



*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*

## Onodera Dinner Course

Kaede 楓

£65

Seasonal Zensaki *3 kinds*

Dobin Mushi

Black Kanpachi Carpaccio

Seafood Dumpling

Organic Salad

**Main Course**

*choose 1 from*

Black Angus Sirloin Steak *200g*

Black Angus Fillet Steak *150g*

OR

Black Cod Saikyo-yaki *200g*

*Served with*

*Steamed White Rice*

**Dessert**

Aoi 葵

£120

Seasonal Zensai *3 kinds*

Lobster Head Miso Soup

Assorted Sushi *5 pieces* OR Assorted Sashimi *6 pieces*

Prawn and Vegetable Tempura

Lobster and Grilled Vegetables

**Main Course**

Miyazaki-gyu Sirloin Steak *100g*

*Served with*

*Organic Salad and Takikomi Gohan*

**Dessert**

## Exclusive Kobachi

### 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 £17

*Freshly diced scallop with an accompaniment of caviar and citrus soy sauce*

### Japanese Wagyu Carpaccio £25

*Slices of wagyu beef with citrus soy sauce. Garnished with chopped shallots and chives finished with a miso sauce*

### Rich Marble Tuna Tartare £27

*Served with caviar, chives, grated yamaimo and yoshinogawa aonori. Dashi and ponzu sauce*

## Ginza Onodera Specialities

### Cornish Crab Cream Croquette £12

*Fresh Cornish crab meat deep fried with parmesan cheese and béchamel sauce*

### Nasu Dengaku V £13

*Grilled Japanese aubergine with a sweet miso sauce*

### Japanese Wagyu Nikujyaga £16

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

### Free Range Chicken Yakitori £16

*Charcoal grilled free range chicken on skewers dipped in sweet soy sauce*

### Japanese Wagyu Dumplings £25

*Pan fried dumplings with a touch of truffle oil. Served in a soy and thyme sauce.*

### Inaniwa Udon served with Assorted Tempura £28

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

### Norwegian King Crab £28

*Steamed and served with a light soy and rice vinegar sauce. Accompanied with spicy deep fried shishito peppers*

### Lobster and Tofu Bisque £32

*Steamed lobster with a lobster head, tofu purée & Miso bisque. Garnished with sansho pepper, shichimi and sesame*

## Kobachi

Edamame **V** £5

Spicy Edamame **V** £6

*Spicy sauce blend coated edamame beans*

Prawn Kakiage Salad £6

*Prawn, mitsuba and shiitake mushroom "Kakiage" tempura. Served on a red soy vinaigrette*

Sea Bream Shabu-shabu £8

*Slices of sea bream with shiitake mushroom, wasabi and shichimi. Finished with a homemade kelp broth*

Seafood Dumplings £8

*Deep fried mixed seafood parcels on a bed of crispy aubergine. Served with tentsuyu*

## Starters

Black Kanpachi Carpaccio £15

*Slices of Cobia served with a truffle and citrus sauce. Pomegranate, sliced truffles and seasonal herbs to finish*

Salmon Tataki with Umemizore sauce £16

*Lightly seared salmon with a cucumber plum sauce. Garnished with crushed black sesame, golden beetroot and myoga*

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*

## Salads

Organic Salad **V** £12

*A selection of organic vegetables and avocado, served with a pickled plum dressing*

Seaweed and Tofu Salad with Creamy Dressing **V** £13

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

## Tempura

### "Bubu" Prawns £12

*Deep fried prawns with a bubu rice cracker batter. Served with citrus soy sauce, ginger, white radish and sansho dip*

### 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*

## Soups & Rice

### 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 savoury custard flavoured with bonito soup*

### Steamed White Rice V £3

### Takikomi Gohan £6

*Rice cooked in kelp stock with vegetables and chicken and seasoned with soy sauce. A traditional dish.*

## Sashimi, Sushi and Rolls

### 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*

**Ume £25**

*10 pieces*

**Také £36**

*15 pieces*

**Matsu £48**

*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*

*Individual sushi garnishes are subject to change*

**8 pieces £32**

**12 pieces £50**

### Sushi Rolls

**Salmon and Avocado Roll £8**

*Filled with Avocado and wrapped with salmon. Fished with edible flowers and yuzu mayonnaise*

**Crunchy Spicy Prawn Roll £10**

*Filled with Avocado, panko buttered prawns with a touch of Worcestershire sauce.*

*Topped with spicy mayonnaise and red shiso*

**Spider Roll £11**

*Deep fried softshell crab with pickled baby carrots and wasabi mayonnaise.*

*Coated with sun dried green laver*

## **Robata À la Carte**

### **Seafood**

**Scottish Scallop £12**

**Mediterranean Marbled Tuna/ Rich Marbled Tuna £25/28**  
*150g*

**Scottish Salmon Saikyo-yaki £27**  
*200g*

**African King Prawns £28**  
*2 pieces*

**Canadian Black Cod Saikyo-yaki £42**  
*200g*

### **Meat and Poultry**

**Free Range Chicken Wings £12**

**Essex-reared Lamb Chop £18**  
*150g*

**Black Angus Beef Sirloin/ Fillet £33/39**  
*200g*

**Miyazaki-gyu Sirloin £71**  
*100g*

**Kobe Beef Sirloin £130**  
*100g*

### **Vegetables**

**Asparagus £7**

**Eringi Mushroom £7**

**Stem Broccoli £7**

## **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/ Rich Marbled Tuna £25/28**  
*150g*

**Scottish Salmon Saikyo-yaki £27**  
*200g*

**French Sea Bass £31**  
*200g*

**African King Prawns £32**  
*3 pieces*

**Canadian Black Cod Saikyo-yaki £42**  
*200g*

**Fresh Canadian Lobster Half/ Whole £37/70**

### **Meat and Poultry**

**French Foie Gras 50/100g £18/26**

**Free Range Chicken Breast £27**  
*200g*

**Black Angus Beef Sirloin/ Fillet £33/39**  
*200g*

**Miyazaki-gyu Sirloin £71**  
*100g*

**Miyazaki-gyu Katsu Sandwich £80**  
*100g*

**Kobe Beef Sirloin £130**  
*100g*

### **Fried Rice**

**Egg Fried Rice V £6**

**Prawn Egg Fried Rice £10**

**Chicken Egg Fried Rice £10**



## Sushi and Sashimi per piece

	<b>Sashimi</b>	<b>Sushi</b>
<b>Mackerel Egg</b>	£3	£3.30
<b>Octopus Squid Prawn</b>	£3.50	£3.80
<b>Salmon Sweet Shrimp</b>	£4.00	£4.30
<b>Sea Bream Sea Bass Yellowtail Turbot Tuna</b>	£4.50	£4.80
<b>Snow Crab Salmon Roe</b>	£4.70	£5.00
<b>Scallop</b>	£5.00	£5.30
<b>Marbled Tuna</b>	£5.50	£5.80
<b>Eel</b>	£6.00	£6.30
<b>Jumbo Shrimp</b>	£7.50	£7.80
<b>Rich Marbled Tuna Sea Urchin</b>	£8.00	£8.30
<b>Red Shrimp</b>	£8.50	£8.80