



TEPPANYAKI

CHINATOWN

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DRINKS MENU

WHITE WINES

125ml | 250ml | Bottle

Primi Soli, Italy – Pinot Grigio

Dry, crisp and fruity with a wonderful hint of lemon

£5.50 | £8.95 | £24

Central Monte, Chile – Chardonnay

Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey

£6.00 | £9.25 | £26

Inkosi, South Africa – Sauvignon Blanc

Aromatic on the nose, hints of green apples, balanced acidity with long crisp finish

£6.15 | £10.00 | £28

La Sablette, Sèvre et Maine sur Lie, France – Muscadet

Made from Melon de Bourgogne grapes. Balanced acidity, and fresh fruit flavours with a crisp finish

£34

Duberny Organic, Languedoc, France – Viognier, Chardonnay

Fantastic blend of top quality whites from cool coastal vineyards

£36

Arthur Metz, Alsace, France – Gewurztraminer

Aromatic, dry taste with fresh notes of grapefruit, yellow apples, lemons and minerals

£39

L'aurore, Macon-Villages, Burgundy, France – Chardonnay

Produced in the Maconnais, this wine is well balanced, fleshy, aromatic and fruity

£43

Turtle Bay, Marlborough, New Zealand – Sauvignon Blanc

Refreshing bite of citrus hint of gooseberry fruit Shows all the hallmarks of this world-class region

£44

Domaine Durand, Sancerre, France – Sauvignon Blanc

Full bodied, velvety, with great fruit intensity and on the sweet side. Honey, lychee, kumquat flavour

£52

Fourchaume, Chablis 1er Cru, Jean Marc Brocard France – Chardonnay

Stunning white, mature, long rich wine with fruity flavours and mineral notes

£85

ROSE WINES

125ml | 250ml | Bottle

Charlie Zin, California – Zinfandel Rose

Fruity and fresh with a pleasant feel. A refined rose laden with red fruit and hints of delicate spices

£5.50 | £8.95 | £24.50

Cuvee Rousson, France – Grenache Rose

Pale pink and bright. Fresh red berries, like wild strawberries and raspberries on the nose. Fruity-rich

£6.20 | £10.00 | £27.50

Quinson, Provence, France – Rare Rose Blend

Pale pink with flavours of red currants and cranberries. Excellent bottle of rose

£7.35 | £11.00 | £30.50

RED WINES

125ml | 250ml | Bottle

Luna Azul, Chile – Merlot

£5.00 | £7.98 | £22.50

Varietal aromas of cassis and liquorice. Fleshy and full with flavours of plum and sweet spice

Jarrah Wood, Australia – Shiraz

£6.00 | £9.35 | £26.50

Classic Australian Shiraz packed with ripe cherry and raspberry flavours with pepper spice finish

Equino, Argentina – Malbec

£6.25 | £10 | £29.50

A mix of plum, raspberry and blackberry. Medium bodied, yet soft and silky with seductive tannins

Beaujolais Village Victor Berard, France – Gamay

£39

Light and fragrant with attractive fresh berry fruits and high ripe tannins. Unmistakable Beaujolais

Dulong Reserve, St Emilion – Bordeaux Blend

£43

Great, rich and fleshy structure. Note of liquorice, red and black fruits aromas at the end

Cycles Gladiator, USA – Pinot Noir

£49

Plum, cherry and melba toast wrap around the tongue which gives a way to pomegranate on the finish

Marques del Atrio, Rioja Reserva, Spain – Tempranillo

£59

Intense and mature, high presence of fruits with the sweet and vanilla oaky notes

Manfredi DOCG, Barolo, Italy – Nebbiolo

£69

The Barolo wine, of ancient and noble origins, aged in Slovenian oak barrels and intensely ruby red

Domaine Grand Tinel, Châteauneuf du Pape, France

£79

I Need to breathe! Rich, round and full. Deep garnet with bouquet of red berries and spices

Amarone della Valpolicella, Italy – Zeni 1870

£89

An elegant wine with Christmas cake aroma. Warm and rich with silky tannins and a long finish

Patriarche Pere et Fils Nuits Saint Georges, France – Pinot Noir

£105

Ruby red in colour with youthful purple hints. Concentrated nose with red ripe fruit aromas and rich woody tones. Well-structured, expressive, fine and elegant long finish. Let it breathe

