



STRAITS KITCHEN



SUPERLATIVE GASTRONOMY
JAPANESE - ORIENTAL - KOREAN - ASIAN
BRITISH - FRENCH - MEDITERRANEAN - AMERICAN

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OUR HUMBLE BEGINNING

Established since 1979 in Preston before moving to Southport as our permanent home in 1984. A humble beginning founded by our forefather who simply just loved good food. Believing in “food with no boundaries”, it is our mindset that governs these boundaries. Now an imbedded DNA in our heritage.

OUR HERITAGE

Inheriting the foundations laid down from our forefather, those boundaries continue to evolve with adoption of culinary cultures with an open mind. Believing food is a culinary melting pot from different cultures continuously evolving with time. Fusion is nothing new, it has been with us since cavemen started to cook with fire. With more cultural integration, the more culinary evolved we will become.

THE SK STORY

Simon took this evolution further, adapting more culinary fusion into the family heritage. Naming it Straits Kitchen, the straits that connects you to our kitchen of evolution. In 2009 the Southport shop introduced the first phase of “food with no boundaries”. In 2012 branching out to Hong Kong, the home of our forefather. Beginning with our natural products before opening our first restaurant in 2017.

ETHOS

From our heritage set in stone, our identity continues to evolve through culinary evolution. Like a child with an open mind attending school for the first time. Our ethos of “food with no boundaries”, embracing evolution to cultivate new culinary horizon. An iconic sharing with our Hong Kong customers, a British norm of adding soya sauce to the well love sweet and sour dish. Something unimaginable by the locals, now adopted by them because it is brilliantly good. Who would have thought this culinary amalgamation came from our British heritage being exported to back to its origin.



Osaka Pepper Beef Steak



THE FUTURE

Through culinary evolution and collective knowledge. We will continue to innovate and expand our menu to offer more diverse culinary landscape. Whether is Oriental or Japanese, British or South Asian, Mediterranean or American, it will be executed with an SK twist. We will never know where evolution may take us, we could soon be serving sweet and sour chorizo or even a Japanese Teppanyaki pasta. Watch out for something unexpected, keep an open mind or even share something with us, and be a part of our journey.

SUPERLATIVE GASTRONOMY

Simply striding for quality, offering gourmet food at the convenience of your own home. The same standard we set ourselves from the everyday essentials to our gourmet range. From outdoor reared pork down to our free range chicken dashi. Whether is the end of day essential meal or a celebratory feast, the same superlative standard will always be applied.

EVERYDAY ESSENTIAL

Applying the same quality in our everyday essential, from oversize king prawns, free range chicken, outdoor reared pork and down to the use of free range chicken stock. Our bedrock superlative standard adding your everyday essential with a premium touch.

GOURMET RANGE

Whether it's rewarding yourself after long hard week or hosting a celebratory event. Our extensive premium ingredient list includes the 28 days Scottish dry aged beef, 100% Iberico bellota jamon, outdoor reared duck, wild scallops, seabass, lobster and squid. An affordable luxury can now be enjoyed frequently in the convenience of your own home.



Coronation Chicken Curry

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WINE PAIRING SUGGESTIONS

Our wine pairing suggestion is purely our opinion on which wine or beer would go well with our food. This is a reflection of our opinion and should be taken as a suggestion and not a recommendation. Wine or beer are subject to personal preference and our suggestion may not match your preference with the food you have purchased. We recommend wine/beer should be enjoyed along with food and under no circumstances shall we be held responsible for any liable damage in using our wine or beer pairing suggestion. Please drink responsibly and avoid drink driving totally.

Champagne / Sparkling

1. **Champagne, France** - Our Signature Sushi (Crisp, dry, fine buttery mousse, brioche bread and biscuit aroma).
2. **Cava, Spain** - Our Signature Sushi (Method traditionnelle means the wine are made similar to champagne method. Good vintage Cava can be a great sparkling wine without hefty cost).
3. **Prosecco, Italy** - Our Signature Sushi (Prosecco method traditionnelle is Italy's sparkling wine made in a similar way to champagne. Seek a good quality Prosecco and you will enjoy it with pleasure).

White wine

1. **Sauvignon Blanc**: Great with chicken or seafood. Sancerre, Loire Valley, France: (Mineral, green apple, gooseberry, flinty smoke nose). New Zealand: (Herbaceous, asparagus, citrus, vegetal green note, stone fruit).
2. **Riesling**: A great match with Thai green curry. Alsace, France (Melon, flower, mineral, petrol nose, green apple, citrus). Australia (Honey, citrus, stone fruit, melon).
3. **Gewurztraminer**: Spicy food, Thai red curry. Alsace, France (Li-Chi, melon, honey, mineral, spice).
4. **Chardonnay** - Seafood, pork or chicken but not too spicy. Chablis, France (Citrus, peach, kiwi, apple, complex smoke mineral). Australia (Citrus, peach, melon, stone fruit).
5. **Semillon** - Seafood and can work with spicy food. Australia (Lemon, citrus, honey).

Red Wine

1. **Bordeaux blend** - Tepanyaki / Teriyaki Beef but not with chilli. **Bordeaux, France** (Blackberry, blackcurrant, spice pepper, cedar, forest floor and earthy). **St. Emilion, France** (Red fruit, red cherry, strawberry, savoury). **Australia** (Black fruit, cedar wood, blackcurrant, tea leaf, mint).
2. **Pinot Noir** - Crispy Duck Pancake Roll or Teriyaki chicken. Burgundy, France (Red cherry, black cherry, earthy, fragrance).

New Zealand (Red fruit, black fruit, herbaceous, pepper, cedar wood).

*Oregon State, USA (Strawberry, red cherry, savoury, cedar wood, red fruit).

3. **Malbec** - Tepanyaki / Teriyaki Beef. Cahors, France (Black fruit, spice, leather and mineral). Mendoza, Argentina (Flora violet, red/black/blue fruit, spice, savoury, cedar wood).
4. **Syrah / Shiraz** - Beef / Lamb Rhone, France (Black fruit, mineral, cherry, liquorice spice). Australia (Black fruit, red fruit, pepper spice).
5. **Grenache Blend** - Beef dish without chilli spice. Chateauneuf du Pape, France (Savoury, meaty, spice, earthy, prune, cooked fruit, leather, pepper).

Beer

1. Cold beer is refreshing and goes well with most curries or spicy food. Choose your personal favourite beer to go with our food or explore with pairing local food with local beer. Your local wine merchant or supermarket will have beers from around the world.

Sweet Wine / Ice Wine


Great with desserts and also goes well with our Lobster Glaze Prawn Sushi, Japanese Gyoza Salad Wrap and our Roast Pork & Caramelised Onion Roll.

1. Sauternes, France (Lusciously sweet with acidity, quince, honey, marmalade, apricot, vanilla).
2. Australian (Lusciously sweet with acidity, honey, multi layered of apricot and marmalade aroma).
3. Ice Wine, Canada (Luscious sweet, honey, vanilla with acidity to cleans).
4. Ice wine, Germany (Lusciously sweet with multiple layers of honey, peach nectar and quince).

Pedro Xeminez

This sherry is brilliant when drizzle over our signature Portuguese Custard Tart or try it with our chocolate brownie with vanilla ice cream.

1. Pedro Xeminez Sherry, Spain (Dried fruits, toffee, chocolate, coffee syrup, figs).



Allergy Notice – We handle most if not all allergens such as nuts, eggs, Molluscs, Crustaceans, fish, celery, milk, gluten, sulphur (from wine), mustard, Lupin (seed or flour), sesame seed and oil, soya and wheat, if your allergy is life threatening you must avoid all our products altogether. Even if the item stated free from such allergen as we cannot guarantee zero trace of such allergen(s).

Common Sense Practice – We recommend all our food product(s) must be consumed immediately after purchase, storing SK's food product(s) for future consumption is not recommended, this practice will increase your risk of food borne illness and should never be taken lightly specially with children, the elderly, the weak and during pregnancy.

U* - Unsuitable – Certain products such as salads, sushi, fish, meat or poultry served medium cooked, pink or rare, chilli and wine base sauce(s) are not suitable for children, the elderly, the weak and during pregnancy. Our strictest advice is avoid these products altogether.

(V) – Suitable for vegetarians but may not be suitable for vegans, please ask member of staff for further details.

- 🔥 Mild Chilli
- 🔥🔥 Medium Chilli
- 🔥🔥🔥 Hot Chilli

WHAT IS DRY AGED BEEF

Dry aging is elevating an already premium prime cut of beef to another level of superlative standard. It is the beef equivalent to caviar, a melt in your mouth sensation can only be achieved by dry aging.

WHY DO WE AGE BEEF?

The main three reasons for aging beef are;

1. To allow enzymes naturally present in the meat to break down the tough tissue tenderising texture.
2. To eliminate shrinkage during cooking process when the moisture escape from the beef.
3. It intensify the flavour as water are evaporated from the beef during the dry aging process. Only prime cuts such as sirloin or rib eye can be dry aged whereas other subprime cuts lack the natural property to benefit from this process. There are several method of mimicking the dry aged beef effect.

DIFFERENT AGING METHODS

Traditional dry aged is where prime cuts are hung in a temperature and humidity control room for several weeks. This tenderises the meat as well as intensifying the flavour further when moisture

evaporates. The dry aged method is costly with up to 50% of the beef being lost through evaporation and trimming. Unlike the wet aged counterpart, dry aged beef is not prone to shrinkage when being cooked. This makes the dry aged method the preferred choice when striding for quality.

Wet aged is the most common and economical way to tenderise beef. This method only tenderises the meat without intensifying the flavour. This is done by vacuum packing the beef in a plastic bag to maintain its moisture during the wet aging process. This method is opted to maximise the commercial yield volume. Wet aged beef lacks the intense flavour of dry aged and is prone to shrinkage during cooking making what seems value for money to be the total opposite.

Matured beef is similar to wet aged, this is normally done by dry aging the beef for a few days before vacuum pack for wet aging. Again this method cannot replicate the quality from traditional dry aged method. This is another commercial way to optimise volume as weight is the formula used to calculate profitability.

