

3 levels
Asian Fusion

听雨轩

Traditional
Japanese
Dishes

Sake Bomb

A beer cocktail made by pouring sake into a shot glass and dropping it into a glass of Japanese beer.

£5



We offer a private party hiring service whether you are organising an anniversary, birthday or retirement party.

V = Vegetarian dishes

Please speak to a manager if you have any special dietary requirements

10% service charge added for all bookings over 6 people

Starters

头盘

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| Edamame Beans Soya beans with sea salt 盐煮毛豆 | £ 3.58 |
| Chicken Gyoza Japanese dumplings 日式鸡肉蔬菜煎饺 | £ 4.85 |
| Mixed Vegetable Tempura Vegetable tempura in a light batter with tempura sauce 蔬菜天妇罗 | £ 4.95 |
| Crispy Baby Squid Deep fried in batter, served with chilli and siracha vinegar sauce 香煎小鱿鱼 | £ 5.98 |
| Prawn Tempura King prawns in light tempura batter with tempura sauce 鲜虾天妇罗 | £ 5.98 |
| Fish Tempura Deep fried fish in batter with a tempura sauce 白鱼天妇罗 | £ 5.98 |
| Yaki Tori Skewers of chicken drizzled in teriyaki sauce 日式照烧鸡串 | £ 5.98 |
| Fresh Mussels Cooked in fresh garlic lemon juice, soy sauce and butter 蒜蓉柠檬汁青口 | £ 5.38 |
| Japanese Beef Roll A classic pancake roll stuffed with shredded Irish beef and shredded cucumber glazed with teriyaki sauce 日式照烧牛肉青瓜卷 | £ 6.95 |
| Kaki Furai Fried oysters with Japanese breadcrumbs and tonkatsu sauce 香煎生蚝 | £ 6.95 |
| Chilli Garlic Prawns Hot and spicy garlic prawn 蒜蓉香辣虾仁 | £ 6.95 |
| Grilled Prawn and Asparagus Kushi-yaki 虾仁芦笋串烧 | £ 5.18 |
| Grilled Irish Beef and Asparagus Kushi-yaki 爱尔兰牛肉芦笋串烧 | £ 6.95 |
| Signature mixed Tempura 2 Fish, 2 Prawn & 2 Vegetable tempuras 天妇罗特选 (两粒鱼, 两粒虾, 两粒蔬菜) | £ 6.95 |

Salads

沙拉

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| Crab Stick Salad 蟹足棒沙律 | £ 5.95 |
| Assorted Sashimi Salad 什锦生鱼片沙律 | £ 7.95 |
| Salmon Ceviche Salad (Fresh salmon marinated in lime tossed in mixed salad with a chilli siracha and onion dressing) 青柠三文鱼沙律 | £ 5.85 |
| Soft shell Crab Salad (Mixed Salad topped with soft shell crab) 软壳蟹沙律 | £ 6.85 |

Sushi

寿司

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| Nigiri sushi (3 pieces) 握寿司 (三粒) | |
| Salmon 三文鱼 | £ 4.95 |
| Tuna 金枪鱼 | £ 5.95 |
| Seabass 鲈鱼 | £ 4.95 |
| Octopus 章鱼 | £ 5.65 |
| Squid 鱿鱼 | £ 4.95 |
| Grilled Eel (unagi) 烧鳗鱼 | £ 5.95 |
| Ebi (prawn) 鲜虾 | £ 4.95 |

Sashimi (5 slices)

刺身 (5粒)

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|---------------|--------|
| Tuna 金枪鱼 | £ 7.95 |
| Salmon 三文鱼 | £ 6.95 |
| Seabass 鲈鱼 | £ 6.95 |

Chef's Specialty Rolls (6 pieces)

厨师特卷 (六粒)

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| California Roll | £ 6.95 |
| Cucumber,avocado and crab stick with tobiko dressing 加州卷 | |
| Salmon Cucumber Roll | £ 6.95 |
| Fresh salmon, cucumber and sesame seeds 三文鱼青瓜卷 | |
| Prawn Tempura and Avocado Roll | £ 7.95 |
| 大虾天妇罗牛油果卷 | |
| Spicy Tuna and Cucumber Roll | £ 6.95 |
| 香辣金枪鱼青瓜卷 | |
| Chicken Teriyaki Roll | £ 6.95 |
| 照烧鸡肉卷 | |
| Rainbow Roll | £ 8.95 |
| Califonia roll coated with tuna,salmon prawn and avocado 彩虹卷 (加州卷盖金枪鱼,三文鱼,鲜虾,牛油果) | |
| Dragon Roll | £ 11.95 |
| A very popular roll made with prawn tempura and avocado grilled eel in special sauce 青龙卷 (大虾天妇罗,牛油果,烧鳗鱼) | |
| Soft Shell Crab and Avocado | £ 9.95 |
| 软壳蟹牛油果卷 | |
| Teriyaki Chicken Katsu with Avocado | £ 8.45 |
| 照烧鸡牛油果卷 | |
| Vegetarian Roll | £ 5.95 |
| Avocado,cucumber,carrots and pickled radish 素食卷 (牛油果,青瓜,胡萝卜, 甜辣腌萝卜) | |
| Volcano Roll | £ 8.50 |
| Tempura roll with salmon dressed with spicy mayo sauce teriyaki sauce, orange tobiko and spring onion 火山卷 (鲜虾天妇罗卷,盖三文鱼刺身加香辣美乃滋酱,照烧汁) | |

