

EARLY BIRD SPECIALS	Starters (Any 1)	Mains (Any 1)	Dessert† (Any 1)
2 Courses £19.95 3 Courses £24.95 <i>Thursday - Sunday 12 - 4 p.m.</i>	- Miso Soup - Chicken Yakitori - Crispy Vegetable Tempura	- Wagyu Cheeseburger - Ramen - Katsu Chicken Macaroni - Steak and Eggs – chimmichuri, micro radish, micro salad garnish	- Vanilla Ice Cream with Shortbread - Matcha Basque Cheesecake - Sesame Sponge Cake with Miso Caramel

STARTERS

Miso Soup <i>A chicken and vegetable miso broth, garnished with scallions, sesame, chilli and a garlic crisp.</i>	6.95
Negima Yakitori <i>Grilled chicken & leek skewers, brushed with yakitori sauce, kimchi, spring onion, chilli and sauce for dipping.</i>	8.95
Wagyu Beef & Cheese Gyoza <i>Gyozas with a wagyu and cheese filling, cucumber salad, black rice vinegar.</i>	12.95
Crispy Vegetable Tempura <i>Deep fried market vegetables in a light tempura batter, wasabi mayonnaise, teriyaki dressing.</i>	7.50
Wagyu Beef Skewers <i>Grilled wagyu cubes, bell peppers, micro radish, crispy onion, Asian slaw.</i>	14.95

MAINS

Garlic Steak Fried Rice <i>Sirloin steak, Japanese style garlic fried rice, scallions, fried garlic.</i>	20.95
Miso Marinated Pork Chop <i>Grilled pork chop, wasabi mash, fried pak choi, courgette and carrot, miso and plum sake sauce.</i>	22.95
Sizzling Cheeseburger <i>Wagyu beef burger served halved, in a cheddar based cheese sauce, side of fries.</i>	22.95
Chicken Katsu Mac & Cheese <i>Breaded chicken breast, home-made katsu sauce, creamy macaroni cheese.</i>	18.95
Shrimp & A5 Wagyu Beef Ramen <i>Crispy shrimp, thin wagyu strips, miso based broth, broccoli, pak choi, ramen noodles, scallions, radish, crispy onions, soy marinated soft boiled egg.</i>	29.95

JAPANESE A5 WAGYU

Wagyu Fillet (100/200g) <i>Served with your choice of 1 sauce.</i>	70/130
Wagyu Ribeye (100/200g) <i>Served with your choice of 1 sauce.</i>	65/120
Wagyu Sirloin (100/200g) <i>Served with your choice of 1 sauce.</i>	60/110

HIGHLAND CUTS

Highland Fillet (10oz) <i>Served with your choice of 1 sauce.</i>	40.00
Highland Ribeye (12oz) <i>Served with your choice of 1 sauce.</i>	36.00
Highland Sirloin (12oz) <i>Served with your choice of 1 sauce.</i>	32.00

LIST OF SAUCES

Ponzu	Chimichurri	Japanese-style BBQ Sauce
Confit	Garlic Butter	Red Wine Jus
Homemade	Teriyaki	Peppercorn
Spicy	Miso Butter	

DESSERTS

Individual Sesame Sponge Cake <i>Seasame infused sponge cake, miso caramel, market fruit, vanilla ice-cream</i>	8.95
Nameraka Purin <i>Japanese custard style pudding, homemade shortbread, micro mint</i>	8.95
Matcha Basque Cheesecake <i>Baked matcha cheesecake, with a green and golden kiwi, red grape and shisho salad</i>	9.95

ISHIKU EXPERIENCE

The Ultimate A5 Wagyu Experience

£80 · Ideal for 1 person
Sharing Experience £130 · Ideal for 2 people

1. Choose your A5 Wagyu cuts

For One: Choose any 2 cuts | Sharing: Choose any 5 cuts

Sirloin (75g)
Ribeye (75g)
Fillet (75g)

2. Choose your side

For One: Choose any 1 | Sharing: Choose any 2

Roasted Japanese Wild Mushrooms
Fried Pak Choi
Charred Tenderstem Broccoli
Japanese-style Fried Rice
Wasabi Mash
Sansho Pepper Fries
Japanese Cucumber Salad
Sesame & Chilli Edamame
Creamy Mac & Cheese

3. Choose your steak sauces

For One: Choose any 2 | Sharing: Choose any 3

Ponzu
Chimichurri
Confit
Garlic Butter
Homemade
Teriyaki
Spicy
Miso Butter
Japanese-style
BBQ Sauce
Red Wine Jus
Peppercorn

4. Enjoy your Ishiku Experience

The finest A5 Japanese Wagyu, expertly seared and served on a sizzling hot stone, allowing you to finish each bite exactly as you like it.
Accompanied by Himalayan rock salt.

HIGHLAND EXPERIENCE

Your Steak, Your Way

£49.95 · Ideal for 1 person

1. Choose your cut

Ribeye (12oz)
Sirloin (12oz)
Fillet (10oz)

2. Choose how you'd like it cooked

Blue: Red throughout
Rare: Mostly red with a hint of pink
Medium Rare: Mostly pink with a hint of red
Medium: A central pink band
Medium Well: A hint of pink
Well Done: Brown throughout

3. Choose 1 side

Roasted Japanese Wild Mushrooms
Fried Pak Choi
Charred Tenderstem Broccoli
Japanese-style Fried Rice
Wasabi Mash
Sansho Pepper Fries
Japanese Cucumber Salad
Sesame & Chilli Edamame
Creamy Mac & Cheese

4. Choose 2 steak sauces

Ponzu
Chimichurri
Confit
Garlic Butter
Homemade
Teriyaki
Spicy
Miso Butter
Japanese-style
BBQ Sauce
Red Wine Jus
Peppercorn

5. Enjoy your Highland Experience

Every steak is served with Himalayan rock salt and prepared to your preferred cooking temperature.

SIDES

Roasted Japanese Wild Mushrooms	7.50
Fried Pak Choi	6.50
Charred Tender Stem Broccoli	6.50
Japanese-style Fried Rice	7.00
Wasabi Mash	7.50
Sansho Pepper Fries	5.00
Japanese Cucumber Salad	5.00
Sesame & Chilli Edamame	5.00
Creamy Mac and Cheese	8.00

SAUCES

Ponzu Chimichurri Confit Garlic Butter Homemade Teriyaki Spicy Miso Butter Japanese-style BBQ Sauce Red Wine Jus Peppercorn	3.95 each
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SANDWICH MENU

Served 12p.m. - 4p.m. | Thursday - Sunday
All served on steamed bao buns with fries and kimchi

Wild Japanese Mushrooms <i>Soy and ginger dressing, wasabi mayo, parmesan shavings</i>	13.95
Katsu Chicken <i>Breaded chicken, homemade katsu sauce, Asian style slaw, micro salad</i>	13.95
Steak and Eggs <i>Grilled steak and scrambled eggs, crushed avocado, ponzu chimmichuri</i>	13.95
Steak & Caramelised Onion Cheesesteak <i>Grilled steak, caramelised onions, melted cheese, rich cheese sauce</i>	13.95
BBQ Pork <i>Sliced BBQ pork, kimchi slaw, baby gem lettuce, tomato, Japanese style BBQ sauce</i>	13.95

