

EAT-IN MENU

SET MENU

Vegetarian set (v) • 16

2 pieces of inari (bean curd), 6 pieces of cucumber maki roll, 6 pieces of avocado and oshinko inside out roll, 6 pieces of bean curd and cucumber inside out roll

Salmon set • 21.5

4 pieces of salmon nigiri, 6 pieces of salmon and avocado inside out roll, 6 pieces of salmon maki roll and 5 pieces of salmon sashimi

*Substitute to brown rice for £2 extra

Jyo set • 24

8 pieces of nigiri including; tuna, salmon, white fish, boiled prawn, yellowtail, squid, shrimp, salmon roe and choice of 6 pcs salmon or tuna maki roll

Toku jyo set • 28

9 pieces of nigiri including; fatty tuna, tuna, salmon, white fish, scallop, yellowtail, squid, shrimp, salmon roe and choice of 6 pcs salmon or tuna maki roll

SASHIMI • 3 SLICES	NIGIRI • 2 PIECES	SUSHI ROLLS • 6 PIECES
Tamago (v) • 5	Inari (v) • 4.5	Avocado maki (v) • 5.5
Salmon • 6	Tamago (v) • 5.5	Cucumber maki (v) • 5.5
Scallop • 6	Salmon • 6	Salmon maki • 6.5
Sea bass • 7	Tuna • 6	Tuna maki • 6.5
Tuna • 8	Scallop • 7	Salmon and avocado inside out • 7.5
Yellowtail • 9	Yellowtail • 7	Spicy tuna and spring onion inside out • 8
Medium fatty tuna • 9	Roasted eel • 10	California roll with masago • 9
Fatty tuna • 10	Fatty tuna • 10	choice of Salmon, Tuna, Crab stick or Eel
		Salmon teriyaki inside out • 9
	HAND ROLL	Prawn tempura and avocado inside out • 9.5
	Spicy tuna with spring onion and masago • 8	Black cod with teriyaki sauce inside out • 11
	Salmon with avocado and salmon roe • 9	
*Have your sashimi seared for £2 per portion	*Have your nigiri seared for £1 per portion	*Substitute to brown rice for £1 per portion

SIGNATURE ROLL • 8 PIECES

Flaming salmon • 14

Cucumber, avocado, asparagus inside out roll layered with seared salmon, melted cheese, onion, mayo and sweet chilli sauce

Sunshine katsu • 14

Salmon katsu with cream cheese inside out roll layered with sliced mango, teriyaki sauce and mayo

Fire prawn • 16

Prawn tempura, avocado and mayo inside out roll layered with chopped tuna, kimchi spicy sauce, spicy mayo and spring onion outside

Volcano tuna 🌙 🌙 • 16

Tuna with cucumber, avocado, asparagus and mayo inside out roll layered with chopped spicy tuna, masago and crispy onion flakes

Spicy yellowtail 🌙 • 16

Yellowtail, cucumber, oshinko inside out roll layered with chopped yellowtail, spicy mayo, masago and jalapeno

Dynamite crab • 18

Deep fried soft shell crab, avocado, spring onion, masago and mayo inside out roll topped with mayo and teriyaki sauce



CHEF'S SPECIALS

Agedashi tofu (v) • 9.5

Fried tofu in a traditional Japanese broth with spring onion and grated ginger

Sakura roll • 12.5 ► new

Eight pieces of crab stick, oshinko and cucumber inside out roll layered with sea bass, shiso leaf and ginger sprout

Yuzu toro nigiri • 14

Three pieces of seared fatty tuna nigiri with yuzu teriyaki sauce

Sushi tacos • 16 • new

- Salmon, ikura and masago
- Medium fatty tuna, oshinko and spring onion
- Yellowtail, shiso leaf and yuzu

Yellowtail carpaccio • 16

Yellowtail thinly sliced with yuzu ponzu sauce topped with jalapenos, masago and sliced lime

Deluxe sashimi taster • 26 Three slices each of salmon, tuna, yellowtail and sea bass sashimi

SALADS

Maido's garden salad (v) • 10 Fresh mixed salad with avocado

Salmon sashimi salad • 14

Freshly sliced salmon sashimi on a bed of crispy salad including lettuce, radish, carrot, red cabbage, cucumber and tomatoes

Salmon and tuna tataki salad • 16 Seared salmon and tuna sashimi on a bed of crispy salad

Chopped sashimi salad • 18 ► *new* Salmon, tuna, yellowtail, masago, tamago (omelette), tomato, cucumber, avocado, edamame beans and fried onion flakes on a bed of crispy salad

Choose one of the following dressings; Balsamic vinegar • Sesame • Yuzu ponzu

HOT DISHES

Vegetable gyoza (v) • 7 Vegetable spring rolls (v) • 7 Chicken yakitori skewers • 7.5 Chicken karaage • 7.5 Octopus takoyaki • 7.5 Duck spring rolls • 8 Chicken gyoza • 8

Tofu teriyaki (v) • 8.5

Aubergine grilled with miso sauce (v) • 9.5

Prawn tempura • 9.5

Salmon teriyaki fillet • 19

Black cod grilled with miso sauce • 28 (20 mins prep time)

Some fish may contain bones

DONBURI . RICE BOWL

*Substitute to brown rice for £2 extra

Salmon teriyaki • 14 Chicken teriyaki • 14 Crispy chicken • 14 Gyu don (beef) with onions • 14 Bara (mixed fish of the day) chirashi • 18 Roasted eel (unagi) • 18

SIDES

Miso soup (v) • 4	Kinpira Gobo (v) • 5 Japanese root vegetables
Edamame (v) • 4	
Boiled rice (v) • 4	Boiled spinach (v) • 5 served cold with
Brown sushi rice (v) • 5	sesame sauce
Steamed broccoli (v) • 5	Seaweed salad (v) • 5

An optional 12.5% service charge will be added to your bill. Prices include VAT.