

<b>Sake</b>	50ml	300ml
<b>Akashi – Tai Honjozo Sake</b> <i>(Honjozo)</i> Medium bodied sake with a slightly savoury earthy character. It can be served chilled to appreciate the freshness or serve it warm to bring out its softness and smoothness.	<b>4.00</b>	<b>26.00</b>
<b>Akashi – Tai Siraume Ginjo Umeshu</b> <i>(Umeshu)</i> Mild flavour luxurious plum liqueur nurtured to perfection with harmoniously fruity flavour of ume plums, recommended serving chilled for summer and warm for winter.	<b>4.00</b>	<b>38.00</b>
<b>Akashi – Tai Junmai Daiginjo</b> <i>(Daiginjo)</i> Award winning Junmai Daiginjo sake. Made using the finest highly polished rice, best served chilled.	<b>5.00</b>	<b>25.00</b>

<b>Classic Cocktails</b>	<b>2 for 1 cocktails from 5-7pm</b>
<b>Cosmopolitan</b> <i>Popularised in the 90s by an American TV show. Stolichnaya vodka shaken till cold with smooth Triple Sec, cranberry juice and freshly squeezed lime.</i>	<b>8.00</b>
<b>Margarita</b> <i>One of the most admired classic made in 1938 Mexico. Jose Cuervo tequila steps up with a truly authentic character with triple sec &amp; freshly squeezed lime combined to create this sweet, salty &amp; sour drink.</i>	<b>8.00</b>
<b>Mojito</b> <i>Traditional Cuban low calorie refreshment, based with Bacardi Carta Blanca with gently muddled mint &amp; fresh lime wedges to extract the citrus &amp; minty flavour, unrefined sugar and crisp soda is added for a well balanced taste.</i>	<b>8.00</b>
<b>Daiquiri</b> <i>Classic created in Cuba during the Spanish-American War supposedly by an American mining engineer. This cocktail contains 6:2:1 combination of finely distilled Bacardi Carta Blanca, freshly squeezed lime juice &amp; homemade sugar syrup.</i>	<b>8.00</b>
<b>Old Fashioned</b> <i>Gentlemen's favourite – Woodford Reserve Bourbon stirred meticulously over ice with a good measure of Demerara sugar and drops of Angostura bitters.</i>	<b>9.50</b>

<b>Signature Cocktails</b>	<b>2 for 1 Cocktails from 5-7pm</b>
<b>G-E-I-S-H-A</b> <i>Just as abbreviated – this drink contains all the above letters: Gin (Bombay Sapphire), Elderflower, Ice, Strawberry, Honey &amp; Apple Juice.</i>	<b>8.00</b>
<b>Cherry Blossom</b> <i>Creamy light pink refreshment made with Maraschino liqueur, Malibu, pineapple juice, sugar syrup, cream and a touch of grenadine.</i>	<b>8.00</b>
<b>Fujitini</b> <i>Apple gently muddled with fresh lime wedges then shaken to combine the flavour with Bombay Sapphire, Kwai Feh Lychee Liqueur.</i>	<b>8.00</b>
<b>Green Tea-ni</b> <i>Premium Umeshu Sake shaken not stirred with a true measurement of Ketel One vodka and cool delicate green tea.</i>	<b>8.00</b>

<b>Fizz Cocktails</b>	
<b>Black Reishi Fizz</b> <i>Fresh blackberries carefully muddled with Bombay Sapphire and fruity Kwai Feh lychee topped with revitalizing Prosecco.</i>	<b>9.50</b>
<b>Raspberry Sparkle</b> <i>Chambord Liqueur shaken vigorously with fresh cantaloupe melon, simple syrup &amp; soulful mint finished with Prosecco.</i>	<b>9.00</b>

<b>Mocktails</b>	
<b>Blueberry Lush</b> <i>fresh blueberries, mint, sour lemon, raspberry syrup</i>	<b>5.00</b>
<b>Oriental Cooler</b> <i>orange, passion fruit &amp; mango</i>	<b>5.00</b>

<b>Beer &amp; Cider</b>	
Asahi Super Dry	½ pint <b>2.95</b> pint <b>5.50</b>
Kirin Ichiban	330ml <b>5.50</b>
Corona	330ml <b>4.75</b>
Becks Blue	330ml <b>4.50</b>
Rekorderlig Strawberry & Lime	500ml <b>5.50</b>

