



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 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

Salmon Roe Chawan Mushi

Sushi

5 pieces

Main Course

choose one from:

Miyazaki-gyu Sirloin Steak

70g

OR

Black Cod Saikyo-yaki

130g

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

Onodera Lunch Set

Starters

Choose 1 from:

Black Kanpachi Carpaccio

Salmon Tataki with Umemizore Sauce

Spicy Tuna Tartare

Seaweed and Tofu Salad

Organic Salad

Middle Course

Choose 1 from:

Prawn and Vegetable Tempura

Fried Tofu in Sauce

Dobin Mushi

Prawn Kakiage Salad

Seafood Dumpling

Main Course

Choose 1 from:

Free Range Chicken Breast Teriyaki 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

Sushi and Sashimi per piece

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

