



*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*

Starters 前菜

Black Kanpachi Carpaccio £15

スギのカルパッチョ

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

Salmon Tataki with Umemizore sauce £16

サーモンタタキ梅みぞれソース添え

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

Seabass Usuzukuri £15

鱸の薄造り

Thin slices of seabass served with three traditional accompaniments

Spicy Tuna Tartare £18

スパイシー鮪タルタル

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

Greens サラダ

Organic Salad V £12

有機野菜サラダ

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

Seaweed and Tofu Salad with Creamy Dressing V £13

海藻豆腐サラダ

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

Edamame/ Spicy Edamame V £5/6

枝豆/ スパイシー枝豆

Exclusive Starters 高級前菜

Japanese Wagyu Carpaccio £25

和牛カルパッチョ

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

Scottish Scallop and Caviar with Ponzu Jelly £17

帆立とキャビア ポン酢ジェリー添え

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

Rich Marbled Tuna Tartare £27

大トロタルタル

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

Warm Starters 温菜

Japanese Wagyu Dumplings £18

和牛ダンプリング

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

Seafood Dumplings £8

海鮮包み揚げ

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

Cornish Crab Cream Croquettes £12

コーンウォール産 蟹クリームコロッケ

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

Free Range Chicken Yakitori £16

イギリス産 地鶏 焼鳥

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

Karaage Fried Chicken £12

イギリス産 地鶏 唐揚げ

Chicken thigh pieces marinated in ginger, sake and soy sauce. Battered and deep fried, accompanied with ito tougarashi

Nasu Dengaku V £13

茄子田楽

Grilled Japanese aubergine with a sweet miso sauce

Soups and Rice 汁物 御飯

Dobin Mushi/ Vegetarian Dobin Mushi V £9

土瓶蒸し

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

Salmon Roe Chawan Mushi £12

イクラ茶碗蒸し

Traditional savoury custard flavoured with bonito soup

Miso Soup/ Red Miso Soup £6

味噌汁/ 赤だし味噌汁

Sea Bream Shabu-shabu £8

鯛のしゃぶしゃぶ

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

Takikomi Gohan £6

炊き込みご飯

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

Egg Fried Rice V/ Prawn or Chicken Egg Fried Rice £6/10

フライドライス/海老フライドライス/チキンフライドライス

Ginza Onodera Specialities 銀座おのでもらお薦め一品

Inaniwa Udon served with Assorted Tempura £28

稲庭うどん 天麩羅盛り合わせ付き

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

Miyazaki-gyu Fillet Katsu Burger 100g £70

宮崎和牛 フィレカツバーガー

Panko breaded Wagyu Fillets with homemade Tonkatsu sauce with sliced iceberg lettuce

Scottish Scallop £15

スコットランド産 帆立 炉辺焼き

Grilled Scallop topped with a rich sea urchin sauce. Garnished with micro tomatoes, radish and herbs

Miyazaki-gyu Sukiyaki 100g £45

宮崎和牛 すき焼き

Thinly sliced Wagyu beef in an iron cast skillet with a sweet soy sauce and seasonal vegetables and ito tougarashi

Japanese Mushroom and Tofu Sukiyaki V £17

きのこ豆腐 すき焼き

Mushrooms, tofu and konjac in iron cast skillet with a sweet soy sauce and ito tougarashi

Tempura 天婦羅

Shishitou Pepper Tempura V £6

シシトウガラシの天婦羅

Deep fried shishitou peppers seasoned with sansho salt

"Bubu" Prawns £12

海老の変わり揚げ

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

Snow Crab Leg Tempura £15

ずわい蟹の天婦羅

Deep fried snow crab leg served with wasabi mayonnaise and a citrus soy sauce with ginger, white radish and sansho

Assorted Vegetable Tempura V £14

野菜天麩羅盛り合わせ

An assortment of seasonal vegetables served with matcha salt

Prawn Tempura £16

海老天麩羅盛り合わせ

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

Prawn and Vegetable Tempura £18

天麩羅盛り合わせ

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

Sashimi and Sushi 刺身・鮓

Sashimi Assortments 刺身盛り合わせ

*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 梅 £25
10 pieces

Také 竹 £36
15 pieces

Matsu 松 £48
21 pieces

Whole Lobster Sashimi with Caviar £100

ロブスター刺身 キャビア添え

Whole Canadian lobster served with spoons of caviar topped with golden flakes

Sushi Assortments 鮓盛り合わせ

*All sushi will be served with pickled ginger and wasabi on the side
Due to our use of seasonal fish, some products may be unavailable.
Individual sushi garnishes are subject to change*

8 pieces 8貫 £32

12 pieces 12貫 £50

Sushi Rolls 巻き鮓

Cucumber Roll V かつぱ巻 £3

Avocado Roll V アボカド巻 £5

Spicy Tuna Roll スパイシー鉄火巻 £9

Negitoro Roll ねぎとろ巻 £12

Salmon and Avocado Roll £8
サーモンアボカド巻

Filled with avocado and wrapped with salmon. Finished with edible flowers and yuzu mayonnaise

Crunchy Spicy Prawn Roll £10
海老フライ巻

*Filled with avocado, panko buttered prawns with a touch of Worcestershire sauce.
Topped with spicy mayonnaise and red shiso.*

Spider Roll £11
スパイダー巻

Deep fried softshell crab with pickled baby carrots and wasabi mayonnaise. Coated with sun dried green laver.

