, and bonito flakes.

Fried Chicken Bao £7.5

Crispy fried chicken tender in a choice of sauce, salad, and Japanese mayo served in a soft hirata bun.

Prawn Katsu Bites £9.5

Five deep-fried prawns served with mix leaf salad, Japanese mayo, Tonkatsu sauce & sprinkled with spring onions.

MAKI SUSHI 巻寿司

Yasai Maki (8 pcs) (V) £9

Japanese sushi rice rolled in nori, with kanpyo, cucumber, spring onions, sriracha mayo and furikake seasoning.

California Maki (8pcs) £10

Japanese Sushi Rice, crabsticks, cucumber, avacado, Japanese mayo and sesame seeds rolled in nori.

Mixed Maki £11

A flavourful mix of four Yasai Maki and Four California Maki rolls.

KARAAGE

Pronounced "Ka-raa-geh"

Traditional Japanese fried chicken dating as far back as the 1920's.

JAPANESE SPECIALS

BENTO BOX 弁当箱

Karaage Special Bento Box £29.5

A beautifully packed meal, consisting in Japanese sticky rice, crispy chicken katsu, 4 crispy breaded prawns, 8 pcs Mixed Maki, 4 mix gyoza, miso soup and Japanese pickles. (V) available upon request

CHAHAN チャーハン

Chicken Chahan £16.5

A traditional Japanese donburi: stir fried rice with chicken, eggs and mixed vegetables. Garnished with spring onions and served with miso soup and Japanese pickle.

Yasai Chahan (V) £15.5

Japanese stir fried rice with golden tofu, egg and mixed vegetables. Garnished with spring onions and served with miso soup and Japanese pickle.

KATSU カツ

Chicken Katsu Curry £16.5

Chicken in crispy panko breadcrumbs with an aromatic katsu curry sauce served with Japanese sticky rice and garnished with mix leaf salad and red ginger.

Yasai Katsu Curry (V) £14.5

Pumkin & sweet potato korokke coated in golden crispy panko bread crumbs, with an aromatic katsu curry sauce, served with Japanese sticky rice and garnished with salad.

YAKISOBA 焼きそば

Chicken Yakisoba £16

Soba noodles with chicken, carrots, pak choi, onion and beansprout in a choice of **teriyaki sauce** or **chilli sauce**.

Yasai Yakisoba (V) £15

Soba noodles with golden tofu, carrots, pak choi, onion and beansprout in a choice of **teriyaki sauce** or **chilli sauce**.

TRADITIONAL KARAAGE から揚げ

Marinated in traditional Japanese mix of ingredients and spices; then coated in special karaage breading and deep-fried fresh to order. **Served with Japanese mayo and sprinkled with spring onions.**

BONELESS

Honourable Tenders 3 pcs £7.5 | 6 pcs £11.5

Original Karaage-Kun (Fried Chicken Bites)

Regular £9.5 | Large £12

ON THE BONE

Samurai Wings 3 pcs £7.5 | 6 pcs £11.5

SOSU AE ソース和え

Crunchy karaage fried chicken, fearlessly tossed in your favourite Japanese-inspired **sauce**. Choose, bravely:

Teriyaki Sauce: Authentic sweet & tangy sticky sauce with a hint of saltiness.

Japanese Curry Sauce: Japanese mildly spiced curry.

Tonkatsu Sauce: Popular Japanese tangy, citrusy, pickled and sweet sauce.

Ponzu Sauce: Classic Japanese citrus-based tangy sauce.

Tokyo Sauce: A sweet-ish sauce, with a soy sauce base.

Hottchiri: Spicy and smooth.

BONELESS

Reckless Tenders 3 pcs £8.5 | 6 pcs £12

Saucy Karaage-Kun (Fried Chicken Bites)

Regular £10.5 | Large £12.5

ON THE BONE

Ronin Wings 3 pcs £8 | 6 pcs £12

BURGERS バーガー

Daimyo Single Burger £14

Karaage fried chicken fillet in a choice of **sauce** with fresh salad, Japanese mayo and takuan (pickled radish), served in a handmade brioche bun + fries.

Shogun Double Burger £16

Two marinated fried chicken fillets in a choice of **sauce** with fresh salad, takuan and Japanese mayo, all served in a handmade brioche bun + fries.

Katsu-Code Burger £15

Golden, panko-fried chicken, with fresh salad, Japanese mayo, takuan and an aromatic curry sauce, served in a soft brioche bun. Learn the Katsu-Code + fries.

Add a slice of cheese £0.5 | Add kimchi £1

SIDES 副菜

Salted Edamame £4.5

Spicy Edamame £5

Japanese Pickles £4

Steamed Rice £3.5

Furikake Rice £4.5

Fries £4.25

Furikake Fries £4.5

Spicy Fries £4.5

Kimchi £3.5

Curry Sauce £4

DIPS ディップソース

Japanese Mayo (creamy and savory) £1

Wasabi Mayo (creamy, with fading heat) £1

Teriyaki Sauce (sweet, tangy, and salty) £1

Tonkatsu Sauce (citussy, pickled and sweet) £1

Sweet Chilli Sauce (fruity and spicy) £1

DESSERTS デザート

Mochi £6.5

Japanese sweet rice cake balls with cream filling.

Dorayaki (Japanese pancakes) £6.5

Lotus Cheesecake £7

Brownie (with salted caramel) £6.5

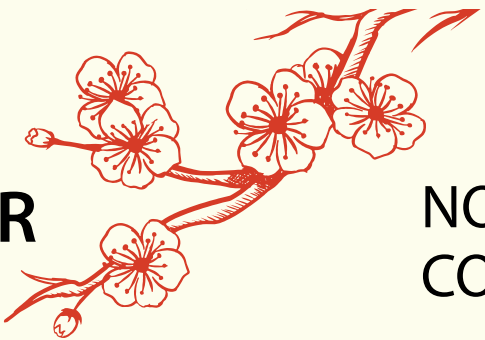
Display Desserts £6

All dishes are served as and when they are ready. If you have any food **allergies**, please notify a member of our team when placing your order. Due to the style of cooking we cannot guarantee that any dishes are free from allergy-causing substances.