We believe once you understand the difference between these methods you will agree with us the traditional dry aged method is by far more superior quality and this is why we chose the dry aged method.





SK'S DRY AGED SCOTTISH HIGHLAND BEEF STEAK

SK's 28 days dry aged rib eye of beef steak comes from the Scottish Highland, the cows graze freely from spring to autumn on permanent pastures. During the winter months these cattle are fed on a combination of straw and fermented malt from the local whisky distillery. The local terrain of unspoilt grazing pastures and the winter diet of fermented malt gives this beef its natural flavour. Unlike traditional steaks, the quality of our dry aged beef steak is further refined by total trimming. A Japanese technique where most if not all the fat and sinew are removed, leaving with strips of well marbled beef steak, a must to experience the difference.

WHY FREE RANGE CHICKEN

How many of us ask where the chicken is from when buying it from eateries or food outlets. What are the differences between free range chicken compared to factory grown meat? Free range chicken is simply reared as prescribed by nature. The factory chicken is grown to produce cheap meat. To maximise the yield many of these birds live in a space no larger than a piece of A4 paper. The sole purpose is to reach the optimal slaughter weight at the fastest possible time. On average they gain as much as 60g each day, as a result many suffers from physical problems. As with things in life there is a price for everything. With this information we believe you will agree with our take on free range chicken.



WHAT IS 100% BELLOTA IBERICO JAMON (HAM)

Made with a breed of pig from the Spanish Iberian Peninsula which is prized for its unique marbling and flavour. It is the pork equivalent to the Kobe Wagyu beef, the world's most prized beef. They are reared in vast oak forest of Dehesa, where they roam freely foraging for their favourite feast of acorn. It is this special diet that gives this pork its unique marbling and health benefits.

The fat from the Ibérico Bellota pork contains nearly 60% of oleic acid (a mono-unsaturated fatty acid). Oleic acid is a good healthy fat, it helps to prevent heart disease and other related heart conditions. Many scientific studies have shown oleic acid increases the good (HDL) cholesterol and reducing the bad (LDL) cholesterol in our blood. A melt in your mouth sensation with a unique sublime flavour that is good for you, could you ask anything more.

THE FINALE

Dessert is the finale to a great meal, so irresistible and satisfying. We take pride in our inhouse artisan desserts, whether is casual or something special you know is made for you.



STARTERS & APPETISERS



Tataki Beef Sashimi

SUSHI - TATAKI SASHIMI

Subject to Availability

Tataki Beef Sashimi (Raw) (U)

Small **£26.95** Med **£29.95** Large **£36.95** XL **£39.95**

(Thinly sliced lightly seared dry aged rib eye of beef served with teriyaki soya sauce)

Japanese Cold Smoked Duck Seaweed Salad Wrap

Half **£20.95** Whole **£29.95**

(Boneless shredded fillet of salt smoked crispy duck served with hoi sin sauce, pancake and fresh seaweed salad)

Lobster Jus Prawn Sushi (U)

5pcs **£11.95** 7pcs **£13.95** 12pcs **£20.95**

14pcs **£22.95**

(Lobster Jus risotto sushi rice simply filled with prawns wrapped with seaweed served with wasabi soya sauce)

Dry Aged Beef Steak Sushi (U)

5pcs **£12.95** 7pcs **£14.95** 12pcs **£24.95**

14pcs **£26.95**

(Sushi rice filled with Osaka pepper dry aged beef wrapped in seaweed served with wasabi soya sauce)



Sushi



100% Bellota Iberico Ham

SPANISH HAM & DRY CURED BEEF

Subject to Availability

60 Months Dry Cured 100% Bellota Iberico Ham

Small **£20.95** Med **£29.95** Large **£39.95**

(100% Bellota Iberico ham dry cured for 5 years. Best serve in room temperature pair with quality red wine)

24 Months Dry Cured Spanish Beef

Small **£14.95** Med **£18.95** Large **£22.95**

(Dry cured for 24 months. Best serve in room temperature with bread and extra virgin olive oil)

SPANISH CLASSICS 🌶️

(WITH A JAPANESE TWIST)

*Sweet Sour Sauce / Hoi Sin Sauce

Subject to Availability

Garlic King Prawn Seaweed Salad

Small **£12.95** Med **£14.95** Large **£16.95**

(King prawn tossed in spicy garlic olive oil served with fresh seaweed salad)

Coulis Glazed Chorizo Seaweed Salad

Small **£9.95** Large **£14.95**

(Chorizo tossed in honey caramelised fruit coulis served with seaweed salad)

Chilli Coulis Glazed Chorizo Seaweed Salad

Small **£9.95** Large **£14.95**

(Chorizo tossed in chilli caramelised fruit coulis served with seaweed salad)

Artisan Serrano Ham Croquetas Seaweed Salad

3pcs **£5.95**

(Simply handmade with potato, milk, dry cured 16 months Serrano ham served with seaweed salad)

GYOZA & DUMPLINGS

*Sweet Sour Sauce / Sweet Chilli Sauce / Teriyaki Sauce
Hoi Sin Sauce / Seaweed Salad

Japanese Gyoza

5pcs **£6.95** 9pcs **£11.95** 12pcs **£15.95**

(Chicken and vegetable wrapped in Japanese gyoza pastry simply pan fried)

Contains **gluten, soy, sesame**

Artisan Steamed Siu Mai

4pcs **£8.95** 6pcs **£12.95** 8pcs **£16.95**

12pcs **£24.95**

(King prawn, chicken and Shiitake mushroom hand wrapped with pastry)

Contains **crustaceans**

Crispy Wan Ton

6pcs **£7.95** 10pcs **£12.95**

(Prawn, spring onion, Shiitake mushroom wrapped in thin pastry and pan fried)

Contains **crustaceans**

Sour Chilli Wan Ton 🌶️

6pcs **£7.95**

(Signature wan ton poached and drizzled with sour chilli teriyaki sauce)

Contains **prawn, egg & gluten**

Po Po Chicken 🌶️

Small **£9.95** Large **£11.95**

(Chicken lightly seasoned shallow pan fried drizzled with sweet chilli sauce)

Contains **egg, dairy & gluten**

Satay Chicken 🌶️

Small **£10.95** Large **£12.95**

(Chicken lightly seasoned shallow pan fried drizzled with spicy satay sauce)

Contains **egg, nuts, dairy, crustaceans & gluten**



Artisan Steamed Siu Mai



Japanese Gyoza

SALT & PEPPER SEAWEED SALAD 🌶️🌶️

*Sweet Sour Sauce / Sweet Chilli Sauce / Hoi Sin Sauce

Salt & Pepper Calamari Seaweed Salad

£13.95

(Spicy calamari with fresh seaweed salad)

Salt & Pepper Fish Seaweed Salad

£13.95

(Spicy catch of the day with fresh seaweed salad)

Salt & Pepper Siu Mai Seaweed Salad

4pcs **£10.95** 6pcs **£14.95** 9pcs **£20.95**

12pcs **£26.95**

(Spicy sui mai with fresh seaweed salad)

Contains **prawn, egg & gluten**

Salt & Pepper Gyoza Seaweed Salad

9pcs **£12.95** 12pcs **£16.95** 16pcs **£21.95**

22pcs **£26.95**

(Spicy Gyoza with fresh seaweed salad)

Fresh Seaweed Salad

(Vegan)

Small **£12.95** Med **£20.95** Large **£29.95**

(Sesame vinaigrette fresh seaweed salad)



Artisan Serrano Ham Croquetas

SIGNATURE SPRING ROLLS

(3 ROLLS)

*Sweet Sour Sauce / Sweet Chilli Sauce /
Teriyaki Sauce / Hoi Sin Sauce / Seaweed Salad

Chicken Spring Roll (W)

£6.95

(Chicken and vegetable lightly seasoned, wrapped in spring roll pastry and shallow pan fried)

Roast Pork & Caramelised Onion Roll (R)

£6.95

(Japanese Roast Pork folded in rice wine caramelised onion wrapped in pastry and shallow pan fried)

Crispy Duck Pancake Roll (R/SW)

£6.95

(Pulled crispy duck, julienne carrots, seasoned vermicelli wrapped in pastry and shallow pan fried)

Thai Roll (W / SW)

£6.95

(Chopped King Prawn, chicken infused with coriander wrapped in pastry and shallow pan fried)

Roasted Sesame Seed Roll (W)

£6.95

(Chopped King Prawn, chicken, Roasted Sesame Seed wrapped in pastry and shallow pan fried)

Combination Spring Rolls (W)

£6.95

(SK's Chicken Spring Roll, SK's Roasted Sesame Seed Roll and SK's Thai Spring Roll)

Vegetable Spring Roll (V) (W) (Vegan)

£6.95

(Seasonal vegetables lightly cooked in vegetable stock, wrapped in pastry and shallow pan fried)

Curry Vegetable Samosa (V) (W) (Vegan)

4pcs **£6.95**

(Seasonal vegetables, potato, spice and chilli folded with vegetable dashi)



Roast Pork & Caramelised Onion Rolls



Duck Spring Rolls

SIGNATURE BONELESS PORK STEAK RIBS

*Sweet Sour Sauce / Sweet Chilli Sauce /
Teriyaki Sauce / Seaweed Salad

Salt & Pepper Pork Steak Ribs** (W/B) 🌶️

Small **£10.95** Large **£14.95**

(Boneless pork steak ribs, spring Onion tossed with chilli garlic salt and a splash of chardonnay)

Pork Steak Rib in SK's Cantonese Sauce (W/B)

Small **£10.95** Large **£14.95**

(Boneless pork steak ribs Teppanyaki glazed with caramelised fruit coulis)

Osaka Pepper Glazed Pork Steak Ribs* (W/B)

Small **£10.95** Large **£14.95**

(Boneless pork steak ribs, spring onion Teppanyaki glazed with teriyaki black pepper sauce)

SIGNATURE SOUP

Thai Chilli Lime Soup **£5.95** 🌶️

(Chicken, pork, prawn & beansprout simmered with chilli lime broth)

Japanese Beef Steak Soup **£9.95**

(Strips of dry aged beef steak, garden Pak Choi simmered with Japanese beef pepper consommé)



Pork Steak Rib in SK's Cantonese Sauce

Chicken Sweet Corn Soup **£5.95**

(Diced chicken coarsely blended corn simmered with free range chicken broth)

Tofu Sweet Corn Soup (Vegan) **£5.95**

(Coarsely blended sweet corn, tofu simmered with vegetable broth)

*Suggested Condiment & Side Pairing



Sweet Corn Soup



Crispy Wontons



UNLESS STATED PRICE DOES NOT INCLUDE RICE OR NOODLES

Accompanying rice or noodles ordered with each main meal (excluding rice, noodle & pasta mains) will be charged at a preferential price, otherwise it will be charged at the full listed price.