Sharing Sushi Sashimi

寿司刺身拼盘

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| Sashimi Royal Boat (Tuna, salmon and seabass) 12 pieces of Sashimi moriawase 刺身皇家拼船 (金枪鱼,三文鱼,鲈鱼共十二粒) | £ 17.50 |
| Sushi Moriawase Boat 12 pieces of moriawase sushi 寿司拼船 (十二粒) | £ 16.50 |
| Sushi Sashimi Boat 12 pieces of various sushi 12 pieces of various sashimi 寿司刺身拼船 (12粒寿司, 12粒刺身) | £ 28.00 |
| Sushi Sashimi Party Boat (76 pieces group boat) 20 pieces of sashimi tuna, salmon and seabass 20 pieces assorted nigiri 12 pieces of California roll 6 pieces of salmon cucumber roll 6 pieces of vegetarian roll 6 pieces of spicy tuna roll 6 pieces of prawn tempura maki roll 寿司刺身派对拼船 20粒金枪鱼,三文鱼,鲈鱼刺身 20粒特选握寿司 12粒加州卷 6粒三文鱼青瓜卷 6粒素食卷 6粒金枪鱼卷 6粒鲜虾天妇罗卷 | £ 59.50 |

Traditional Teppanyaki

传统铁板烧主餐

Main Course

(Includes miso soup, hibachi egg fried rice or steam rice and hibachi vegetables)

主菜 (包括酱汤,炒饭或米饭,各式时蔬菜)

MEAT 肉类

Duck Breast

£ 20.95

Duck breast grilled gressingham with bell peppers, fresh orange and plum sauce

彩椒,鲜橙,梅子酱烧鸭胸

Chicken

£ 18.95

Cooked with leeks and teriyaki sauce

鲜葱照烧鸡

Pineapple Chicken

£ 18.95

Chicken breast cooked with bell peppers, pineapple cubes and pineapple sauce

彩椒,菠萝汁烧鸡胸

Lamb Teppanyaki

£ 19.95

Grilled lamb with fresh mint, bell peppers and plum wine

薄荷彩椒梅子酒烧羊扒

Sirloin Steak

£ 18.95

Cooked with mushroom soya sauce and garlic butter

蒜蓉黄油酱西冷排配蘑菇

Irish Ribeye

£ 21.95

Cooked with mushroom, soya sauce and garlic butter

蒜蓉黄油酱烧牛眼排配蘑菇

Tenderloin Fillet Steak

£ 22.95

Cooked with asparagus, mushroom, garlic butter and soya sauce

蒜蓉黄油酱烧里脊牛排配芦笋蘑菇

VEGETARIAN TEPPANYAKI

素食主菜

Vegetarian Duck

£ 16.95

Made from soya but tastes and looks like duck with teriyaki sauce

照烧素食鸭

Vegetarian Vegetables

£ 15.95

Assorted vegetables, tofu, broccoli, aubergine, bell peppers, sweet potato, garlic butter and soya sauce

蒜蓉黄油烧西兰花,茄子,彩椒,甜薯,豆腐

Traditional Teppanyaki

传统铁板烧主餐

SEAFOOD/FISH

海鲜类

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| Calamari/squid Grilled to perfection with lemon and creamy garlic sauce 蒜蓉奶油柠檬汁烧鱿鱼 | £ 17.95 |
| Salmon Irish salmon fillet with teriyaki sauce and garlic butter 蒜蓉照烧汁烧爱尔兰三文鱼排 | £ 17.95 |
| Seabass Healthy white fish with a Japanese citrus sauce and garlic butter 日式柠檬汁,蒜蓉黄油烧鲈鱼 | £ 18.95 |
| Halibut Fish Served with asparagus, garlic butter and soya sauce 蒜蓉黄油酱烧比目鱼排配芦笋 | £ 20.95 |
| Doversol Fish Served with garlic tomato, spring onion, garlic butter and citrus sauce 蒜蓉柠檬汁番茄烧龍利鱼排 | £ 20.95 |
| Scallops Canadian scallops grilled with lemon, onion, ginger and creamy garlic sauce 柠檬汁蒜蓉扇贝 | £ 22.95 |
| Oyster Served with enoki mushroom, spring onion, garlic, lemon, oyster sauce, plum wine and garlic butter 蒜蓉柠檬汁梅子酒烧生蚝配金针菇 | £ 16.95 |
| Mussels Served with onion beef, peppers, celery, garlic, lemon, plum wine and soya sauce 蒜蓉柠檬汁梅子酒烧青口配洋葱,彩椒,西芹 | £ 16.95 |
| Tiger Prawn Juicy prawns with fresh lemon and creamy garlic sauce 蒜蓉柠檬汁烧虾仁 | £ 19.95 |
| Jumbo Tiger Prawn Served with asparagus, red onion, celery, garlic, lemon, garlic butter and creamy garlic sauce 蒜蓉巨虎虾配芦笋,红洋葱,西芹 | £ 24.95 |
| Fresh Lobster Fresh Irish sea lobster grilled with ginger, garlic, spring onion, celery, garlic butter and creamy garlic sauce 姜葱爱尔兰大龙虾 | £ 29.95 |