<b>Aperitifs</b>	25ml	<b>Whisky</b>	25ml
Martini Extra Dry	3.95	JW Black Label	5.00
Martini Rosso	3.95	Suntory Hibiki Harmony	9.00
		Jameson	4.00
<b>Vodka</b>	25ml	<b>Bourbon</b>	25ml
Stolichnaya	3.70	Jack Daniels	4.00
Grey Goose	4.50	Woodford Reserve	4.50
Ketel One	4.50		
Chase	4.50	<b>Liqueurs</b>	25ml
Ketel Citron	4.50	Southern Comfort	3.70
		Disaronno Amaretto	3.70
<b>Brandy</b>	25ml	Gran Marnier	4.00
Hennessey	4.50	Chambord	4.00
Martell VS	4.50		
<b>Tequila</b>	25ml	<b>Gin</b>	25ml
El Jimador	4.00	Tanqueray	4.00
Jose Cuervo	3.50	Bombay Sapphire	4.20
		Hendricks	4.95
<b>Rum</b>	25ml	Tanqueray TEN	4.95
Bacardi	4.00		
Ron Zacapa 23yrs	4.50		
Havana Club	4.50		

<b>Soft Drinks</b>			
Hildon Still Water	330ml	<b>3.25</b>	750ml <b>4.25</b>
Hildon Sparkling	330ml	<b>3.25</b>	750ml <b>4.25</b>
Coca Cola	330ml	<b>3.25</b>	
Diet Coke	330ml	<b>3.25</b>	
Schweppes Lemonade	200ml	<b>2.50</b>	
Fever Tree Tonic	200ml	<b>2.00</b>	
Fever Tree Slimline Tonic	200ml	<b>2.00</b>	
Soda Water		<b>2.00</b>	

<b>Juices</b>	
Apple	<b>2.95</b>
Orange	<b>2.95</b>
Cranberry	<b>2.95</b>
Mango	<b>2.95</b>
Lychee	<b>2.95</b>
Pineapple	<b>2.95</b>
Lime & Soda	<b>2.00</b>



Moriawase <i>mixed platter to share</i>		
<b>Nigiri</b> <i>(GF)</i> <i>Chef's selection of Nigiri</i>	12PCS	<b>23.95</b>
<b>Sashimi</b> <i>Chef's selection of Sashimi</i>	12PCS	<b>25.95</b>
<b>Omakase</b> <i>(GF)</i> <i>Chef's selection of mixed Sushi and Sashimi</i>	24PCS 30PCS	<b>43.95</b> <b>49.95</b>

Sashimi <i>(GF)</i> <i>fresh slices of raw fish served with Japanese horseradish, oba leaf, and finely sliced radish</i>					
<b>Shake</b> <i>salmon</i>	5PCS	<b>7.95</b>	<b>Suzuki</b> <i>sea bass</i>	5PCS	<b>7.45</b>
<b>Maguro</b> <i>tuna</i>		<b>8.95</b>	<b>Hamachi</b> <i>yellowtail</i>		<b>10.95</b>

Nigiri <i>(GF)</i> <i>oval-shaped "hand-pressed" sushi rice topped with fish, seafood or meat</i>					
<b>Shake</b> <i>salmon</i>	2PCS	<b>3.95</b>	<b>Maguro</b> <i>tuna</i>	2PCS	<b>4.95</b>
<b>Ebi</b> <i>prawn</i>		<b>4.95</b>	<b>Hamachi</b> <i>yellowtail</i>		<b>5.95</b>
<b>Unagi</b> <i>eel</i>		<b>4.95</b>	<b>Hokkigai</b> <i>arctic clam</i>		<b>5.95</b>

## Tiradito | Tataki | Tartare

*thin slices of fresh raw fish served with Japanese – Peruvian sauce | very briefly seared over hot flame | diced raw fish topped with avocado & green apple*

<b>Suzuki Tiradito</b> <i>seabass (GF)</i>	6PCS	<b>8.45</b>	<b>Tuna Tataki</b>	8PCS	<b>10.95</b>
<b>Hamachi Tiradito</b> <i>yellowtail (GF)</i>	6PCS	<b>11.95</b>	<b>Salmon Tartare</b>		<b>8.95</b>
			<b>Tuna Tartare</b>		<b>10.95</b>