RICE

Steamed Pearl Rice **£1.95**

Egg Fried Pearl Rice **£1.95**

Spicy Yakisoba Pearl Rice **£1.95**

NOODLES

Japanese Fresh Noodles

(Small) **£2.95** (Large) **£3.95**

Gluten Free Rice Noodles

(Small) **£3.95** (Large) **£4.95**

Spicy Yakisoba Noodles

(Small) **£5.95** (Large) **£6.95**

VEGETARIAN NOODLES

Japanese Fresh Noodles

(Small) **£3.95** (Large) **£4.95**

Gluten Free Rice Noodles

(Small) **£3.95** (Large) **£4.95**

Vegetarian Spicy Yakisoba Noodles

(Small) **£6.95** (Large) **£7.95**



VEGETARIAN, VEGAN, & PESCATARIAN



Sweet Corn Soup

STARTERS & APPETISERS

Tofu Sweet Corn Soup (Vegan)

£5.95

(Coarsely blended sweet corn, tofu simmered with vegetable broth)

Vegetable Spring Roll(V) (W) (Vegan)

£6.95

(Seasonal vegetables lightly cooked in vegetable stock, wrapped in pastry and shallow pan fried)

*Sweet & Sour Sauce

Curry Vegetable Samosa (Vegan) 🌶️

4 parcels £6.95

(Seasonal vegetables, potato, spice and chilli folded with vegetable dashi)

Contains **gluten**

Garlic King Prawn Seaweed Salad

(Pescatarian)

Small £12.95 Med £14.95 Large £16.95

(King prawn tossed in spicy garlic olive oil served with fresh seaweed salad)



Curry Vegetable Samosa



Spicy Chilli Tomato

SPANISH JAPANESE

*Seaweed Salad

Spicy Chilli Tomato (Vegan) 🌶️

Small £11.95 Large £14.95

(Tomato, tofu, mushroom, sautéed potato, onion Teppanyaki braised with shichimi chilli and garlic)

Tomato Garlic & Wine (Vegan)

Small £11.95 Large £14.95

(Tomato, Tofu, mushroom, sauteed potato, onion Teppanyaki braised with garlic and wine)



Vegan Napolitan Pasta

ITALIAN JAPANESE

*Seaweed Salad

Vegan Napolitan Pasta (Vegan) 🌶️

Med £14.95 Large £16.95

(Spaghetti, vegetable, onion, mushroom Teppanyaki tossed with shichimi chilli tomato salsa)

Osaka Pepper Vegetable Pasta (Vegan)

Med £14.95 Large £16.95

(Spaghetti, mushroom, vegetable, onion Teppanyaki tossed with teriyaki black pepper sauce)

FRENCH JAPANESE

*Seaweed Salad

Vegetarian Truffle Crème (Vegetarian)

Regular **£22.95** (Seasonal & Subject to Availability)
(Mushroom, onion, tofu Teppanyaki braised with truffle Jus and a dash of cream)

Mushroom Herbs Garlic & Wine (Vegan)

Small **£11.95** Large **£14.95**
(Mushroom, onion, potato, tofu Teppanyaki braised with black pepper, herbs, garlic and wine)

Tofu Ratatouille (Vegan) 🌶️

Small **£11.95** Large **£14.95**
(Tofu, aubergine, onion, mushroom, tomato Teppanyaki braised with garlic, wine and a mild chilli)



Mushroom Herbs Garlic & Wine

JAPANESE ASIAN

*Sweet Sour Sauce / Sweet Chilli Sauce / Hoi Sin Sauce /
Sauce / Seaweed Salad

Garlic Pepper Tofu (Vegan) 🌶️

Small **£11.95** Large **£14.95**
(Tofu, sautéed potato, seasonal vegetables Teppanyaki glazed with chilli garlic sauce)

Osaka Pepper Tofu (Vegan) 🌶️

Small **£11.95** Large **£14.95**
(Tofu, sautéed potato, seasonal vegetable Teppanyaki glazed with sweet black pepper sauce)

Vegan Chu Yin (Salt & Pepper) (Vegan) 🌶️🌶️

Small **£11.95** Large **£14.95**
(Mushroom, sautéed potato, tofu, onions Teppanyaki tossed with roasted chilli garlic salt and wine)

Chilli Garlic & Wine Tofu (Vegan) 🌶️

Small **£11.95** Large **£14.95**
(Seasonal Vegetable, tofu Teppanyaki glazed with Chilli Garlic & wine)

Teriyaki Tofu (Vegan) 🌶️

Small **£11.95** Large **£14.95**
(Tofu, sautéed potato, seasonal vegetable Teppanyaki glazed with sake wine teriyaki sauce)

Sour Chilli Tofu (Vegan) 🌶️🌶️

Small **£11.95** Large **£14.95**
(Seasonal vegetables, tofu Teppanyaki braised with sour chilli garlic sauce)



Garlic Pepper Tofu

CURRIES 🌶️🌶️

*Sweet Sour Sauce/ Sweet Chilli Sauce /Hoi Sin Sauce/
Seaweed Salad

Apple Jus Vegetable Curry (Vegan)

Small **£11.95** Large **£14.95**
(Seasonal vegetables, tofu, onion, sautéed potato braised with Japanese apple Jus curry)

Kokonattsu Vegetable Curry (Vegan)

Small **£11.95** Large **£14.95**
(Seasonal vegetables, tofu, caramelised onion, sautéed potato braised with Japanese coconut curry)

Vegetable Curry (Vegan)

Small **£11.95** Large **£14.95**
(Seasonal vegetables, tofu, sautéed potato braised with our signature Malaysian curry)
Contains **Gluten**

Vegetable Green Laksa Curry (Pescatarian)

Small **£11.95** Large **£14.95** (Contains Shrimp Paste)
(Seasonal vegetable, tofu, mushroom, sautéed potato, onion braised with Singaporean Laksa broth curry)

Vegetable Thai Red Curry (Pescatarian)

Small **£11.95** Large **£14.95** (Contains Shrimp Paste)
(Seasonal vegetable, tofu, mushroom, sautéed potato, onion braised with Penang Laksa broth curry)

CASHEW NUTS

*Sweet Sour Sauce / Sweet Chilli Sauce /
Hoi Sin Sauce / Seaweed Salad

Toban Vegetables (Vegan) 🌶️

Small **£11.95** Large **£14.95**
(Seasonal vegetables, tofu, cashew nuts Teppanyaki glazed with chilli bean sauce)
Contains **Gluten**



Yellow Bean Vegetables (Vegan)

Small **£11.95** Large **£14.95**

(Seasonal vegetables, tofu, cashew nuts
Teppanyaki glazed with sweet yellow bean Sauce)
Contains **Gluten**

Kung Bo Vegetables (Vegan) 🌶️

Small **£11.95** Large **£14.95**

(Seasonal vegetables, tofu, cashew nuts
Teppanyaki glazed with chilli caramelised sauce)
Contains **Gluten**

SPICY PEARL RICE 🌶️

*Sweet Sour Sauce / Sweet Chilli Sauce /
Hoi Sin Sauce / Seaweed Salad

Vegan Yakisoba Pearl Rice (Gluten Free / Vegan)

Small **£11.95** Med **£13.95** Large **£15.95**

(Pearl Rice, vegetables, tofu Teppanyaki tossed
with chilli garlic salt and wine)

JAPANESE UDON NOODLES

*Sweet Sour Sauce / Sweet Chilli Sauce /
Hoi Sin Sauce / Seaweed Salad

Osaka Pepper Vegan Udon Noodle 🌶️ (Vegan)

Med **£14.95** Large **£16.95**

(Fresh udon noodle, vegetables, tofu Teppanyaki
tossed with black pepper teriyaki sauce)

Teriyaki Vegan Udon Noodle (Vegan)

Med **£14.95** Large **£16.95**

(Fresh udon noodle, vegetables, tofu Teppanyaki
tossed with teriyaki soya sauce)

JAPANESE FRESH NOODLES

*Sweet Sour Sauce / Sweet Chilli Sauce / Hoi Sin Sauce /
Seaweed Salad

Vegetarian Yakisoba Noodle (Vegetarian) 🌶️🌶️

Small **£11.95** Med **£13.95** Large **£15.95**

(Fresh noodle, vegetables, tofu Teppanyaki tossed
with chilli garlic salt and wine)

Vegetables Stir Fried Noodle (Vegetarian)

Small **£11.95** Med **£13.95** Large **£15.95**

(Fresh noodle topped with Teppanyaki glazed tofu
and seasonal vegetables)

Vegetarian Singapore Sling (Vegetarian) 🌶️🌶️

Small **£14.95** Med **£16.95** Large **£18.95**

(Fresh noodle, tofu, vegetables, cashew-nut
Teppanyaki tossed with lemongrass chilli lime
spice)



VERMICELLI

(GLUTEN FREE NOODLES)

*Sweet Sour Sauce / Sweet Chilli Sauce / Hoi Sin Sauce /
Seaweed Salad

Vegan Yakisoba Vermicelli (Vegan) 🌶️🌶️

Small **£14.95** Med **£16.95**

(Gluten free rice noodle, tofu, vegetables
Teppanyaki tossed with chilli garlic salt and wine)

Vegetable Singapore Vermicelli 🌶️🌶️ (Pescatarian)

Small **£14.95** Med **£16.95**

(Gluten free rice noodle, tofu, vegetable,
cashew-nut Teppanyaki tossed with spice and chilli)
Contains **Shrimp Paste & Nuts**