Robata À la Carte 炉辺焼き

Meat and Poultry 肉類

Essex-reared Lamb Chop 150g/ 300g £18/35
エセックス産 ラムチョップ

Black Angus Beef 200g Sirloin/ Fillet £33/39
ブラックアンガス牛

Miyazaki-gyu 100g Sirloin £71
宮崎牛

Kobe Beef 100g Sirloin £130
神戸牛

Meat Feast (For sharing)

Kobe Beef 500g/1000g £550/1000
神戸牛

Seafood 海鮮

Scottish Salmon Yūan-yaki 200g £23
スコットランド産 サーモン 幽庵焼き

Canadian Black Cod Saikyo-yaki 200g £38
カナダ産 銀鱈西京焼き

Vegetables 野菜

Shishitou Peppers V £5
シントウガラシ

Asparagus V £7
アスパラガス

Shiitake Mushroom V £7
椎茸

Stem Broccoli V £7
茎ブロッコリー

T Teppan-yaki À la Carte 鉄板焼

Meat and Poultry 肉類

French Foie Gras 50/100g **£18/26**
フランス産 フォアグラ

Free Range Chicken Breast 200g **£27**
イギリス産 地鶏

Black Angus Beef 200g Sirloin/ Fillet **£33/39**
ブラックアンガス牛

Miyazaki-gyu 100g Sirloin **£71**
宮崎牛

Kobe Beef 100g Sirloin **£130**
神戸牛

Seafood 海鮮

Scottish Salmon Teriyaki 200g **£23**
スコットランド産 サーモン照焼き

French Sea Bass 200g **£26**
フランス産 鱸

African King Prawns 3 pieces **£32**
アフリカ産 大海老

Canadian Black Cod Ginger 200g **£38**
カナダ産 銀鱈 生姜焼き

Fresh Canadian Lobster Half/ Whole **£32/65**
カナダ産 活きロブスター

Fried Rice フライドライス

Egg Fried Rice **£6**
フライドライス

Prawn Egg Fried Rice/ Chicken Egg Fried Rice **£10**
海老フライドライス/ チキンフライドライス

3 Courses Lunch Menu

2 Starters & Main or Starter, Main & Dessert

Only £23

Starter

Black Kanpachi Carpaccio
Salmon Tataki with Umemizore Sauce
Spicy Tuna Tartare
Seaweed and Tofu Salad
Organic Salad

Prawn and Vegetable Tempura
Fried Tofu in Sauce
Dobin Mushi
Seafood Dumpling

Main Course

Free Range Chicken Breast Teriyaki with Steamed White Rice and Miso Soup
Scottish Salmon Teriyaki with Steamed White Rice and Miso Soup (£2 supplement)
Black Angus Sirloin Teriyaki with Steamed White Rice and Miso Soup (£3 supplement)
Eel Donburi with Miso Soup (£5 supplement)
Sushi and Sashimi Set with Miso Soup (£5 supplement)
Canadian Black Cod Saikyo-yaki with Steamed White Rice and Miso Soup (£12 supplement)

Dessert

Today's Ice Cream
Today's Sorbet
Today's Mochi Ice Cream
Kinako Blancmange
Matcha Soft Ice Cream

Quick Lunch Set Only £15

Salmon Avocado Poke
Served with Miso Soup

Onodera Wagyu Burger Set
Choose Steamed White Rice or Chips on the side
Served with Miso Soup and Side Salad

» Sharing is caring «

SUPER STEAK SATURDAY

(& Sunday)

Feast your self on a 35 day aged Scottish Black Angus.

1KG Charcoal grilled. Served with assorted dipping sauces.

Sharing is caring.

This dish will be perfect for three to four guests.

All steaks are prepared to order, so please allow at least 30 minutes cooking time.

All steaks will be cooked Medium rare

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35 day aged Scottish Black Angus - 1KG

served with garlic chips & smoked butter

sauces:

Black pepper sauce

Maldon rock salt

Soy and ginger sauce

Gherkin & mustard salsa

Organic salad with plum dressing

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£78

Sushi and Sashimi per piece

	Sashimi	Sushi
Mackerel Egg	£2.70	£3.00
Octopus Squid Prawn	£3.20	£3.50
Salmon Sweet Shrimp	£3.70	£4.00
Sea Bream Sea Bass Yellowtail Turbot Tuna	£4.20	£4.50
Snow Crab Salmon Roe	£4.40	£4.70
Scallop	£4.70	£5.00
Marbled Tuna	£5.20	£5.50
Eel	£5.70	£6.00
Rich Marbled Tuna Sea Urchin	£7.70	£8.00
Red Shrimp	£8.20	£8.50