Hosomaki <i>(GF)</i> <i>small cylindrical "thin roll" with nori on the outside</i>		Temaki <i>a large cone-shaped "hand roll" with nori on the outside and filling spilling out the wide end</i>		
<b>Abokado maki</b> <i>avocado (v)</i>	8PCS	<b>4.95</b>	<b>Salmon &amp; Avocado</b> <i>(GF)</i>	<b>3.95</b>
<b>Kappamaki</b> <i>cucumber (v)</i>		<b>4.95</b>	<b>Spicy Tuna</b> <i>(GF)</i>	<b>4.45</b>
<b>Shakemaki</b> <i>salmon</i>		<b>5.95</b>	<b>Prawn &amp; Avocado</b>	<b>4.45</b>
<b>Tekkamaki</b> <i>tuna</i>		<b>6.95</b>		

## Robata Grilled Skewers

*small portion of slow-grilled with a glaze of sweet soy sauce and mirin or sea salt*

<b>Shakeyaki</b> <i>grilled salmon cubes with sesame &amp; sweet soy</i>	<b>8.95</b>
<b>Asuparagasu</b> <i>(v) grilled asparagus with sesame &amp; sweet soy</i>	<b>6.95</b>
<b>Tebasaki</b> <i>(GF) chicken wings</i>	<b>5.95</b>
<b>Yakitori</b> <i>barbecued chicken thigh</i>	<b>7.95</b>
<b>Yakiniku</b> <i>beef fillet topped with roasted peanut</i>	<b>9.95</b>

*Please notify our team of any allergies or intolerances before placing an order for food or beverages. Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.*

*(v)* denotes vegetarian dishes

*(GF)* dishes that can be made gluten free / gluten free soy sauce available upon request

## Uramaki Specials

*medium-sized cylindrical "inside-out roll" with filling in the centre surrounded by nori and a layer of rice on the outside*

<b>Special Vegetarian</b> <i>(v)</i> <i>cucumber   sea weed   mango   avocado</i>	5PCS	<b>6.95</b>
<b>Rainbow</b> <i>(GF)</i> <i>tuna   salmon   prawn   cucumber   mango   avocado</i>		<b>8.45</b>
<b>Crunch</b> <i>prawn   avocado   tuna   spicy mayo</i>		<b>9.45</b>
<b>Dynamite</b> <i>prawn   avocado   seabass   jalapeno   Siracha sauce</i>		<b>8.45</b>
<b>Zumu Special</b> <i>prawn   avocado   seared salmon   teriyaki barbecue sauce</i>		<b>8.45</b>
<b>Spider</b> <i>soft shell crab   cucumber   tobiko   sweet tangy sauce</i>		<b>8.45</b>
<b>Wilmslow Special</b> <i>(GF)</i> <i>salmon   tuna   cucumber   avocado   mayo   teriyaki</i>		<b>7.95</b>
<b>Dragon</b> <i>eel   cucumber   avocado</i>		<b>8.95</b>
<b>Hale Special</b> <i>yellowtail   tuna   avocado   cucumber   black garlic mayo</i>		<b>9.45</b>
<b>Spicy Tuna</b> <i>(GF)</i>		<b>7.95</b>
<b>Prawn &amp; Avocado</b>		<b>7.45</b>
<b>Salmon &amp; Avocado</b>		<b>7.95</b>

## Agemono / Mushimono / Yakimono

*deep fried or pan fried vegetables, meat or seafood*

<b>Ebi Tempura</b> <i>king prawn in a light batter</i>	<b>9.45</b>	<b>Tofu Katsu</b> <i>(v)</i> <i>deep fried firm tofu served with mild curry &amp; steamed rice</i>	<b>8.95</b>
<b>Duck Gyoza</b> <i>ravioli dumplings filled with minced duck</i>	<b>6.95</b>	<b>Tori Katsu</b> <i>breaded chicken breast served with Japanese curry and steamed rice</i>	<b>10.95</b>
<b>Chicken Gyoza</b> <i>ravioli dumplings filled with minced chicken</i>	<b>6.95</b>	<b>Chicken Karaage</b> <i>bite-size pieces of chicken marinated in sake, soy sauce and ginger</i>	<b>7.95</b>
<b>Veg Gyoza</b> <i>(v)</i> <i>ravioli dumplings filled with vegetables</i>	<b>5.95</b>	<b>Kamikaze Wings</b> <i>chicken wings glazed with spicy niku sauce</i>	<b>6.95</b>
<b>Beef Teriyaki</b> <i>broiled beef with a glaze of garlic teriyaki sauce</i>	<b>11.95</b>	<b>Chilli Squid</b> <i>salt &amp; pepper squid</i>	<b>8.45</b>
<b>Nasu Teriyaki</b> <i>(v)</i> <i>grilled aubergine in teriyaki sauce</i>	<b>7.95</b>		
<b>Yasai Tempura</b> <i>(v)</i> <i>mixed veg in light batter</i>	<b>7.45</b>		

