

◆ Appetizers

Edamame (v) 2.50
Japanese Soya bean

Vegetable Spring Roll (v) 2.90
Springroll stuffed with mixed vegetables.

Wasabi Peas 1.50

Tempura

Tempura is a classic Japanese dish of deep fried battered vegetables or seafood.

Vegetable (v) 4.95

Prawn 8.50

Squid 7.00

Mixed 8.00

Agedashi Tofu (v) 3.00

Deep Fried Cubes of tofu hot tentsuyu broth made of dashi, mirin, and sho-yu (Japanese soy sauce), and topped with finely chopped *negi* (a type of spring onion).

Chicken Karaage 5.50

Japanese style fried chicken

Tofu kinoko ankake (v) 5.50

Tofu with thick mushroom sauce

Japanese Style Pumpkin Croquette 3.50

Yellowtail Sashimi with jalapeno 12.50

◆ Yakitori

Yakitori is grilled meats or seafood speared on sticks.
Served 3 pieces per portion

Chicken 3.00

Squid 3.90

Prawn 4.50

Mushroom (v) 3.00

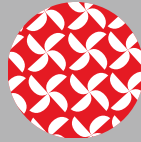
A Suggested gratuity of 10% will be added to your bill.



◆ Nigiri Sushi

Slices of fresh fish topped on sushi rice that is formed by hand into small oval rice balls
(2 Pieces Per Portion)

Sake (Salmon)	2.20
Maguro (Tuna)	3.00
Suzuki (Sea bass)	2.50
Ebi (Prawn)	2.20
Saba (Mackerel)	2.00
Amaebi (Sweet Shrimp)	2.50
Ika (Squid)	2.00
Tako (Octopus)	2.10
Unagi (Eel)	2.70
Hamachi (Yellowtail)	3.20
Hotate (Scallop)	3.20
Ikura (Salmon Egg)	3.50
Uni (Sea Urchin)	5.00
Masago (Smelt Fish Egg)	2.50
Tamago (Sweet omellete)	3.00
Inari (v)	2.20



◆ Sashimi

Japanese delicacy primarily consisting of very fresh raw seafood, sliced into thin pieces
(5 Pieces per portion)

Sake (Salmon)	5.90
Akami (Tuna)	7.50
Suzuki (Sea bass)	7.50
Saba (Mackerel)	5.00
Hamachi (Yellowtail)	9.50
Samurai Mixed Sashimi	12.50
Shogun Mixed Sashimi	18.50





◆ **Maki**

Cut Rolls (6 pieces per portion)





Salmon	4.00
Tuna	4.50
Spicy Tuna	4.50
Eel	4.50
Cucumber (v)	2.50
Avocado (v)	2.50
Kanpyo (v)	2.50
Oshinko (v)	2.50
Oishiii Special Roll	5.50

◆ **Temaki**

Hand Rolls (1 piece per portion)


Salmon Avocado	4.00
Tuna Cucumber	4.00
Eel Cucumber	4.00
Oishiii Vegetarian Temaki (v)	3.00
Avocado Salad	3.00




◆ **Ura Maki**

Inside Out Roll (8 pieces per portion)

Vegetable Roll	4.50
California Roll	4.80
Tuna Cucumber	4.80
Salmon Avo	5.50
Prawn Tempura Roll	7.50
Soft Shell Crab Roll	7.80
Crunchy Tuna	7.50
Dragon Eel Avocado	8.00
Swimming Dragon	9.00





◆ **Large Sets**

Dinner Set A (Miso Soup, 3 Pieces Yakitori, 6 Nigiri, 3 Maki and Dessert)	15.50
Dinner Set B (Miso Soup, Pumpkin Croquette, Mabo Tofu with rice and Dessert)	15.80

◆ **Bento Box**
(served with rice and salad garnish)

Marinated Beef with Onion	6.80
Teriyaki Chicken	6.50
Teriyaki Salmon	7.50
Sirloin Steak	7.50
Chicken Karaage	6.95

◆ **Side Order**

Bowl of rice	2.00
Oshinko (pickles)	1.00
Miso soup (Miso soup is a traditional Japanese soup consisting of a stock called "dashi" - mixed with softened miso paste.)	2.00

◆ **Desserts**

Ice Creams (2 scoops)	
Sesame	3.95
Green Tea	3.95
Red Bean	3.95
Pancakes (served with 1 scoop of green tea icecream)	
Red Bean	3.95
Green Tea	3.95
Cream	3.95

◆ **Tea / Coffee**

Japanese Tea	1.00
Filter Coffee	1.95



Drinks Menu

◆ Sake

Hot	150ml	300ml
Ozeki Ginkan	4.75	7.50
Ozeki Karatanda	6.25	10.75
Cold		300ml
Hohoshu Sparkling Sake		14.00

◆ House Spirits

Finlandia Vodka	3.00
Bombay Sapphire	3.00
Havana Club Dark/White	3.00
Jack Daniels	3.00
Suntory Yamzaki (Japanese Whiskey)	4.50

◆ Mixers

Lemonade	1.00
Tonic	
Soda	

◆ Juices

Orange	1.95
Pineapple	
Apple	

◆ Bottled Drinks

Coke	2.25
Diet Coke	

◆ Bottled Beers

Asahi	2.75
Cobra	2.75
Kirin Ichiban	3.75

Oishiii Wine List

◆ White Wines

Mendoza heights chenin sauvignon (Argentina)

“Clean and Crisp with ripe citrus fruit flavours, good acidity and a refreshing finish”

Glass £3.50

Bottle £12.00

Echeverria sauvignon blanc reserve (Chile)

“Wonderful aroma and palate of gooseberry fruit, crisp acidity, and with good weight from a little oak ageing”

Glass £4.00

Bottle £14.50

Pinot grigio porta italica (Italy)

“Ripe fruit flavours, with good depth of flavour, from the island of Sicily”

Bottle £15.00

◆ Rose Wines

Foundstone shiraz rosé (Australia)

“With a hint of appealing sweetness, and wonderful palate of strawberry fruit, this is an immensely refreshing and appealing wine”

Glass £4.00

Bottle £14.50

◆ Red Wines

Mendoza heights shiraz bonarda (Argentina)

“Soft ripe berry fruit flavours, with gentle tannins, and a touch of body from the Shiraz. Very juicy and easy drinking”

Glass £3.50

Bottle £12.00

Echeverria merlot (Chile)

“Warm plummy fruit flavours, with good weight and a hint of chocolate”

Glass £4.00

Bottle £14.50

Rioja crianza rivallana (Spain)

“Medium-bodied with ripe cherry fruit, and a hint of vanilla from a period in oak barrels”

Bottle £17.00

◆ Sparkling Wines

Prosecco Brut casa vinicola zonin (Italy)

“A well balanced Prosecco with extremely delicate almond note and bouquet with hints of wisteria flowers and rennet apples”

Bottle £25.00

Prosecco nerello mascalese (Italy)

“A lightly-coloured sparkling rosé with an intense and fruity bouquet”

Bottle £27.00