Legend: (V) **Vegetarian.** *Gluten Free* menu available upon request.

A descretionary service charge of 10% will be added to your bill. All service will be shared with the staff of the day.

BLOSSOM BAR COCKTAILS



GOGYO COCKTAILS

The system of **Five Phases** or **Five Agents** was used for describing interactions and relationships between phenomena. After it came to maturity in the second or first century BCE during the Han Dynasty.

Nureonna (Fire) £10
Dry Gin, Yuzu Citrus, Lychee, Coriander, Pink Peppercorn
A period of swelling, flowering, expanding with heat.

Mizu (Water) £10
Spiced Rum, Ume Plum, Cherry, Hibiscus
A period of retreat, stillness, contracting and coolness.

Bareru (Wood) £10
Bourbon, Hazelnut, Almond, Roasted Tea
A period of growth, which generates abundant vitality, movement, and wind.

Tamahagane (Metal) £10
Jasmine Flowers, Ume Plum, White Peaches, Mint
A period of harvesting, collecting and dryness.

Tsuchi (Earth) £10
Spiced Rum, Citrus, Honey, Ginger, Chocolate
This period is associated with stability, leveling and dampness.

HIGHBALLS

The mighty Highball is king in Japanese cocktail bars as its seasonality.

Tōkaidō £9
Dry Gin, Green Melon, Yuzu Citrus, Szechuan Pepper, Shiso Leaf
The historic “Eastern Sea Road” that connected Ōsaka and Kyōto with Edo, now Tokyo in Japan.

Ginza £9
Vodka, Cherry Blossom, Lychee, Cherry, Anise
Ginza, a district of Chūō, Tokyo, is a popular upscale shopping area of Tokyo.

Toki Toki no Mi £9
Scotch Whisky, Yuzu Citrus, Sparkling Mango
A fiction character in Japanese manga series One Piece, with the ability to travel into the future.

NON-ALCOHOLIC COCKTAIL

Red Tombo £7.5
Seedlip Spice 94, Hibiscus Grenadine, Citrus, Hibiscus Soda
“Tombo” was a popular symbol of courage among Samurai warriors in the Edo period.

SOFT DRINKS ソフトドリンク

Coke | Coke Zero £3.5
Lemonade | Fanta | Mango Sparkling £3.5
Lime & Soda £3.5
(For pint size add £1)
Still | Sparkling Water £3.5
Still | Sparkling Water Large £4.5
Orange Juice £3.5

HOT DRINKS ホットドリンク

Double Espresso £2.2
Americano £2.5
Cappuccino | Latte £2.8
Green Tea | Mint Tea £2.7

BUBBLE TEA タピオカティー

Fruit Bubble Tea £5

STEP 1 Choose your flavour:
Strawberry | Blueberry | Passionfruit | Mango

STEP 2 Choose an option:
Green Tea | No Tea

STEP 3 Choose an option:
Hot | Cold

STEP 4 Choose your bubble:
Blueberry | Strawberry | Lychee | Passionfruit

Add an extra scoop of bubbles £0.5

SPARKLING WINE

スパークリングワイン

Prosecco Costaross, Italy
200ml **£7.5**

Prosecco Corte delle Calli Extra Dry, Italy
Bottle **£27**

WHITE WINE 白ワイン

Poco Mas, Sauvignon Blanc, Chile
175ml **£6** 250ml **£7.5** Bottle **£24**

Poggio Alto, Pinot Grigio, Italy
175ml **£6.5** 250ml **£8.25** Bottle **£25**

ROSE WINE ロゼワイン

Golden State, Zinfandel, USA
175ml **£6.5** 250ml **£8.25** Bottle **£25**

RED WINE 赤ワイン

Poco Mas, Merlot Reserva, Chile
175ml **£6.75** 250ml **£8.5** Bottle **£27**

Finca La Colonia, Malbec, Argentina
175ml **£7** 250ml **£8.75** Bottle **£28**

SAKE & PLUM WINE

日本酒と梅酒

Umeshu Plum Wine
A Japanese liquor made of fresh Japanese plum (Ume). Best enjoyed on the rocks.
125ml **£7.5** 175ml **£10** Bottle **£38**

Akashi Tai Honjozo Tokubetsu Sake
Our premium Japanese rice wine.
150ml **£13.5**

BEER ビール

Karaage Lager Draught
Half Pint **£3.3** Pint **£6.6**

Asahi Super Dry Draught
Half Pint **£3.3** Pint **£6.6**

Sapporo Bottle (330ml) £5.5

Asahi 0% Alcohol (330ml) £5.5

SPIRITS 蒸留酒

Roku Japanese Gin
25ml **£4** 50ml **£6.5**

Suntory Haku Vodka
25ml **£4** 50ml **£6.5**

Suntory Toki Whisky
25ml **£4** 50ml **£6.5**

Jim Beam Bourbon
25ml **£4** 50ml **£6.5**

Black Dragon Spiced Rum
25ml **£4** 50ml **£6.5**

MIXERS

Soda Water £1.5
Indian Tonic Water £1.5
Hibiscus Tonic Water £1.5
White Peach & Jasmine Soda £2.2
Coke | Coke Zero £1
Mango Sparkling £1
Lemonade £1
Fanta £1
Orange Juice £1.5