Vegan Singapore Sling (Vegan) 🌶️🌶️

Small **£14.95** Med **£16.95**

(Gluten Free rice noodle, tofu, vegetables,
cashew-nut Teppanyaki tossed with lemongrass
chilli lime spice)

*Suggested Condiment & Side Pairing

SEAFOOD



Lobster Jus

LOBSTER

Signature Lobster (Advance Order)

Market Price

(Lobster, onions, Teppanyaki braised with lobster Jus and Sake ginger wine)

LOBSTER JUS

(LOBSTER BROTH REDUCTION, SAKE WINE
& A HINT OF GINGER)

*Teriyaki Soya Sauce / Fresh Seaweed Salad

Lobster Jus Scallop

Small **£29.95** Large **£39.95**

(Scallops, onions Teppanyaki glazed with our signature lobster Jus)

Lobster Jus King Prawn & Scallop

Small **£26.95** Large **£29.95**

(King prawns, scallops, onions Teppanyaki glazed with our signature lobster Jus)

Lobster Jus King Prawn

Small **£16.95** Large **£20.95**

(King prawns, onions Teppanyaki glazed with our signature lobster Jus)



Lobster Jus Scallops

JAPANESE ASIAN

*Sweet Sour Sauce / Sweet Chilli Sauce / Hoi Sin Sauce / Seaweed Salad

Teriyaki King Prawn (U)

Small **£13.95** Large **£16.95**

(King Prawn, onion Teppanyaki glazed with teriyaki sauce)

Osaka Pepper King Prawn (U) 🌶️

Small **£13.95** Large **£16.95**

(King Prawn, onion Teppanyaki glazed with teriyaki black pepper sauce)

Sake Wine Glazed King Prawn

Small **£13.95** Large **£16.95**

(King prawns, onions Teppanyaki glazed with sake ginger wine)

Korean Sweet Chilli Crispy King Prawn 🌶️

Small **£13.95** Large **£16.95**

(Gluten free crispy tempura king prawn Teppanyaki glazed with Korean sweet chilli garlic sauce)

Chilli Lime Crispy King Prawn 🌶️

Small **£13.95** Large **£16.95**

(Gluten free crispy tempura king prawn Teppanyaki glazed with chilli lime sauce)



Gambas Pil Pil

SPANISH JAPANESE

*Sweet Sour Sauce/ Sweet Chilli Sauce / Seaweed Salad

Gambas Pil Pil (Spanish Garlic Prawn) 🌶️

Small **£15.95** Large **£18.95**

(King prawn, garlic, olive oil Teppanyaki braised with Japanese shichimi chilli)

Spicy Chilli Tomato King Prawn 🌶️

Small **£14.95** Large **£17.95**

(King Prawn Teppanyaki braised with tomato, onion, garlic, wine and shichimi chilli)

Spicy Chilli Tomato Wild Seabass 🌶️

(May contain bones) Small **£18.95** Large **£26.95**

(Fillet of wild seabass Teppanyaki braised with tomato, onion, garlic, wine and shichimi chilli)



Teriyaki King Prawns

BRITISH JAPANESE

Salt & Pepper Fish and Chips 🌶️

£18.95

(Crispy catch of the day, fries Teppanyaki tossed with chilli garlic salt and wine)

JAPANESE TEMPURA SEABASS

Subject to Availability

*Teriyaki Soya Sauce / Fresh Seaweed Salad

Korean Crispy Sweet Chilli Wild Seabass 🌶️

Reg £22.95 Large £29.95

(Gluten free crispy tempura fillet of wild seabass Teppanyaki glazed with Korean sweet chilli garlic sauce)

May contain bones & traces of gluten

Japanese Sweet & Sour Wild Seabass

Reg £22.95 Large £29.95

(Gluten free crispy tempura fillet of wild seabass Teppanyaki glazed with sweet and sour sauce)

May contain bones & traces of gluten

Chilli Lime Crispy Wild Seabass 🌶️

Reg £22.95 Large £29.95

(Gluten free crispy tempura fillet of wild seabass Teppanyaki glazed with chilli lime sauce)

May contain bones & traces of gluten



Korean Crispy Sweet Chilli Seabass

JAPANESE ASIAN SEABASS

*Sweet Sour Sauce/ Sweet Chilli Sauce/ Seaweed Salad

Japanese Steamed Wild Seabass

Half £16.95 Whole £26.95

(Fillet of wild seabass steamed with tofu, julienne glass noodle and drizzled with teriyaki soya sauce)

May contain bones

Kokonattsu Curry Wild Seabass 🌶️

Half £18.95 Whole £26.95

(Fillet of wild seabass, sautéed potato, onion Teppanyaki braised with Japanese coconut curry)

May contain bones

Green Laksa Curry Wild Seabass 🌶️

Half £18.95 Whole £26.95

(Fillet of wild seabass, sautéed potato, onion Teppanyaki braised with Singaporean Laksa curry both)

Contains crustaceans. May contain bones



Laksa Curry Wild Seabass

JAPANESE RISOTTO

*Teriyaki Soya Sauce / Fresh Seaweed Salad

King Prawn Risotto

£16.95

(Japanese risotto topped with Teppanyaki glazed teriyaki king prawn)

*Suggested Condiment & Side Pairing



Spicy Chilli Tomato Wild Seabass

SPANISH JAPANESE MEAT - PRAWN - POULTRY



Spicy Chilli Tomato Beef Steak

TOMATO, GARLIC & WINE (TOMATO & GARLIC BRAISED WITH SAKE WINE)

*Teriyaki Soya Sauce / Fresh Seaweed Salad

Beef Steak Tomato Garlic & Wine

Small **£20.95** Large **£26.95**

(Seared strips of dry aged beef steak Teppanyaki braised with tomato, garlic and wine)

3 Amigos Tomato Garlic & Wine

Small **£14.95** Large **£17.95**

(Artisan fresh chorizo, King prawn, chicken Teppanyaki braised with tomato, garlic and wine)

King Prawn Tomato Garlic & Wine

Small **£14.95** Large **£17.95**

(King prawn Teppanyaki braised with cherry tomato, garlic and wine)

Chicken Tomato Garlic & Wine

Small **£12.95** Large **£15.95**

(Fillet of chicken Teppanyaki braised with cherry tomato, garlic and wine)



Spicy Chilli Tomato King Prawn

SPICY CHILLI TOMATO 🌶️

(TOMATO BRAISED WITH SPICY JAPANESE SHICHIMI CHILLI)

*Teriyaki Soya Sauce / Fresh Seaweed Salad

Spicy Chilli Tomato Beef Steak

Small **£20.95** Large **£26.95**

(Seared strips of dry aged beef steak Teppanyaki braised with tomato, garlic, wine and shichimi chilli)

Spicy Chilli 3 Amigos

Small **£14.95** Large **£17.95**

(Artisan fresh chorizo, King prawn, chicken Teppanyaki braised with tomato, garlic, wine and shichimi chilli)

Spicy Chilli Tomato King Prawn

Small **£14.95** Large **£17.95**

(King Prawn Teppanyaki braised with tomato, garlic, wine and shichimi chilli)

Spicy Chilli Tomato Chicken

Small **£12.95** Large **£15.95**

(Fillet of chicken Teppanyaki braised with tomato, garlic, wine and shichimi chilli)



Artisan Fresh Chorizo

ITALIAN JAPANESE MEAT - PRAWN - POULTRY

JAPANESE RISOTTO

(SLOWLY BRAISED WITH DASHI UNTIL DRY)

*Teriyaki Soya Sauce / Fresh Seaweed Salad

Beef Steak Risotto

Med **£22.95**

(Japanese risotto topped with Teppanyaki glazed black pepper teriyaki beef steak)

King Prawn Risotto

Med **£16.95**

(Japanese risotto topped with Teppanyaki glazed teriyaki king prawn)

BRITISH JAPANESE MEAT - PRAWN - POULTRY

BRITISH CLASSIC

*Sweet Chilli Sauce/Sweet & Sour Sauce/Seaweed Salad

One Pan All Day Breakfast

Med **£16.95** Large **£19.95**

(Artisan fresh chorizo, chicken, king prawn, potato, mushroom Teppanyaki tossed with free range egg)

Salt & Pepper Fish and Chips 🌶️

£18.95

(Crispy catch of the day, fries Teppanyaki tossed with chilli garlic salt and wine)

May contain bones



One Pan All Day Breakfast

SANDWICH

Osaka Pepper Beef Steak Sandwich 🌶️

Small **£20.95** Med **£26.95** Large **£29.95**

(Bread of the day filled with teriyaki black pepper glazed strips of dry aged beef steak and onion)



Japanese Katsu Sandwich



King Prawn Risotto

JAPANESE PASTA (JAPANESE TAKE ON PASTA)

*Teriyaki Soya Sauce / Fresh Seaweed Salad

Osaka Pepper Beef Steak Pasta

Med **£22.95** Large **£26.95**

(Strips of dry aged beef steak, spaghetti, onion Teppanyaki tossed with teriyaki black pepper sauce)

Lobster Jus King Prawn Pasta

Med **£18.95** Large **£22.95**

(King prawn, spaghetti Teppanyaki tossed with lobster Jus and sake wine)

Napolitan Pasta 🌶️

Med **£16.95** Large **£19.95**

(Artisan fresh chorizo, king prawn, chicken, spaghetti Teppanyaki tossed with shichimi chilli tomato salsa)

*Suggested Condiment & Side Pairing



Osaka Pepper Beef Steak Pasta

Katsu Chicken Sandwich

Small **£11.95** Med **£13.95** Large **£15.95**

(Bread of the day filled with Katsu chicken, seaweed salad, hoi sin and mayo)

Salt & Pepper Chicken Sandwich

Small **£10.95** Med **£12.95** Large **£14.95**

(Bread of the day filled with chilli garlic pepper chicken serve with sweet and sauce)

*Suggested Condiment & Side Pairing

FRENCH JAPANESE MEAT - PRAWN - POULTRY

FRENCH CLASSIC (WITH JAPANESE TWIST)

*Teriyaki Sauce / Fresh Seaweed Salad

Truffle Crème Beef Steak (Subject to availability)

Regular **£39.95**

(Strips of dry aged beef steak, mushroom Teppanyaki braised with truffle Jus and a dash of cream)