Side order

配菜

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| Steam Rice 白饭 | £ 2.85 |
| Egg Fried Rice 炒饭 | £ 3.95 |
| Miso Soup 日式酱汁 | £ 2.95 |
| Egg Thin Noodles 炒面 | £ 3.58 |
| Garlic Diced Potato 蒜蓉薯粒 | £ 2.58 |
| Crispy Potato Twists 香脆薯卷 | £ 2.58 |
| Chips 薯条 | £ 2.20 |
| Wok-Fried Asian Pok Choi With Crispy Garlic 蒜蓉炒白菜 | £ 4.58 |
| Wok-Fried Long Beans With Chilli Flakes 辣椒粒炒长扁豆 | £ 3.98 |

Signature Set Meals

£37.98

厨师特选套餐

First Course

Japanese miso soup

日式酱汁

Second course :

Maki roll (2 pieces)

Spring rolls (2 pieces)

Gyoza (2 pieces)

寿司卷,煎饺,春卷 (各两粒)

Third Course (choose 1)

Hibachi egg fried rice

Steam rice

Noodles

炒饭,白饭,炒面 (任选一主食)

Fourth Course (choose 2 main dishes)

Tiger prawn (cooked with creamy garlic sauce)

Calamari (cooked with creamy garlic sauce)

Salmon (cooked with teriyaki sauce)

Seabass (cooked with teriyaki sauce)

Sirloin Steak (cooked with mushroom)

Chicken (cooked with leeks and teriyaki sauce)

Duck breast (grilled gressingham with bell peppers, fresh orange and plum sauce)

Lamb (grilled lamb with fresh mint, bell peppers and plum wine)

虎虾 (蒜蓉黄油汁)

鱿鱼 (蒜蓉黄油汁)

三文鱼排 (日式照烧汁)

鲈鱼 (日式照烧汁)

西冷排 (配洋葱蘑菇)

新鲜鸡胸 (鲜葱及日式照烧汁)

鸭胸 (梅子酱配彩椒,鲜橙)

羊扒(梅子酒配薄荷,彩椒)

(任选两主盘)

Fifty Course

Flambe ice cream with fresh fruits

火焰冰淇淋配新鲜水果

Sixth Course

Coffee or tea

茶或咖啡

Combo Deluxe Teppanyaki

£46.95

超豪华套餐

First Course

Japanese miso soup

日式酱汁

Second course :

Maki Roll (2 pieces)

Gyoza (2 pieces)

Yaki Tori (2 pieces)

寿司卷,煎饺,鸡串 (各两粒)

Third Course (choose 1)

Hibachi egg fried rice

Steam rice

Noodles

炒饭,白饭,炒面 (任选一主食)

Fourth Course (choose 2 main dishes)

Seabass (cooked with citrus sauce)

Calamari (cooked with creamy garlic sauce)

Tiger Prawns (cooked with creamy garlic sauce)

Salmon (cooked with teriyaki sauce)

Doversol fish (cooked with citrus sauce)

Chicken (cooked with teriyaki sauce)

Tenderloin fillet steak (cooked with mushroom and asparagus)

Lobster (cooked with creamy garlic sauce)

Halibut (cooked with asparagus and soya sauce)

Duck breast (grilled gressingham with bell peppers, fresh orange and plum sauce)

Lamb (grilled lamb with fresh mint, bell peppers and plum wine)

鲈鱼 (柠檬汁)

鱿鱼 (蒜蓉黄油汁)

虎虾 (蒜蓉黄油汁)

三文鱼排 (日式照烧汁)

龍利鱼排 (柠檬汁)

鸡排 (日式照烧汁)

里脊牛排 (配芦笋蘑菇)

龙虾 (蒜蓉黄油汁)

比目鱼排 (配芦笋)

鸭胸 (梅子酱配彩椒,鲜橙)

羊扒(梅子酒配薄荷,彩椒)

(任选两主盘)

Fifty Course

Flambe ice cream with fresh fruits

火焰冰淇淋配新鲜水果

Sixth Course

Coffee or tea

茶或咖啡