CHAMPAGNES / PROSECCO

125ml | Bottle

Prosecco Il Castelli DOC

£8.00 | £33.00

Champagne De Castelnau Brut N/V

£69

Champagne De Castelnau Rose N/V

£79

Perrier-Jouët Brut

£85

Laurent Perrier Rose

£115

Dom Perignon

£250

SAKE

	Cup 35 ml	Pot 125 ml
Ozeki Hollister, California; Honjoso; 14.5% Dry, smooth taste. Ideal for first time sake drinkers and easy to food match	£4.50	£12.00
Gassan Yamagata; Junmai Ginjo; 15.5% Delicate fruity sake, hints of honeydew and strawberry	£5.00	£16.00
Shindo Yamagata; Honjoso; 14.8% Powerful nose of pears, cut apples with lovely caramelised pear flavours	£5.25	£16.25
Choryo Nara; Tarusake; 15.5% A richly flavoured and mature sake with aromatic elements of cedar wood	£5.50	£16.25
Choya Osaka; Umeshu, 10% The original sweet plum wine with a delicate aroma and exquisite creamy flavour	£5.20	£17.00
Karatanba Hyogo; Honjoso; 15% Easy drinking, dry and smooth, with a light fruity flavour, a creamy feel and a clean finish	300ml Bottle	£24.00
Miyanoyuki Mie; Junmai Ginjo; 17% Classy smooth sake with pear, hints of tangerine and mango with a spicy finish	300ml Bottle	£28.00
Hana Fuga Hyogo; Sparkling Yuzu or Peach 7% Sparkling sake. Light, refreshing and tangy, bringing the yuzu fruit flavour to life	350ml Bottle	£26.00

BEERS

	Half	Pint
Asahi (Draught) – Japanese dry beer, 5.2%	£3.20	£5.90
Kirin – Japanese malt beer, 4.6%	Bottle	£5.00
Peroni – Italy, 5.1%	Bottle	£4.95
Beck's Blue – (Non-Alcoholic Beer)	Bottle	£4.00
South West Orchards – Dry craft cider, 5%	Bottle	£4.50

SPIRITS

VODKAS	25ml	RUMS	25ml	GINS	25ml
House Vodka	£4.50	Malibu	£4.50	House Gin	£4.50
Absolut Vodka	£4.95	Bacardi	£4.95	Gordon Pink Gin	£4.50
Absolute Citron	£4.95	Goslings Dark Rum	£4.95	Bombay Sapphire	£4.80
Sipsmith	£4.95	Kraken Spiced Rum	£4.95	Portobello Road	£4.95
Grey Goose	£5.50	Appleton Estate Signature Blend	£5.50	Edinburgh Rhubarb & Ginger	£5.00
Circoc	£5.95	Havana Añejo Especial	£5.95	Edinburgh Pomegranate & Rose Hendricks	£5.00
BRANDIES	25ml	WHISKEY	25ml	Sipsmith	£5.50
Martel VS	£4.95	House Whiskey	£4.50	Manchester Gin	£6.00
Courvoisier	£5.00	Jameson	£4.95	Laphroaig 10yo	£6.00
Hennessy VS	£5.00	Jack Daniel's	£5.50	Glenfiddich 12yo	£6.50
Remmy Martin VSOP	£6.00	Johnnie Walker Black	£6.50	Nikka From The Barrel	£9.50
Remmy Martin XO	£13.95	The Glenlivet Founder's Reserve	£6.95		

SOFT DRINKS

Fruit Juices – Orange, Cranberry, Apple, Pineapple – or why not mix them?	£2.50	£4.50
Cordials – Blackcurrant, Lime, Orange	£1.50	£2.50
Club Soda	£1.00	£2.00
Schweppes Lemonade	£2.00	£4.00
	£2.50	£4.50
	£2.50	£4.50
	330ml Bottle	£3.95
	330ml Bottle	£3.95
	330ml Bottle	£3.95
	330ml Bottle	£3.95
	275ml Bottle	£3.50
Bottled Mineral Water – Still or Sparkling	£3.50	£5.95

TEAS

Hoji Cha – Japanese roasted tea	£3.95
Jasmine – Chinese fragrant floral tea	£3.95

COFFEES & DESSERT

Americano		£4.00
Espresso	£2.50	£4.50
Latte		£4.25
Dorayaki & Tea - Hot Japanese pancake filled with red bean paste served with pot of tea	1 pcs	£5.50
Cheshire Farm Ice Cream Chocolate , Vanilla or Strawberry	3 Scoop	£5.00
Mochi japanese ice cream wrapped Yuzu flavored like pastry	2 Pcs	£5.00

TEPPANYAKI

CHINATOWN

Our main focus is to serve outstanding Japanese cuisine and to share with you our authentic teppanyaki cooking culture without the gimmicks – we are all about the food

SET MENUS – Complete Japanese teppanyaki Dining Experience.

