

Myra's Kaiseki Sample Menu

Shirumono

Soup

Miso Soup with Wakame Seaweed and Tofu (V) £5.00

Sauvignon Blanc NZ @£6.15 per 175ml.

Namamono

Sushi

Today's Nigiri and Maki fish selection 4 pieces £6.50

Today's Nigiri and Maki Vegetarian selection 4 pieces £6.00

Chablis, France, @7.00 per 175ml

Sashimi

Wester Ross Salmon, Tuna or Hamachi, with Wasabi, and Morita Soy £7.00

Albariño, Spain @6.25 per 175ml

Izakaya

Age mono

Tempura

Shiitake mushrooms, Lotus Roots, and Seasonal Vegetables £10.00

King Prawns, Ebi Fry style £7.00

Pinot Blanc, Alsace, @6.50 per 175ml

Harumaki & Takoyaki

Harumaki: Vegetable rolls 4 pieces £5.00

Takoyaki: Octopus, with Okonomiyaki and Bonito 4 pieces £5.50

Zinfandel, Maggie, Lodi, California @£6.30 per 175ml

Mushimono

Gyoza

Gyoza: Shrimp and leek or Duck 4 Pieces £6.50 or Vegetables 4 pieces £5.50

Shiraz, Australia @£6.45 per 175ml

Chefs Selection Sharing platters £28.00

Sushi, 20pcs mixed fish & vegetables

Or

Izakaya, incl: Tempura, Harumaki,,Gyoza

Or

Half & Half, incl: Sushi and Izakaya

Myra's Kaiseki

Mains

All fish, meat and poultry dishes :complete with Rice, Vegetables or Salad

Fish

Hamachi “Yellow Tail” grilled Steak £21.00

Wester Ross Salmon Fillet in Teriyaki Sauce £21.00

Halibut Fillet, with Yuzu on Bed of Samphire £21.00

Ebi Fry style Prawns ‘Donduri £ 15.00

Chablis, France, @7.00 per 175ml

Meat & Poultry

“Organic” Steak, grilled with Sake £25.00

Fleurie, Beaujolais, France @£7.15 per 175ml

Chicken “Katsu” free range, panko crumbs & Curry sauce £17.50

Barbera, Italy, @£6.00 per 175ml

Free Range Chicken In Teriyaki Sauce £17.50

Barbera, Italy, @£6.00 per 175ml

Duck Breast “Yakitori style” with Clementine and Coconut Salad £20.00

Old Vine Zinfandel, California @£6.30 per 175ml

Ramen

‘The King of Ramen’ Tonkotsu served with Pork Charsu £16.50

Fleurie, France @£7.00 per 175ml

Shiitake and Enoki Mushroom, Ramen’ served with Tofu £16.50

Old Vine Zinfandel, California @£6.30 per 175ml

Itamemono

Stir Fried Ramen Noodles:

Seafood £16.00

Seasonal Vegetables (V) £14.00

Pinot Blanc, Alsace @£6.50 per 175ml

Myra's Kaiseki

Kanmi

Sweet Desserts £7.50

Doriyaki Pancake with Green Tea ice cream

Supplement for 25ml glass Yuzu Sake £4.00

Chocolate Grenache Mochi

Supplement for 25ml glass Plum Sake £4.00

Classic Banana Split

Supplement for 25ml glass Dessert Wine £4.00

Eton Mess with English Strawberry and Cream

Supplement for 25ml glass Dessert Wine £4.00

Selection of Local Ice cream & Sorbets

Supplement for Flute of Champagne £9.00

Ask about our Vegetarian, Vegan and Gluten Free menus

If you suffer from a food allergy or intolerance please let us know on placing your order

A discretionary 12.5% service charge will be added to your bill, which is shared with the whole team in its entirety.... All prices include VAT.