## Robotayaki

*slow grilled food over flame served with steamed rice or satsumaimo*

<b>Hitsujiniku</b> <i>3 fine pieces grilled lamb chops marinated in a spicy miso</i>	<b>15.95</b>
<b>Shake Teriyaki</b> <i>grilled salmon glazed with teriyaki sauce</i>	<b>16.95</b>
<b>Saba</b> <i>grilled mackerel with harusami sauce</i>	<b>11.45</b>
<b>Gyuuniku</b> <i>250g of ribeye cooked over robata grill with garlic yaki niku sauce</i>	<b>23.95</b>
<b>Miso Black Cod</b> <i>(GF)</i> <i>160g of buttery black cod marinated in a salty-sweet miso until silky &amp; slow grilled over flame</i>	<b>25.95</b>

## Sides

<b>Rice</b> <i>(v) (GF)</i> <i>steamed rice topped with sesame seeds</i>	<b>2.45</b>	<b>Goma Wakame</b> <i>(v)</i> <i>seaweed salad with sesame dressing</i>	<b>4.50</b>
<b>Miso Soup</b> <i>(v)</i> <i>vegetable broth mixed with white soy bean paste</i>	<b>3.50</b>	<b>Edamame</b> <i>(v) (GF)</i> <i>choose between spicy or salted</i>	<b>4.45</b>
<b>Zucchini</b> <i>(v)</i> <i>lightly seasoned courgette with truffle mayo</i>	<b>4.45</b>	<b>Sakana Korokke</b> <i>fish croquette with fruity sauce</i>	<b>5.95</b>
<b>Satsumaimo</b> <i>(v)</i> <i>seasoned sweet potato fries</i>	<b>4.45</b>	<b>Pak Choi</b> <i>(v) (GF)</i> <i>stir fried white stemmed leafy vegetable with goma &amp; oyster sauce</i>	<b>5.95</b>
<b>Sushi Taco</b> <i>fresh salmon &amp; tuna tacos with avocado salsa &amp; truffle mayo</i>	<b>7.95</b>	<b>Tenderstem</b> <b>Broccoli</b> <i>(v)</i> <i>broccoli cooked in black pepper sauce with tofu</i>	<b>5.95</b>

## Tasting Menu TO SHARE

<b>Salted Edamame</b> <b>Sashimi</b> <i>3PCS yellow tail, tuna &amp; salmon</i> <b>Nigiri</b> <i>2PCS CHOOSE FROM: tuna, salmon, prawn or yellowtail</i> <b>Zumu Special Uramaki</b> <i>2PCS</i> <b>Tuna Tataki</b> <i>4PCS</i> <b>Mixed Tempura</b> <i>lightly battered prawn &amp; mixed vegetable</i> <b>Chilli Squid</b> <i>salt &amp; pepper crispy chilli squid</i>	<p>■ ■ ■</p> <p><b>Tebasaki</b> <i>salted grilled chicken wings</i> <b>Ribeye</b> <i>150g of grilled ribeye with mixed Japanese mushroom garlic teriyaki sauce</i> <i>or</i> <b>Miso Black Cod</b> <i>160g of slow grilled buttery black cod marinated in a salty-sweet miso until silky</i> <b>Pak Choi</b> <i>stir fried white stemmed leafy vegetable with goma &amp; oyster sauce</i></p> <p><b>Rice</b> <b>42.95</b> <i>per person (minimum of 2)</i></p>
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## Vegetarian Tasting Menu TO SHARE

<b>Vegetable Uramaki</b> <i>2PCS</i> <b>Cucumber Maki</b> <i>4PCS</i> <b>Avocado Maki</b> <i>4PCS</i> <b>Nigiri</b> <i>4PCS enoki mushroom, red bell pepper nigiri</i> <b>Goma Wakame</b> <i>seaweed salad with goma dressing</i>	<p>■ ■ ■</p> <p><b>Stir-fry Tofu &amp; Broccoli</b> <i>bean curd &amp; broccoli stir fried with black pepper sauce</i> <b>Nasu Teriyaki</b> <i>grilled aubergine in teriyaki sauce</i> <b>Tofu Katsu</b> <i>deep fried bean curd with mild curry</i> <b>Pak Choi</b> <i>stir fried white stemmed leafy vegetable with goma &amp; oyster sauce</i></p> <p><b>Rice</b> <b>32.95</b> <i>per person (minimum of 2)</i></p>
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## Wines