Dry Aged Beef Steak Bourguignon

Regular **£26.95** Extra Large **£39.95**

(Strips of dry aged beef steak, onion, mushroom, sauteed potato Teppanyaki glazed with rich red wine dashi Jus)

Truffle Crème Chicken (Subject to availability)

Regular **£22.95**

(Chicken, mushroom Teppanyaki braised with truffle Jus and a dash of cream)

Prawn Coq Au Vin

Small **£16.95** Large **£18.95**

(Fillet of chicken, king prawn, onion, mushroom, sauteed potato Teppanyaki glazed with rich red wine dashi Jus)

Coq Au Vin

Small **£14.95** Large **£16.95**

(Fillet of chicken, onion, mushroom, sauteed potato Teppanyaki glazed with rich red wine dashi Jus)

HERBS, GARLIC & WINE

(HERBS, BLACK PEPPER, GARLIC & WINE)

*Teriyaki Sauce / Fresh Seaweed Salad

Beef Steak Herbs Garlic & Wine

Small **£20.95** Large **£26.95**

(Seared strips of dry aged beef steak, mushroom Teppanyaki braised with black pepper, herbs, garlic and wine)



Luxury Beef Steak Bourguignon

King Prawn Herbs Garlic & Wine

Small **£14.95** Large **£17.95**

(King prawn, mushroom Teppanyaki braised with black pepper, herbs, garlic and wine)

Chicken Herbs Garlic & Wine

Small **£12.95** Large **£15.95**

(Chicken, mushroom, onion Teppanyaki braised with black pepper, herbs, garlic and wine)

*Suggested Condiment & Side Pairing



Spicy BBQ Beef Steak Sandwich

AMERICAN JAPANESE MEAT - PRAWN - POULTRY

*Spicy BBQ Sauce / Garlic Mayo / Fresh Seaweed Salad

Spicy BBQ Steak Sandwich

Regular **£20.95** Med **£26.95** Large **£29.95**

(Bread of the day filled with strips of dry aged beef steak glazed with spicy shichimi chilli BBQ sauce)

Spicy BBQ Baby Back Ribs

Full Rack **£20.95**

(Slow roast baby back ribs smothered in shichimi chilli BBQ sauce served with potato wedge)



Spicy BBQ Baby Back Ribs

Spicy BBQ Combo (Ribs & Chicken)

Half Rack **£20.95**

(Half rack slow roast BBQ baby back ribs & spicy BBQ crispy chicken served with potato wedge)

Spicy BBQ Crispy Chicken

Small **£12.95** Large **£15.95**

(Gluten free tempura coated strips of chicken glazed with spicy shichimi chilli BBQ sauce)

*Suggested Condiment & Side Pairing

KOREAN JAPANESE 🌶️ MEAT - PRAWN - POULTRY

*Teriyaki Sauce / Fresh Seaweed Salad

Korean Crispy Sweet Chilli Beef

Small **£20.95** Large **£26.95**

(Gluten free tempura coated strips of dry aged beef steak Teppanyaki glazed with garlic sweet chilli sauce)

Korean Crispy Sweet Chilli King Prawn

Small **£13.95** Large **£16.95**

(Gluten free tempura coated king prawn Teppanyaki glazed with sweet garlic chilli sauce)



Korean Crispy Sweet Chilli Chicken

Korean Crispy Sweet Chilli Chicken

Small **£11.95** Large **£14.95**

(Gluten free tempura coated strips of chicken Teppanyaki glazed with garlic sweet chilli sauce)

*Suggested Condiment & Side Pairing

JAPANESE ORIENTAL MEAT - PRAWN - POULTRY



Osaka Pepper Beef Steak

JAPANESE BEEF STEAK

(TRIMMED 28 DAYS DRY AGED RIB EYE BEEF STEAK)

*Fresh Seaweed Salad

Osaka Pepper Beef Steak 🌶️

Regular **£26.95** Extra Large **£39.95**

(Strips of dry aged beef steak, onions Teppanyaki braised with black pepper teriyaki sauce)

Cantonese Beef Steak

Regular **£26.95** Extra Large **£39.95**

(Strips of dry aged beef steak Teppanyaki glazed with our caramelised fruit coulis sauce)

Teriyaki Beef Steak

Regular **£26.95** Extra Large **£39.95**

(Strips of dry aged beef steak, onions Teppanyaki braised with teriyaki sauce)

Chu Yin Beef Steak (Salt & Pepper) 🌶️🌶️

Regular **£26.95** Extra Large **£39.95**

(Strips of dry aged beef steak, spring Onions Teppanyaki tossed with chilli garlic salt and wine)

Toban Beef Steak 🌶️

Regular **£26.95** Extra Large **£39.95**

(Strips of dry aged beef steak, cashew nut Teppanyaki braised with chilli bean sauce)



Chu Yin Beef Steak (Salt & Pepper)

Kung Bo Beef Steak 🌶️

Regular **£26.95** Extra Large **£39.95**

(Strips of dry aged beef steak, cashew nut Teppanyaki braised with caramelised sweet chilli sauce)

Beef Steak Cashew Nut Yellow Bean

Regular **£26.95** Extra Large **£39.95**

(Strips of dry aged beef steak, cashew nut Teppanyaki braised with caramelised yellow bean sauce)

Sake Wine Glazed Beef Steak

Regular **£26.95** Extra Large **£39.95**

(Strips of dry aged beef steak, onion Teppanyaki glazed with Sake ginger wine braised teriyaki sauce)

Crispy Sweet Chilli Beef Steak 🌶️

Regular **£20.95** Large **£26.95**

(Gluten free tempura coated strips of dry aged beef steak Teppanyaki glazed with our caramelised fruit coulis chilli sauce)

Beef Steak Black Bean Sauce

Regular **£20.95** Large **£26.95**

(Strips of dry aged beef steak, green pepper onion Teppanyaki braised with garlic black bean sauce)

Beef Steak Garlic Pepper Sauce 🌶️🌶️

Regular **£20.95** Large **£26.95**

(Strips of dry aged beef steak, sautéed potato, mushroom Teppanyaki braised with chilli garlic sauce)

Beef Steak Mushroom Stir Fry

Regular **£20.95** Large **£26.95**

(Strips of dry aged beef steak, mushroom Teppanyaki braised with beef jus)

Wandering Dragon 🌶️

Regular **£15.95** Large **£18.95**

(Dry aged beef steak, King Prawn, Chicken, green pepper, onion Teppanyaki braised with chilli garlic black bean sauce)

JAPANESE CRISPY DUCK

(SUBJECT TO AVAILABILITY)

*Fresh Seaweed Salad

Chilli Lime Crispy Duck 🌶️

Half **£22.95**

(Fillet of braised crispy duck glazed with chilli lime sauce)

Red Wine Crispy Duck

Half **£22.95**

(Fillet of braised crispy duck glazed with rich red wine dashi Jus)

Sake Wine Citrus Crispy Duck

Half **£22.95**

(Fillet of braised crispy duck glazed with sake wine citrus orange sauce)



Chilli Lime Crispy Duck

CITRUS & WINE GLAZE

(SUBJECT TO AVAILABILITY)

*Fresh Seaweed Salad

Sake Wine Lemon Citrus Chicken

Small **£12.95** Large **£15.95**

(Fillet of lightly coated chicken Teppanyaki glazed with sake wine braised lemon citrus sauce)

Sake Wine Orange Citrus Glazed Chicken

Small **£12.95** Large **£15.95**

(Fillet of lightly coated chicken Teppanyaki glazed with sake wine braised orange citrus sauce)



Sake Wine Citrus Glazed Chicken



Singapore Club

JAPANESE PEARL RICE MEAT - PRAWN - POULTRY

YAKISOBA PEARL RICE (SPICY CHILLI GARLIC PEARL RICE)

*Sweet & Sour Sauce / Teriyaki Sauce / Seaweed Salad

Dry Aged Beef Steak Yakisoba Pearl Rice Med **£22.95** Large **£26.95**

(Spicy chilli garlic pearl rice topped with strips of dry aged beef steak Teppanyaki tossed with chilli garlic and wine)

King Prawn Yakisoba Pearl Rice Small **£11.95** Med **£13.95** Large **£15.95**

(Spicy Pearl Rice topped with Teppanyaki tossed king prawn in chilli garlic and wine)

Combination Yakisoba Pearl Rice Small **£11.95** Med **£13.95** Large **£15.95**

(Spicy chilli pearl rice topped with Teppanyaki tossed chicken & King Prawn with chilli garlic and wine)

Chicken Yakisoba Pearl Rice Small **£9.95** Med **£11.95** Large **£13.95**

(Spicy chilli pearl rice topped with Teppanyaki tossed chicken with chilli garlic and wine)

Vegetarian Yakisoba Pearl Rice (Vegan) Small **£11.95** Med **£13.95** Large **£15.95**

(Pearl Rice, vegetables, tofu Teppanyaki tossed with chilli garlic salt and wine)

JAPANESE PEARL RICE

*Sweet & Sour Sauce / Sweet Chilli Sauce /
Teriyaki Sauce / Seaweed Salad

Tokyo Rock

Small **£12.95** Med **£14.95** Large **£16.95**

(Egg pearl rice topped with Teppanyaki glazed artisan chorizo, king prawn, chicken with spicy sweet chilli sauce)

Singapore Sling (Rice)

Small **£12.95** Med **£14.95** Large **£16.95**

(Artisan chorizo, King prawn, chicken, pearl rice, beansprout Teppanyaki tossed with lemongrass & sweet chilli lime)

Singapore Club

Small **£12.95** Med **£14.95** Large **£16.95**

(Pearl rice, artisan chorizo, king prawn, chicken, beansprout and spicy chilli Teppanyaki tossed with sake wine)

Japanese King Prawn Fried Rice

Small **£10.95** Med **£12.95** Large **£14.95**

(Egg fried pearl rice topped with King Prawn Teppanyaki glazed with Teriyaki soya sauce)

Spicy King Prawn Fried Rice

Small **£10.95** Med **£12.95** Large **£14.95**

(Egg fried pearl rice topped with King Prawn Teppanyaki glazed with Teriyaki chilli soya sauce)

