

The Sosharu kitchen is a British expression for the love of Japanese cuisine.
Our inventive and often natural cooking style combines the familiar flavors of classic Japanese dishes using premium ingredients and modern techniques.

Chef's Seasonal Favorites (CF)

SASHIMI (TWO PIECES)

Yellowtail amberjack, grated daikon, ponzu, chives	9
Salmon, sesame paste, roasted sesame, fresh wasabi, burned lemon	8
Tuna, fermented garlic, braised bamboo, soya mustard dressing	9
Cornish seared mackerel, potato salad, pickled cucumber, served in a crispy Monaka rice shell	5
Assorted sashimi plate 3 pieces	12
6 pieces	24

CHILLED

Homemade pickles, 4 types, seasonal	4
Wagyu salami	6
Blood orange Scottish salmon, buckwheat, dashi jelly, wasabi	10.5
Bream sashimi, myoga & shiso salad, crispy potato (CF)	13
Tokyo style chirashi (tuna, salmon, egg threads, sushi rice)	14
Asian pear & avocado salad, radish, tofu dressing	12
Tokyo turnip salad, bitter leaves, blood orange	7
Cornish crab salad, blood orange and miso dressing	12

OPEN TEMACO (ONE PIECE)

Grilled & raw salmon, sushi rice, spiced cabbage, tosazu jelly	8
Tuna, scallion tobiko, sushi rice, avocado, fresh wasabi (CF)	9
Seasonal veg, sushi rice, tomato miso, seaweed vinaigrette	6.5
Slow cooked pork shoulder, roasted pineapple, pickled chili (Inspired by the "Taco El Pastor")	8

TEMPURA - KARAAGE

Broccoli tempura, kimchi dressing & aged parmesan	7.5
Cornish cod tempura, yuzu and egg emulsion	7
Chicken karaage, lemon, salt (CF)	8
Wagyu beef agemono, kewpie mayo, katsuobushi	4 / 2 pieces
Prawn tempura, green papaya & red chili salad	10

SOSHARU LUNCH BENTO BOXES

All served with winter salad and seasonal pickles

Choice of sorbet or ice cream (ask your waiter)

CHICKEN KARAAGE BENTO BOX	18
Udon noodles, slow cooked egg, crispy chicken skin	
SALMON TERIYAKI BENTO BOX	19
Chirashi bowl (sushi rice, sashimi, vegetables)	
BEEF GUYDON BENTO BOX	
Roasted beef with ginger, garlic, onion & mushrooms, dashi tamago, steamed rice, pickles	19

*Vegetarian option available upon request

Our wasabi comes from Azumino, Nagano Prefecture in Japan.

All prices are including VAT. Discretionary 12.5% service charge will be added to your final bill.

Please let your waiter know about any dietary restrictions.

HIBACHI GRILL

Stuffed chicken wings, pickled turnip	4.5 / piece
Grilled wagyu rib eye ginger, garlic crisps, onion, sesame	30 / 150g
Joshu wagyu rib eye (Gunma Prefecture), kinpira vegetables, citrus lime salt	45 per 100g (ask your waiter)
Grilled Creekstone farm rib eye, ginger, garlic crisps, onion, sesame	28

INSPIRED BY THE CLASSICS

Beef Gyudon (wagyu), sushi rice, onion, pickled mushrooms, slow cooked egg for 2 to share (limited availability)	19
Chef's favorite tonkatsu sandwich, dashi maki tomago, red cabbage, wholegrain mustard (CF)	14
Berkshire crumbed rosu-katsu (pork loin), white cabbage, rice	17
Grilled Cornish cod, sweet soy, cod gyosa, monks beard	19
Sukiyaki wagyu beef, glass noodles, Japanese cabbage, shiitake	27
*Add extras (noodles/ mushroom / wagyu beef)	2 / 4 / 7

NOODLES

Chashu pork belly, udon king oyster, ramen	17
*Create your own ramen (ask your waiter)	
Mazemen, udon or crinkled egg noodles, slow roasted sesame, sweet garlic puree, slow cooked copper Marans hen egg	11.5

" As the days get longer, help yourself to fresh seasonal flavours so make the most of them before they run out" (ask your waiter)

TASTE OF SOSHARU FOR TWO TO SHARE

Tuna Tartare, Caviar, Fresh Wasabi
OR
Bream Sashimi, Myoga & Shiso Salad, Crispy Potato
OR
Chef's Selection of Sashimi 6 Pieces (+5 supplement)
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Asian Pear & Avocado Salad, Radish, Tofu Dressing
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Choice of Temaco, Salmon or Tuna
~
Chicken Karaage, Lemon, Salt
~
Broccoli Tempura, Kimchi Dressing & Aged Parmesan
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Grilled Cornish Cod Marinated in Sweet Soy, Pickled Shimeji Mushroom, Seaweed Salad
OR
Tonkatsu Dingley Dell Crumbed Pork Loin
OR
Grilled Wagyu Rib-eye(grade AA3-5), Ginger, Garlic Crisps, Onion, Sesame (+10 supplement)
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Choice of desert from the ALC
45 per person