<b>Sparkling Wine &amp; Champagne</b> <b>Prosecco Corte Alta NV, DOC</b> <i>(Italy)</i> <i>Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear and apple flavours with a revitalising finish</i>	125ml <b>6.20</b>	Bottle <b>28.00</b>
<b>Paul Drouet Brut NV</b> <i>(France)</i> <i>Zingy citrus flavours with a hint of biscuit</i>		<b>45.00</b>
<b>Laurent Perrier La Cuvee</b> <i>(France)</i> <i>A lighter house style. Subtle citrus, toast and spice, predominate this perfectly balanced Champagne</i>		<b>65.00</b>
<b>Laurent-Perrier Rose NV</b> <i>(France)</i> <i>Unusually made by the saignee method, with plenty of stylish strawberry fruit with an easy-drinking charm. A wonderfully refreshing aperitif</i>		<b>85.00</b>

<b>White Wine</b> <b>Malandrino Pinot Grigio</b> <i>(Italy)</i> <i>Pale hue of the wine gives way to hints of perfume, pears, stone fruit and lime, as well as the occasional floral note. The quintessential apéritif to be enjoyed with light fish and chicken dishes</i>	175ml <b>5.95</b>	250ml <b>7.95</b>	Bottle <b>22.00</b>
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<b>Fathoms Sauvignon Blanc</b> <b>Marlborough</b> <i>(New Zealand)</i> <i>Burst of crisp grapefruit and gooseberry flavours. Drink to drink with seafood or light flavoured dishes</i>	<b>7.25</b>	<b>9.75</b>	<b>28.00</b>
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<b>Flor del Fuego Chardonnay</b> <i>(Chile)</i> <i>Fresh and clean with the typical apple and citrus fruit giving way to a softer, peachier, almost tropical flavour. Partners well with chicken dishes</i>			<b>24.00</b>
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<b>Koonunga Hill Penfolds Autumn Riesling</b> <i>(Australia)</i> <i>Poached pear &amp; lemon curd balanced by Granny Smith apple purity. Perfect with any Sashimi &amp; Sushi</i>			<b>36.00</b>
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<b>Baron de Baussac Viognier</b> <i>(France)</i> <i>Fresh and dry with aromas of apricots white peach, hints of elderflower and fresh pineapple. This richly flavoured wine would be fantastic served with Katsu curries &amp; Tataki</i>			<b>28.00</b>
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<b>La Cape de St Martin Chablis</b> <i>(Burgundy)</i> <i>Fresh palate and harmonious, with nicely focused fruit character and a lingering stony texture on the finish</i>			<b>38.00</b>
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<b>Rose Wine</b> <b>Torre Alta, Pinot Rose</b> <i>(Italy)</i> <i>Beautiful soft strawberry flavours with floral notes. Great with Special Vegetarian Uramaki, Sarada &amp; Goma Wakame</i>	175ml <b>5.95</b>	250ml <b>7.95</b>	Bottle <b>22.00</b>
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<b>Red Wine</b> <b>Pavillion des Trois Arches Merlot</b> <i>(France)</i> <i>Deep ruby red in colour with aromas of berries and sweet spice. The pallet is smooth and rich with a depth of flavour that continues in the mouth. Suggested dishes: Wagyu, Hitsujiniku &amp; Gyuuniku</i>	175ml <b>6.25</b>	250ml <b>8.25</b>	Bottle <b>24.00</b>
<b>Capillo de Barro Malbec</b> <i>(Argentina)</i> <i>An intense red-purple colour, with an equally intense nose of plum and bramble. Fulsome on the palate, delivering a swathe of ripe, fresh black fruit held together by lush tannins</i>	<b>7.25</b>	<b>9.75</b>	<b>28.00</b>

<b>Marques de Laia Rioja Crianza</b> <i>(Spain)</i> <i>Red cherry colour of medium intensity with violet hues. Direct and fresh nose. Aromas of ripe red fruits, subtle notes of cinnamon and clove.</i>			<b>26.00</b>
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<b>Big Bombora Shiraz</b> <i>(Australia)</i> <i>Garnet in colour, with a classic Rhone nose of bramble fruits and heady spice. Has fresh and snappy red fruit surrounded by firm tannins</i>			<b>22.00</b>
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<b>La Casetta Valpolicella Superiore</b> <i>(Italy)</i> <i>Fine and rounded, a velvety smooth palate bursting with intense and complex flavours. The perfect companion for all types of meat</i>			<b>40.00</b>
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