

## UKAI

## (OO-KAAEE) CORMORANT FISHING

A traditional method of Japanese river fishing practice for some 1300 years; involves fishermen using cormorant birds to catch sweet fish

## HOT JAPAS

Miso soup £4.50  
tofu, seaweed, spring onion

Edamame  £4.00  
sea salt

Spicy Edamame  £4.20  
tojarashi chilli

Vegetable Gyoza  £7.50  
mix of seasonal vegetables

 Black Cod Gyoza £9.50  
black cod, kimchi, cabbage, onion

Pork Belly Buns £9.00  
pork belly, cabbage, spicy mayo


Crunchy Pork Ribs £8.50  
breadcrumbed pork ribs, truffle teriyaki

Croquettes £7.50  
beef cheeks, milk, spicy sauce

## SALADS, TATAKI, TIRADITO

White Tuna Tataki £12.00  
seared white tuna, yuzu, truffle, peanuts

Wagyu Beef Tataki £14.00  
seared premium japanese wagyu beef

 Sea Bass Tiradito £10.00  
raw seabass, spicy citrus sauce

Scallops Tiradito £9.50  
raw scallops, cucumbers, citrus sauce

Tuna & Avocado Tartare £11.50  
tuna, avocado, yuzu, raspberry sauce

Crispy Rice Salmon Tartare £9.50  
crispy rice shells, salmon, chives

Prawn & Asparagus Spring Roll £10.00  
prawn, asparagus, rocket, sweet chilli

Salmon & Spinach Salad £10.00  
seared salmon, baby spinach

Ukai Salad  £8.00  
rocket, lettuce, radicchio, seaweed



CHEF'S RECOMMENDATION

## ROBATA &amp; HOT DISHES

## SEAFOOD

Pan Fried Scallops	£10.00
Salmon Fillet teriyaki sauce	£15.00
 Crispy Octopus kimchi panko crusted	£17.00
Jumbo Prawns 3 jumbo prawns, spicy coconut milk	£16.00
Grilled Sea Bass Fillet	£17.00
 Black Cod miso, lime	£34.00


## MEAT

Chicken Yakitori chicken, spring onion, teriyak	£9.00
Beef Kushiyaki beef cubes on skewers, orange ponzu	£11.00
Pork Belly miso glazed	£13.00
Tonkotsu Ramen pork broth, pork belly, boiled egg, crispy shallots, spring onion	£14.50
Chicken Katz Curry breadcrumbed chicken, rice, salad, curry	£15.50
Lamb Chops secret recipe	£21.00
 Beef Short Ribs slow cooked short ribs, beef jus	£19.00
Beef Tenderloin Toban-Yaki	£23.00
Angus Beef Skirt Stake	£32.00
 Wagyu Sirloin premium japanese wagyu, crisps	£42.00

## VEGETABLES

Oriental Broccoli 	£8.50
Baked Sweet Potato  cream cheese, aubergine creamy sauce, chives	£8.00
Stir Fried Japanese Mushrooms  honey truffle teriyaki	£7.50
Asparagus 	£8.00
 Baked Aubergine 	£9.50

## TEMPURA &amp; FRIED

Prawn orange ponzu	£9.50
Rock Shrimp spicy mayo	£10.00
 Soft Shell Crab jalapeño mayo	£12.00
Lobster Tail whole lobster tail with yuzu mayo	£17.00
Vegetables  courgettes, sweet potatoes, aubergines, enoki	£8.50
Avocado  avocado, yuzu mayo	£8.00
Crispy Chilli Tofu avocado salad, teriyaki	£7.50
Baby Squid chilli, jalapeño mayo	£9.50
JFC spicy mayo	£8.70
Korean Fried Chicken Wings	£10.50



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**SASHIMI**  
 (spicy / non spicy)

Salmon	£6.50
Tuna	£7.00
Sea Bass	£6.90
Hamachi	£8.50
Butterfish	£6.80


**HOSOMAKI**  
 (spicy / non spicy)

Salmon	£4.50
Tuna	£5.00
Avocado (V)	£4.00
Cucumber (V)	£3.70

**NIGIRI**  
 (spicy / non spicy)

Salmon	£5.00
Tuna	£5.90
Sea Bass	£4.90
Hamachi	£7.00
Butterfish	£5.20
Eel	£7.00
Avocado (V)	£4.50

**SPECIAL ROLLS**

Salmon Avocado add cream cheese	£7.00 +£1.50
California	£7.70
Prawn Tempura Maki	£9.60
Hamachi & Jalapeño	£12.00
 Dragon Roll 8pcs	£11.50
Spider Roll 8pcs	£12.50
Tuna Avocado 8pcs	£9.50
Cucumber & Avocado 8pcs	£8.60
 Black Cod Tempura 8pcs	£13.50
 Volcano salmon tempura, spicy sauce	£10.50
Smoked Salmon	£11.00
No Rice Crispy Maki salmon, tuna	£11.20
Golden Maki king crab legs, cucumber, gold leaves	£16.00

**PLATTERS**

Salmon Mix sashimi x 4 nigiri x2 hosomaki x5	£15.00
Tuna Mix sashimi x 4 nigiri x2 hosomaki x5	£17.00
Veggie Mix (V) avocado nigiri x2, avocado hosomaki x5, cucumber avocado x5	£14.00
Sashimi Mix 12pcs salmon sashimi x4 tuna sashimi x4 fish of the day x4	£21.00
Sushi Lovers dragon roll, spider roll, tuna avocado, salmon mix	£46.00
 Ukai Deluxe volcano, smoked salmon, lobster roll, garden roll, prawn maki, butterfish sashimi	£60.00


**CHEF'S RECOMMENDATION**

### VEGAN & GLUTEN FREE TASTING MENU

- Kombu Dashi Miso Soup
- Tomato Ceviche
- Avocado/Cucumber Nigiri
- Avocado Cucumber Roll
- Stir Fried Rice & Vegetables
- Green Salad
- Mini Dessert Platter

£50.00 per person

### PREMIUM TASTING MENU

- Jambon De Kobe
- 2 Miso Soups
- Hamachi Tiradito
- Sashimi Selection
- Lobster Roll
- Creamy Rock Shrimp Tempura
- Chicken Yakitori (2 pcs)
- Crispy Octopus
- Black Cod Miso
- Wagyu Sirloin
- Dessert Platter

£80.00 per person  
minimum 2 people



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