Japanese Chicken Fried Rice

Small **£9.95** Med **£11.95** Large **£13.95**

(Egg fried pearl rice topped with chicken Teppanyaki glazed with Teriyaki soya sauce)

Spicy Chicken Fried Rice

Small **£9.95** Med **£11.95** Large **£13.95**

(Egg fried Pearl Rice topped with chicken Teppanyaki glazed with Teriyaki chilli soya sauce)

*Suggested Condiment & Side Pairing



Singapore Sling (Rice)

JAPANESE FRESH NOODLES MEAT - PRAWN - POULTRY



Chilli Lime Ramen

LAKSA RAMEN / RICE NOODLES 🌶️ (RAMEN OR RICE NOODLE WITH BROTH)

*Fresh Seaweed Salad

Green Laksa Beef Steak Vermicelli

£24.95 (Contains **crustaceans**)

(Gluten free rice noodle, beansprout infused with dry aged beef steak Laksa broth curry)

Green Laksa King Prawn Vermicelli

£18.95 (Contains **crustaceans**)

(Gluten free rice noodle, beansprout infused with king prawn Laksa broth curry)

Green Laksa Combination Vermicelli

£18.95 (Contains **crustaceans**)

(Gluten free rice noodle, beansprout infused with king prawn & chicken Laksa broth curry)

Combination Chilli Lime Vermicelli*

£18.95

(Gluten free rice noodle, beansprout, king prawn, chicken infused with chilli lime broth)



Green Laksa King Prawn Ramen

Green Laksa Beef Steak Ramen*

£24.95 (Contains **crustaceans**)

(Ramen noodle, beansprout infused with dry aged beef steak Laksa broth curry)

Green Laksa King Prawn Ramen*

£18.95 (Contains **crustaceans**)

(Ramen noodle, beansprout infused with king prawn Laksa broth curry)

Green Laksa Combination Ramen*

£18.95 (Contains **crustaceans**)

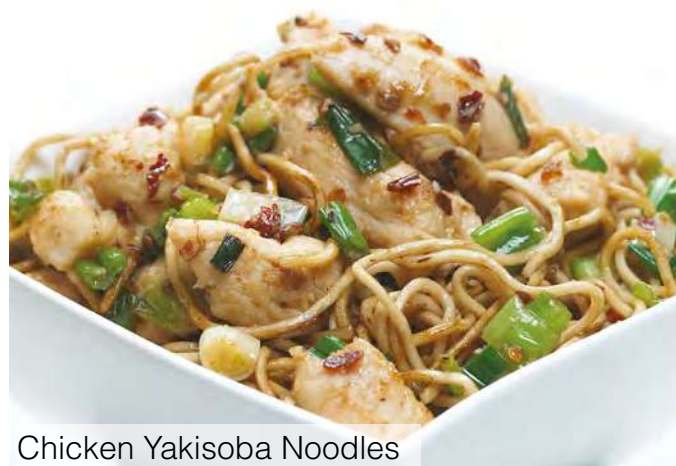
(Ramen noodle, beansprout infused with king prawn & chicken Laksa broth curry)

Combination Chilli Lime Ramen*

£18.95

(Ramen noodle, beansprout, king prawn, chicken infused with chilli lime broth)

*(Contains **crustaceans**)



Chicken Yakisoba Noodles

SPICY YAKISOBA NOODLES

(SPICY CHILLI GARLIC NOODLE) 🌶️

*Sweet & Sour Sauce / Fresh Seaweed Salad

Chicken Yakisoba Noodle

Small **£9.95** Med **£11.95** Large **£13.95**

(Fresh Japanese noodle, chicken, bean sprouts Teppanyaki tossed with chilli garlic and wine)

Pork Steak Rib Yakisoba Noodle

Small **£9.95** Med **£10.95** Large **£12.95**

(Fresh Japanese noodle, pork steak, bean sprouts Teppanyaki tossed with chilli garlic and wine)

King Prawn Yakisoba Noodle

Small **£10.95** Med **£12.95** Large **£14.95**

(Fresh noodle, king prawn, bean sprouts Teppanyaki tossed with chilli garlic and wine)

Combination Yakisoba Noodle

Small **£10.95** Med **£12.95** Large **£14.95**

(Fresh noodle, king prawn, chicken, bean sprouts Teppanyaki tossed with chilli garlic and wine)



Singapore Sling (Noodles)

GLUTEN FREE NOODLES 🌶️ (RICE NOODLES)

*Sweet & Sour Sauce / Seaweed Salad

Chicken Yakisoba Vermicelli

Small **£12.95** Med **£14.95** Large **£16.95**
(Rice noodle, chicken, onion, bean sprouts
Teppanyaki tossed with chilli garlic and wine)

Pork Steak Rib Yakisoba Vermicelli

Small **£12.95** Med **£14.95** Large **£16.95**
(Rice noodle, pork steak, onion, bean sprouts
Teppanyaki tossed with chilli garlic and wine)

King Prawn Yakisoba Vermicelli

Small **£14.95** Med **£16.95** Large **£18.95**
(Rice noodle, king prawn, onion, bean sprouts
Teppanyaki tossed with chilli garlic and wine)

Combination Yakisoba Vermicelli

Small **£14.95** Med **£16.95** Large **£18.95**
(Rice noodle, king prawn, chicken, onion, bean
sprouts Teppanyaki tossed with chilli garlic and
wine)

Singapore Sling (Vermicelli)

Small **£14.95** Med **£16.95** Large **£18.95**
(Artisan chorizo, King prawn, chicken, rice noodle,
beansprout Teppanyaki tossed with lemongrass &
sweet chilli lime)



Spicy Yakisoba Vermicelli

STIR FRY FRESH NOODLES

*Sweet & Sour Sauce / Sweet Chilli Sauce /
Teriyaki Sauce / Seaweed Salad

Stir Fry Beef Steak Noodle

Med **£22.95** Large **£24.95**
(Fresh noodle topped with Teppanyaki glazed
strips of dry aged beef steak and vegetables in
teriyaki sauce)

Shanghai Stir Fry Noodle

Small **£9.95** Med **£11.95** Large **£13.95**
(Spicy Chilli noodle topped with teriyaki pork and
crispy sweet chilli chicken)

Teppanyaki Chicken Noodle (Dry)

Small **£9.95** Med **£11.95** Large **£13.95**
(Noodle, chicken, beansprout Teppanyaki tossed
with sake wine)

Teriyaki Chicken Noodle (Wet)

Small **£9.95** Med **£11.95** Large **£13.95**
(Fresh noodle topped with Teppanyaki glazed
chicken and vegetable in teriyaki sauce)

Singapore Sling (Noodle) 🌶️

Small **£12.95** Med **£14.95** Large **£16.95**
(Artisan chorizo, King prawn, chicken, fresh
noodle, beansprout Teppanyaki tossed with
lemongrass & sweet chilli lime)

Singapore Noodle 🌶️

Small **£9.95** Med **£11.95** Large **£13.95**
(Noodle, chicken, prawns, pork, beans sprout,
spices Teppanyaki tossed and topped with crispy
sweet chilli chicken)

Contains **crustaceans, soy & nuts**

Singapore Vermicelli 🌶️

Small **£9.95** Med **£11.95** Large **£13.95**
(Rice noodle, chicken, prawns, pork, beans
sprouts, spices Teppanyaki tossed and topped
with crispy sweet chilli chicken)

Contains **crustaceans, soy & nuts**



Teppanyaki Chicken Noodles



Teriyaki Beef Steak Udon Noodles

FRESH UDON NOODLES (THICK JAPANESE NOODLES)

*Teriyaki Sauce / Fresh Seaweed Salad

Teriyaki Beef Steak Udon Noodle

Med **£22.95** Large **£24.95**

(Udon noodle, strips of dry aged beef steak, beans sprout Teppanyaki tossed with teriyaki sauce)

Osaka Pepper Beef Steak Udon Noodle

Med **£22.95** Large **£24.95**

(Udon noodle, strips of dry aged beef steak, beans sprout Teppanyaki tossed with black pepper teriyaki sauce)

Osaka Combination Udon Noodle

Med **£14.95** Large **£16.95**

(Udon noodle, king prawn, chicken, beans sprout, Teppanyaki tossed with black pepper teriyaki sauce)

*Suggested Condiment & Side Pairing

SIGNATURE CURRIES MEAT - PRAWN - POULTRY

GREEN LAKSA CURRY 🌶️ (SINGAPORE VERSION)

*Fresh Seaweed Salad

Dry Aged Beef Steak Green Laska Curry**

Small **£20.95** Large **£26.95**

(Strips of dry aged beef steak, sautéed potato, onion Teppanyaki braised with Singaporean Laksa broth curry)

Wild Seabass Green Laska Curry**

Small **£18.95** Large **£26.95**

(Fillet of wild seabass, sautéed potato, onion Teppanyaki braised with Singaporean Laksa broth curry)

May contain **bones**

Braised Duck Green Laksa Curry**

£22.95

(Fillet of braised crispy duck, sautéed potato, onion Teppanyaki braised with Singaporean Laksa broth curry)

King Prawn Green Laksa Curry**

Small **£13.95** Large **£16.95**

(King Prawn, sautéed potato, onion Teppanyaki braised with Singaporean Laksa broth curry).

Chicken Green Laksa Curry**

Small **£11.95** Large **£14.95**

(Chicken, sautéed potato, onion Teppanyaki braised with Singaporean Laksa broth curry).



