



FOOD FOR THE SENSES

CHRISTMAS MENU

STARTERS

Traditional Seafood Miso Soup

California Maki

Crabstick, avocado, cucumber, Japanese mayo and flying fish roe rolled in seaweed and rice - 6 pieces

Futo Maki Tempura (v)

Mixed vegetables and Japanese omelette rolled in seaweed and rice. Lightly fried in tempura batter - 6 pieces

Kamo Haromaki

Japanese deep fried spring rolls filled with shredded duck, mushroom and vegetables served with a light sweet and sour dip

Yakitori

Chargrilled chicken on bamboo skewers with teriyaki sauce and crispy tempura vegetables

MAIN COURSES

Prime Sirloin Steak*

Cooked on the Teppanyaki grill and served with grilled vegetables and Yo-ji saute potatoes

Salmon Fillet

Cooked on the Teppanyaki grill and served with grilled vegetables and Yo-ji saute potatoes

Teppanyaki Surf and Turf*

Prime sirloin steak and juicy tiger prawns cooked on the Teppanyaki grill and served with grilled vegetables and Yo-ji saute potatoes

Prawn and Chicken Teppanyaki

Succulent chicken breast and juicy tiger prawns cooked on the Teppanyaki grill and served with grilled vegetables and Yo-ji saute potatoes

Vegetable Yaki Soba (v)

Egg noodles cooked on the Teppanyaki grill with tofu, mushrooms and fresh mixed vegetables

WHITE WINE

Sauvignon Blanc Undurraga Varietal - £15.95 (12.5%)

It has a pale colour with green tones and is fruity, floral and exciting - Chile

Periquita Terras do Sadao - £17.95 (12.5%)

This wine has a fresh floral aroma and a dry well rounded finish - Portugal

Versare Pinot Grigio - £18.95 (12.5%)

Sharp, decidedly fruity, intense, delicate and persistent. Ideal on its own or with starters, fish and shellfish - Italy

Torrontes 08 Huala - Linea Tradicion - £19.95 (13%)

A great aromatic wine, with a slightly honeyed palate with a great dry finish - Argentina

Sylvaner 05/06 Stellenbosch - Overgaauw - £20.95 (13.5%)

A wine with great elegance and finish, dry with good fruit flavours - South Africa

RED WINE

Merlot Undurraga Varietal - £15.95 (13%)

This wine has a ruby colour and is well balanced with a medium body - Chile

Perequira 05/06 Terras do Sado - £17.95 (13%)

Ripe juicy red, with six months in oak barrels making it rich and flavoursome - Portugal

Malbec 08 Huala - Linea Tradicion - £19.95 (12.5%)

Rich, well-structured wine with a strong peppery slightly earthy palate - Argentina

Periquita Reserva 04 Terras do Sado - £21.95 (13.5%)

Full bodied yet smooth and rounded - Italy

Domini 04 Douro - Jose Maria da Fonseca - £22.95 (13.5%)

A fruity nose with hints of vanilla, strawberries, roses and violets. Beautifully balanced on the finish - Spain

Merlot 03/04 Concannon - £23.95 (13.5%)

Rich and chocolaty with some exotic touches of eucalyptus and tobacco - California

DESSERTS

Banana Tempura

Fresh banana lightly fried in tempura batter served with vanilla ice cream

Green Tea and Banana Cake

A moist home made cake served with red bean ice cream

Christmas Pudding Ice Cream

Served with a mini chocolate brownie

Yo-Ji Chocolate Cake

A melt in the middle chocolate pudding served with ice cream

SPARKLING

Prosecco Spumante Botter NV Brut - £22.95 (13%)

This premium sparkling wine with lifted citrus and berry fruit flavours with a long, lingering finish - Italy

Monmousseau Rose Sparkling NV Brut - £25.95 (13%)

A beautiful delicate pink colour and a flavour of ripe summer fruits - France

CHAMPAGNE

Veuve Clicquot Yellow - £54.95 (12%)

Well known for both its full bodied, biscuity style and its consistency - France

Moet & Chandon Brut - £49.95 (12%)

Classically rich and opulent in style yet with sublime balance and elegance - France

Mumm Cordon Rouge - £45.95 (12%)

For those who appreciate the sublime elegance and lightness of this style of champagne - France

£17.95 LUNCH
£21.95 DINNER

*For any marked with an asterisk please add a £3.00 supplement

Once you have made your choice, please complete the enclosed booking form and return it to us with your deposit and leave the rest to us!