



*Please inform our waiting staff of any allergies
All prices inclusive of VAT
Discretionary Service Charge of 12.5% will be added to your bill*

Exclusive Kobachi

Italian Karasumi with Crispy White Radish £12

Traditional small appetiser with slices of bottarga and radish

Turbot Kobujime with Karasumi £12

Cactus-fed turbot marinated in kelp mixed with bottarga, sprinkled with fragrant hojiso

Scottish Scallop and Caviar with Ponzu Jelly £15

Freshly diced scallop resting on a bed of Oba leave, with a touch of citrus soy sauce

Starters

Smoked Zuke-Salmon with Crispy Salad £16

Marinated Scottish Salmon in-house, topped with seasonal herbs and Japanese vegetables

Sweet Shrimp wrapped in Squid, topped with Chirizu £17

A hint of chilli, mixed with citrus sauce with layered textures

Spicy Tuna Tartare £18

Spicy miso sauce with crunchy roasted pine nuts to create the perfect contrast

Turbot Kobujime Usuzukuri £20

Thin slices of cactus-fed turbot marinated in kelp and served with three traditional accompaniments

Soups

Miso Soup £7

A traditional blend of three miso pastes

Red Miso Soup £8

Our house miso soup with added body and spice

Dobin Mushi £9

A light clear soup in a clay pot enclosed with intense aromas

Salmon Roe Chawan Mushi £12

Traditional savory custard flavoured with bonito soup

French Foie Gras Chawan Mushi £12

Traditional savory custard flavoured with bonito soup and served with foie gras and sesame oil

Salads

Seasonal Crispy Salad with Tomato Miso Dip **V** £14

Seaweed and Tofu Salad with Creamy Dressing **V** £15

A mixture of red tosaka, ogo nori and wakame on a bed of tofu

Tempura

Assorted Vegetable Tempura **V** £14

An assortment of seasonal vegetables served with matcha salt

Prawn Tempura £16

Tempura prawns served with grated white radish and ginger to accompany the sauce

Prawn and Vegetable Tempura £18

Tempura prawns and assorted seasonal vegetables served with grated white radish and ginger to accompany the sauce

Sushi and Sashimi

Sashimi Assortments

All sashimi will be served with wasabi and japanese herbs on the side

Due to our use of seasonal fish, some products may not be available

Selection of 3 £18

9 pieces

Selection of 5 £28

15 pieces

Selection of 7 £38

21 pieces

Sushi Assortments

All sushi will be served with pickled ginger and wasabi on the side

Due to our use of seasonal fish, some products may not be available

8 pieces £32

12 pieces £50

Robata À la Carte

Seafood

Scottish Scallop £12

Norwegian Mackerel £12

150g

Mediterranean Marbled Tuna £25

120g

Scottish Salmon Saikyo-yaki £27

200g

Mediterranean Rich Marbled Tuna £28

120g

Canadian Black Cod Saikyo-yaki £42

200g

Meat and Poultry

Norfolk Black Chicken Wings £12

Essex-reared Lamb Chop £18

150g

French Duck Breast £23

200g

Black Angus Beef Sirloin/ Fillet £33/39

200g

Miyazaki-gyu Sirloin/ Fillet £71/86

100g

Kobe Beef Sirloin/ Fillet £130/145

100g

Vegetables

Assorted Vegetables £10

Teppan-yaki À la Carte

Teppan-yaki À la carte dishes are served with seasonal vegetables on the side

Seafood

Scottish Scallop £12

Mediterranean Marbled Tuna £25

120g

Mongo Squid £27

120g

Scottish Salmon Saikyo-yaki £27

200g

Mediterranean Rich Marbled Tuna £28

120g

French Sea Bass/ French Sea Bream £31

150g

Canadian Black Cod Saikyo-yaki £42

200g

Fresh Canadian Lobster Half/ Whole £37/70

Fresh French Spiny Lobster Half/ Whole £75/140

Meat and Poultry

French Foie Gras 50/100g £18/26

Essex-reared Lamb Chop £18

150g

Norfolk Black Chicken Breast £27

200g

Black Angus Beef Sirloin/ Fillet £33/39

200g

Miyazaki-gyu Sirloin/ Fillet £71/86

100g

Kobe Beef Sirloin/ Fillet £130/145

100g

Ginza Onodera Specialities

Cornish Crab Cream Croquette £12

Fresh Cornish crab meat deep fried with parmesan cheese and bechamel sauce

Nasu Dengaku V £13

Grilled Japanese aubergine with a sweet miso sauce

Norfolk Black Chicken Karaage £13

Deep fried Norfolk black chicken served with lemon and homemade tomato chilli sauce

Norfolk Black Chicken Yakitori £16

Charcoal grilled Norfolk black chicken on skewers dipped in sweet soy sauce

Japanese Wagyu Nikujyaga £25

A traditional dish, wagyu and vegetables braised in mirin and soy sauce

Inaniwa Udon served with Assorted Tempura £28

Chilled Inaniwa udon served with traditional dipping sauce and accompanied with prawn and vegetable tempura

Norfolk Black Chicken Thigh Confit £18

Slow cooked Norfolk chicken marinated in rosemary and served with yuzu kosho dressing

Onodera Lunch Course

Kame 亀
£45

Seasonal Kobachi

Seasonal Zensai

Dobin Mushi

Sushi
5 pieces

Main Course

Black Angus Sirloin Steak with Black Sesame Sauce
150g

OR

Salmon Saikyo-yaki
130g

Tsuru 鶴
£80

Seasonal Kobachi

Seasonal Zensai
3 kinds

French Foie Gras Chawan Mushi

Sushi
5 pieces

Main Course
choose one from:

Miyazaki-gyu Sirloin Steak
70g

OR

Black Cod Saikyo-yaki
130g

Onodera Lunch Set

Starters

Choose 1 from:

Fried Tofu in Sauce

Prawn and Vegetables Tempura

Sweet Shrimp wrapped in Squid, topped with Chirizu

Middle Course

Choose 1 from:

Seaweed and Tofu Salad

Dobin Mushi

Main Course

Choose 1 from:

Norfolk Black Chicken Breast Katsu with Steamed White Rice and Miso Soup £23

Assorted Tempura Set with Steamed White Rice and Miso Soup £23

Scottish Salmon Saikyo-yaki with Steamed White Rice & Miso Soup £25

Black Angus Sirloin Teriyaki with Steamed White Rice and Miso Soup £25

Eel Donburi with Miso Soup £28

Sushi and Sashimi Set with Miso Soup £28

Canadian Black Cod Saikyo-yaki with Steamed White Rice and Miso Soup £35