Braised Duck Red Laksa Curry

RED LAKSA CURRY 🌶️ (PENANG VERSION)

*Fresh Seaweed Salad

Dry Aged Beef Steak Red Laska Curry**

Small **£20.95** Large **£26.95**

(Strips of dry aged beef steak, sautéed potato, onion Teppanyaki braised with Penang Laksa broth curry)

Wild Seabass Red Laksa Curry**

Small **£18.95** Large **£26.95**

(Fillet of wild seabass, sautéed potato, onion Teppanyaki braised with Penang Laksa broth curry)

May contain **bones**

Braised Duck Red Laksa Curry**

£22.95

(Fillet of braised crispy duck, sautéed potato, onion Teppanyaki braised with Penang Laksa broth curry)

King Prawn Red Laksa Curry**

Small **£13.95** Large **£16.95**

(King Prawn, sautéed potato, onion Teppanyaki braised with Singaporean Laksa broth curry)

Chicken Red Laksa Curry**

Small **£11.95** Large **£14.95**

(Chicken, sautéed potato, onion Teppanyaki braised with Singaporean Laksa broth curry)

Contains **crustaceans



Apple Jus Katsu Curry

JAPANESE KATSU CURRY 🍷

(CONTAINS GLUTEN)

*Fresh Seaweed Salad

Apple Jus Katsu Fish Curry

Small **£14.95** Large **£18.95**

(Crispy coated catch of day drizzled with our signature apple Jus curry)

May contain bones

Apple Jus Katsu Chicken Curry

Small **£11.95** Large **£14.95**

(Crispy coated fillet of chicken drizzled with our signature apple Jus curry)

JAPANESE APPLE JUS CURRY 🍷

(A REFRESHING APPLE CIDER DASHI CURRY - GLUTEN FREE)

*Fresh Seaweed Salad

Dry Aged Beef Steak Apple Jus Curry

Small **£20.95** Large **£26.95**

(Strips of dry aged beef steak, onion, sautéed potato Teppanyaki braised with apple Jus curry)

Apple Jus Curry King Prawn

Small **£13.95** Large **£16.95**

(King Prawn, onion, sautéed potato Teppanyaki braised with apple Jus curry)



Malaysian Dry Aged Beef Steak Curry

Apple Jus Curry Chicken

Small **£10.95** Large **£13.95**

(Chicken, caramelised onion, sautéed potato Teppanyaki braised with apple Jus curry)

JAPANESE KOKONATTSU CURRY 🍷

(AROMATIC COCONUT CURRY - GLUTEN FREE)

*Fresh Seaweed Salad

Kokonattsu Dry Aged Beef Steak Curry

Small **£20.95** Large **£26.95**

(Strips of dry aged beef steak, caramelised onion, sautéed potato Teppanyaki braised with coconut curry)

Kokonattsu Curry Wild Seabass

Small **£18.95** Large **£26.95**

(Fillet of wild seabass, sautéed potato, onion Teppanyaki braised with Japanese coconut curry)

May contain bones

Kokoattsu Curry King Prawn

Small **£13.95** Large **£16.95**

(King Prawn, caramelised onion, sautéed potato Teppanyaki braised with coconut curry)

Kokonattsu Curry Chicken

Small **£10.95** Large **£13.95**

(Chicken, caramelised onion, sautéed potato Teppanyaki braised with coconut curry)



Coronation Chicken Curry

CLASSIC CORONATION CURRY 🍷

*Fresh Seaweed Salad

Coronation King Prawn Curry

Small **£13.95** Large **£16.95**

(King prawn, sautéed potato, onion Teppanyaki braised with mild creamy curry)

Contains **dairy**

Coronation Chicken Curry

Small **£10.95** Large **£13.95**

(Fillet of chicken, sautéed potato, onion Teppanyaki braised with mild creamy curry)

Contains **dairy**

SIGNATURE MALAYSIAN CURRY 🌶️

(CONTAINS GLUTEN)

*Fresh Seaweed Salad

Dry Aged Beef Steak Curry

Small **£20.95** Large **£26.95**

(Strips of dry aged beef steak, onion, sautéed potato Teppanyaki braised with our signature curry)

King Prawn Curry

Small **£13.95** Large **£16.95**

(King Prawn, onion, sautéed potato Teppanyaki braised with our signature curry)

Chicken Curry

Small **£10.95** Large **£13.95**

(Chicken, onion, sautéed potato Teppanyaki braised with our signature curry)

*Suggested Condiment & Side Pairing

SIGNATURE CLASSICS MEAT - PRAWN - POULTRY

JAPANESE CLASSIC

*Fresh Seaweed Salad

Osaka Pepper Chicken 🌶️

Small **£10.95** Large **£13.95**

(Chicken, onions Teppanyaki braised with sake wine black pepper teriyaki sauce)

Teriyaki Chicken

Small **£10.95** Large **£13.95**

(Chicken, onions Teppanyaki braised with sake wine Teriyaki sauce)



Japanese Sweet & Sour Chicken



Crispy Sweet Chilli Chicken

JAPANESE SWEET & SOUR

(GLUTEN FREE CRISPY TEMPURA)

*Teriyaki Soy Sauce / Fresh Seaweed Salad

Japanese Sweet & Sour King Prawn

Small **£13.95** Large **£16.95**

(Gluten free tempura King Prawn, pineapple Teppanyaki glazed with Sweet & Sour Sauce)

Japanese Sweet & Sour Chicken

Small **£10.95** Large **£13.95**

(Gluten free tempura chicken, pineapple Teppanyaki tossed glazed with Sweet & Sour sauce)

SWEET & SOUR

(UNBATTERED)

*Teriyaki Soy Sauce / Fresh Seaweed Salad

Sweet & Sour 3 Amigos

Small **£13.95** Large **£16.95**

(Artisan chorizo, chicken, king prawn and pineapple Teppanyaki glazed with sweet & sour sauce)

Sweet & Sour King Prawn

Small **£13.95** Large **£16.95**

(King Prawn, pineapple Teppanyaki glazed sweet & sour sauce)

Sweet & Sour Chicken

Small **£12.95** Large **£15.95**

(Chicken, pineapple Teppanyaki glazed with sweet & sour sauce)

CHILLI GARLIC & WINE 🌶️

*Teriyaki Soy Sauce / Fresh Seaweed Salad

King Prawn Chilli Garlic & Wine

Small **£12.95** Large **£15.95**

(King Prawn, onions, bamboo shoot Teppanyaki glazed with Chilli Garlic wine)

Chicken Chilli Garlic & Wine

Small **£10.95** Large **£13.95**

(Chicken, onions, bamboo shoot Teppanyaki glazed with Chilli Garlic wine)



King Prawn Sour Chilli

SOUR CHILLI **(SICHUAN)**

*Teriyaki Soy Sauce / Fresh Seaweed Salad

King Prawn Sour Chilli

Small **£12.95** Large **£15.95**

(King Prawn, onions, bamboo shoot Teppanyaki glazed with sour chilli garlic sauce)

Chicken Sour Chilli

Small **£10.95** Large **£13.95**

(Chicken, onions, bamboo shoot Teppanyaki glazed with sour chilli garlic sauce)

TOBAN SAUCE

*Teriyaki Soy Sauce / Fresh Seaweed Salad

Toban 3 Amigos**

Small **£13.95** Large **£16.95**

(Artisan chorizo, chicken, king prawn cashew nut Teppanyaki glazed with chilli bean sauce)

Toban King Prawn**

Small **£13.95** Large **£16.95**

(King Prawn, cashew nuts Teppanyaki glazed with chilli bean sauce)

Toban Combination**

Small **£13.95** Large **£16.95**

(King Prawn, chicken, cashew nuts Teppanyaki glazed with chilli bean sauce)



Toban Chicken

Toban Chicken**

Small **£10.95** Large **£13.95**

(Chicken, cashew nuts Teppanyaki glazed with chilli bean sauce)

YELLOW BEAN SAUCE

*Teriyaki Soy Sauce / Fresh Seaweed Salad

3 Amigos Cashew Nut Yellow Bean Sauce**

Small **£13.95** Large **£16.95**

(Artisan chorizo, chicken, king prawn cashew nut Teppanyaki glazed with yellow bean sauce)

King Prawn Cashewnut Yellow Bean Sauce**

Small **£13.95** Large **£16.95**

(King Prawn, cashew nuts Teppanyaki glazed with yellow bean sauce)

Chicken Cashewnut Yellow Bean Sauce**

Small **£10.95** Large **£13.95**

(Chicken, cashew nuts Teppanyaki glazed with yellow bean sauce)



Kung Bo Chicken

KUNG BO

*Teriyaki Soy Sauce / Fresh Seaweed Salad

Kung Bo 3 Amigos**

Small **£13.95** Large **£16.95**

(Artisan chorizo, chicken, king prawn cashew nut Teppanyaki glazed with caramelised chilli sauce)

Kung Bo King Prawn**

Small **£13.95** Large **£16.95**

(King prawn, cashew nuts Teppanyaki glazed with caramelised chilli sauce)

Kung Bo Chicken**

Small **£10.95** Large **£13.95**

(Chicken, cashew nuts Teppanyaki glazed with caramelised chilli sauce)

Contains **cashew nuts



Chu Yin King Prawn (Salt & Pepper)

CHU YIN (SALT & PEPPER)

*Sweet & Sour Sauce / Fresh Seaweed Salad

Chu Yin Combination

Small **£13.95** Large **£16.95**

(King Prawn, chicken, spring onions Teppanyaki tossed with chilli garlic salt and wine)

Chu Yin King Prawn

Small **£13.95** Large **£16.95**

(King Prawn, Spring Onions Teppanyaki tossed with chilli garlic salt and wine)

Crispy Chu Yin King Prawn (Gluten Free)

Small **£14.95** Large **£17.95**

(Gluten free Crispy King Prawn, Spring Onions Teppanyaki tossed with chilli garlic salt and wine)

Chu Yin Chicken

Small **£12.95** Large **£15.95**

(Chicken, Spring Onions Teppanyaki tossed with chilli garlic salt and wine)

Crispy Chu Yin Chicken (Gluten Free)

Small **£11.95** Large **£14.95**

(Gluten free Crispy Chicken, Spring Onions Teppanyaki tossed with chilli garlic salt and wine)

CANTONESE SAUCE (GLUTEN FREE)

*Teriyaki Soy Sauce / Fresh Seaweed Salad

Cantonese 3 Amigos

Small **£13.95** Large **£16.95**

(Artisan chorizo, chicken and king prawn Teppanyaki glazed with caramelised fruit coulis)

Cantonese King Prawn

Small **£13.95** Large **£16.95**

(King prawn, onion Teppanyaki glazed with caramelised fruit coulis)

Crispy Cantonese King Prawn

Small **£13.95** Large **£16.95**

(Gluten free tempura King Prawn Teppanyaki glazed with caramelised fruit coulis)

Cantonese Chicken

Small **£12.95** Large **£15.95**

(Chicken Teppanyaki glazed with caramelised fruit coulis)

Crispy Cantonese Chicken

Small **£10.95** Large **£13.95**

(Gluten free tempura Chicken Teppanyaki glazed with caramelised fruit coulis)

CRISPY SWEET CHILLI (GLUTEN FREE)

*Teriyaki Soy Sauce / Fresh Seaweed Salad

Crispy Sweet Chilli King Prawn

Small **£13.95** Large **£16.95**

(Gluten free tempura King Prawn Teppanyaki glazed with caramelised spicy fruit coulis)

Shredded Chicken with Sweet Chilli Sauce

Small **£10.95** Large **£13.95**

(Gluten free tempura chicken Teppanyaki glazed with chilli sweet & sour sauce)

Crispy Sweet Chilli Chicken

Small **£10.95** Large **£13.95**

(Gluten free tempura chicken Teppanyaki glazed with caramelised spicy fruit coulis)

GARLIC PEPPER SAUCE

*Fresh Seaweed Salad

King Prawn Garlic Pepper Sauce

Small **£13.95** Large **£16.95**

(King Prawn, sautéed potato, mushroom Teppanyaki braised with chilli garlic sauce)

Chicken Garlic Pepper Sauce

Small **£10.95** Large **£13.95**

(Chicken, sautéed potato, mushroom Teppanyaki braised with chilli garlic sauce)

MUSHROOM STIR FRY

*Fresh Seaweed Salad

King Prawn Mushroom Stir Fry

Small **£13.95** Large **£16.95**

(King Prawn, mushroom Teppanyaki braised with teriyaki sauce)

Chicken Mushroom Stir Fry

Small **£10.95** Large **£13.95**

(Chicken, mushroom Teppanyaki braised with teriyaki sauce)

*Suggested Condiment & Side Pairing

SIDES



Signature Chilli Wedges

*Sweet & Sour Sauce / Sweet Chilli Sauce /
Teriyaki Soy Sauce / Seaweed Salad

Divorced Potatoes Bravas (Vegetarian) 🌶️

Med **£6.95** Large **£7.95**

(Seasoned potato wedges one side drizzled with spicy BBQ tomato salsa and the other with garlic mayo)

Spicy Chorizo & Potato Salad 🌶️

Med **£9.95** Large **£11.95**

(Potato, chorizo tossed with caramelised garlic drizzled with spicy BBQ tomato salsa)

Signature Chilli Fries 🌶️🌶️

Med **£5.95** Large **£6.95**

(French fries Teppanyaki tossed with chilli garlic salt and finished with a splash of chardonnay)

Vegetarian Signature Chilli Fries 🌶️🌶️

Med **£6.95** Large **£7.95**

(French fries Teppanyaki tossed with vegetarian chilli garlic salt and finished with a splash of chardonnay)

Signature Chilli Wedges 🌶️🌶️

Med **£6.95** Large **£7.95**

(French fries Teppanyaki tossed with chilli garlic salt and finished with a splash of chardonnay)

Vegetarian Signature Chilli Wedges 🌶️🌶️

Med **£6.95** Large **£7.95**

(French fries Teppanyaki tossed with vegetarian chilli garlic salt and finished with a splash of chardonnay)

Garlic Pepper Sautéed Potato 🌶️🌶️

£9.95

(Sautéed potato & mushroom Teppanyaki braised with chilli garlic pepper sauce)

Teriyaki mixed Vegetable

£10.95

(Seasonal vegetable, Pak Choi Teppanyaki glazed with Teriyaki sauce)

Japanese Fresh Noodles

£6.95

(Fresh Japanese noodles and beans sprouts Teppanyaki tossed with teriyaki soya sauce)

Spicy Yakisoba Noodle 🌶️🌶️

£8.95

(Fresh noodles, beans sprout Teppanyaki tossed with chilli garlic salt and wine)

Vegetarian Spicy Yakisoba Noodle 🌶️🌶️

£9.95

(Fresh noodles, beans sprout Teppanyaki tossed with chilli garlic salt and wine)

Japanese Steamed Pearl Rice

£3.95

(Japanese pearl rice simply steamed to capture its natural flavour)

Japanese Egg Fried Pearl Rice

£3.95

(Egg, pearl rice Teppanyaki tossed with soya sauce)

Japanese Spicy Yakisoba Pearl Rice 🌶️

£4.95

(Japanese pearl rice Teppanyaki infused with spicy chilli garlic)

Prawn Crackers

Regular **£2.95** Large **£3.95** Extra Large **£4.95**

French Fries

Med **£2.95** Large **£3.95**

*Suggested Condiment & Side Pairing



Spicy Yakisoba Noodles

DESSERTS



Japanese Fresh Fruit Cake

CELEBRATORY CAKES (ADVANCE ORDER)

Japanese Fresh Fruit Cake

Small **£49.95** Large **£59.95**

(A cornucopia of fresh seasonal fruits paired with ethereal texture Génoise sponge layered with liquored cream)

Salted Caramel Cheesecake

Small **£29.95** Large **£39.95**

(Buttered crumble layered with vanilla cream cheese drizzled with salted caramel sauce)

Matcha Cheesecake (Japanese Green Tea)

Small **£29.95** Large **£39.95**

(Buttered crumble layered with Japanese vanilla green tea cream cheese and sprinkle with shaved chocolate)

Chocolate Cheesecake

Small **£29.95** Large **£39.95**

(Buttered crumble layered with chocolate cream cheese and sprinkle with shaved chocolate)

Baileys Chocolate Cheesecake

Small **£29.95** Large **£39.95**

(Buttered crumble layered with Irish liquor infused chocolate cream cheese and drizzled with liquor chocolate)

Mocha Cheesecake (Coffee & Chocolate)

Small **£29.95** Large **£39.95**

(Buttered crumble layered with coffee chocolate cream cheese and sprinkle with shaved chocolate)

SIGNATURE TREATS

Artisan Macaroons (Gluten Free)

6pcs **£8.95** 12pcs **£16.95**

(Raspberry, Strawberry, Salted Caramel, Baileys Chocolate, Mint Chocolate, Vanilla, Chocolate Orange, Mango)

Artisan Pineapple Short Cake

3pcs **£6.95** 6pcs **£11.95** 9pcs **£16.95**

12pcs **£20.95**

(Fresh pineapple caramelised with premium Sauternes wine baked with encrust short bread)

Triple Chocolate Brownies

Each **£3.95** 2pcs **£6.95** 3pcs **£9.95**

(Traditional chocolate brownies made with triple chocolate for that extra luxurious texture)

Vanilla Chocolate Brownies

Each **£3.95** 2pcs **£6.95** 3pcs **£9.95**

(Vanilla brownie made with white chocolate, vanilla beans and coco butter)

Upside Down Salted Caramel Cheesecake

Each **£5.95** 2pcs **£9.95** 3pcs **£12.95**

(Salted caramel sauce topped with vanilla cream cheese sprinkled with baked crumbles)

Upside Down Mango Cheesecake

Each **£5.95** 2pcs **£9.95** 3pcs **£12.95**

(Sauternes infused mango coulis topped with lightly whipped cheese sprinkled with baked crumbles)

Upside Down Forest Fruit Cheesecake

Each **£5.95** 2pcs **£9.95** 3pcs **£12.95**

(Sauternes infused forest fruit coulis topped with lightly whipped cheese sprinkled with baked crumbles)

Vanilla & Chocolate Cheesecake

Each **£5.95** 2pcs **£9.95** 3pcs **£12.95**

(Vanilla crouton cakes topped with vanilla cream cheese drizzled with Baileys Chocolate sauce)



Upside Down Forest Fruit Cheesecake



Portuguese Custard Tart



Triple Chocolate Brownies

Japanese Matcha Cheesecake

Each **£5.95** 2pcs **£9.95** 3pcs **£12.95**

(Vanilla crouton cakes topped with vanilla Matcha cream cheese drizzled with Baileys Chocolate sauce)

Portuguese Custard Tart

Each **£2.95** 3pcs **£6.95** 6pcs **£11.95**

(Vanilla cream baked in crust pastry served chilled for that delicious baked iced cream texture)

CONDIMENTS

Hokkaido Seafood Pesto

Trial **£15.95** Small **£20.95** Med **£26.95**
Large **£29.95**

(Sun dried Hokkaido scallops, prawn, garlic braised with olive oil and shichimi chilli)

Truffle Soya Sauce

Small **£18.95** Med **£29.95** Large **£39.95**

(Naturally brewed rich Japanese truffle and wild mushroom soya sauce)

Chilli Garlic Oil

Regular **£9.95** Med **£11.95** Large **£20.95**

(Cholesterol free oil oven braised with shichimi chilli and garlic)

Teriyaki Soya Sauce

Regular **£6.95** Med **£11.95** Large **£20.95**

(Naturally brewed rich Japanese teriyaki soya sauce)

Teriyaki Chilli Soya Sauce

Regular **£9.95** Med **£11.95** Large **£20.95**

(Naturally brewed rich Japanese teriyaki chilli soya sauce)

Sweet & Sour Sauce

Regular **£9.95** Med **£11.95** Large **£20.95**

Sweet Chilli Sauce

Regular **£9.95** Med **£11.95** Large **£20.95**

Hoi Sin Sauce

Regular **£9.95** Med **£11.95** Large **£20.95**



Hokkaido Seafood Pesto



Teriyaki Soya Sauce



SK'S NATURAL EATING PHILOSOPHY

STRAITS KITCHEN (UK)

101 Lytham Road,
Southport,
Merseyside,
PR9 9UW
TEL: (+44) 01704 225479

STRAITS KITCHEN (HONG KONG)

Shop 7B3, G/F Full Yau Court,
37-51 Yau San Street,
Yuen Long,
New Territories
TEL: (+852) 3679 3880



STRAITS KITCHEN

Southport Opening Hours:

Sunday to Thursday | 5pm - 9.00pm

Friday & Saturday | 5pm - 9.30pm

Tuesday | Closed

101 Lytham Road, Southport, PR9 9UW

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