BEJI

£30

ENTREE: Miso soup

STARTER: Vegetable tempura, vegetable gyoza & cucumber nigiri sushi

MAIN: Tofu steak & aubergine Teppanyaki, served with garlic, beansprout, egg fried rice and yasai itame (mixed veg)

KYOTO

£38

ENTREE: Miso soup

STARTER: Harumaki spring roll, fishcake, salmon nigiri sushi & spicy tekka sushi roll

MAIN: Chicken Fillet **OR** Salmon **OR** Duck **OR** Sirloin Steak Teppanyaki, served with garlic, beansprout, egg fried rice and yasai itame (mixed veg)

SAMURAI

£48

ENTREE: Miso soup

STARTER: Harumaki spring roll, fishcake, salmon nigiri sushi & spicy tekka sushi roll

MAIN: Sirloin Steak AND Chicken Fillet AND Duck Breast Teppanyaki, served with garlic, beansprout, egg fried rice and yasai itame (mixed veg)

DESSERT: A scoop of ice cream **OR** a cup of Japanese sake

MIYAKO

£50

ENTREE: Miso soup

STARTER: Harumaki spring roll, fishcake, salmon nigiri sushi & spicy tekka sushi roll

MAIN: King Prawns AND Salmon Fillet AND Scallops Teppanyaki, served with garlic, beansprout, egg fried rice and yasai itame (mixed veg)

DESSERT: A scoop of ice cream **OR** a cup of Japanese sake

IMPERIAL

£55

ENTREE: Miso soup

STARTER: Harumaki spring roll, fishcake, salmon nigiri sushi & spicy tekka sushi roll

MAIN: Fillet Steak AND Duck Breast AND King Prawns AND Scallops Teppanyaki, served with garlic, beansprout egg fried rice and yasai itame (mixed veg).

Add lobster tail for £15.95

DESSERT: A scoop of ice cream and a cup of Japanese sake

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SUSHI

NORIMAKI ROLLS – Six Pieces

Kappa Maki – crunchy cucumber roll (GF)	£3.95
Avocado Maki – avocado in sushi rice and nori (GF)	£4.95
Sake Maki – fresh salmon in sushi rice and nori (GF)	£4.95
Maguro Maki – tuna in sushi rice and nori (GF)	£5.95

MAKI SUSHI – Four Pieces

Salmon & Cucumber Maki	£5.95
California Maki – cooked prawn, avocado and fish roe	£5.95
Spicy Tekka Maki – spicy tuna	£6.95
Soft Shell Crab Maki – deep-fried crab and avocado	£6.95
Unagi & Avocado Maki – grilled eel	£6.95
Salmon & Avocado Maki – fresh salmon and creamy avocado	£6.95



NIGIRI SUSHI – Two Pieces

Cucumber Nigiri (V)	£2.95
Saba – Mackerel	£2.95
Sake – Salmon Nigiri (GF)	£3.95
Suzuki – Sea Bass	£4.95
Maguro – Tuna Nigiri (GF)	£4.95
Ebi Nigiri – Cooked Prawn (GF)	£4.95
Unagi Nigiri – Grilled Eel	£4.95
Soft Shell Crab Nigiri – Deep-fried	£4.95

SASHIMI – prepared using the freshest fish and beef

Saba – Mackerel (GF) (4pcs)	£4.95
Sake – Salmon (GF) (4pcs)	£4.95
Maguro – Tuna (GF) (4pcs)	£5.95
Suzuki – Sea Bass (GF) (4pcs)	£5.95
Beef Sashimi (4pcs)	£6.95

HOT APPETIZERS

Miso Soup (V)(GF) – made from young soya bean with tofu, spring onion and wakame	£3.95
Edamame (V)(GF) – soya bean pods with salt and a dash of togarashi chilli	£3.95
Harumaki (V) – vegetable spring rolls	£5.95
Mixed Seafood Fish Cakes – our chef's own recipe	£5.95
Veg Gyozas – vegetable dumplings	£5.95
Chicken Gyozas – chicken dumplings	£6.95
Duck Spring Rolls – crispy duck spring rolls	£6.95
Chicken Spring Rolls – crispy chicken spring rolls	£6.95
Chicken Yakitori (H)(GF) – chicken skewers cooked in teriyaki sauce	£6.95
Chicken & Beef Kushi-yaki (GF) – skewers cooked in teriyaki sauce and garlic	£6.95
Spicy Calamari – tender squid dusted with flour and deep-fried	£6.95
Vegetable Tempura (V) – mixed vegetables in a Japanese light batter	£6.95
Pan-fried King Scallop with Ginger & Spring Onion	£6.95
Ebi Tempura – prawns in a Japanese light batter	£6.95
Mixed Seafood Tempura – mixed seafood in a Japanese light batter	£7.95



Add A Kick For Just 1.95

Add Chef's Homemade Spice blend to Every Dish For Just 1.95

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TEPPANYAKI - MAIN COURSES

All dishes are cooked in front of you in our famous house 'Tokyo Sauce' – Japanese butter & teriyaki sauce + All dishes except noodles are complemented with bean sprouts

MEAT (GF)

Chicken Fillet	£16.95
Duck Breast	£17.95
Lamb Loin	£18.95
Sirloin	£18.95
Fillet of Beef	£19.95

FISH & SEAFOOD (GF)

Sea Bass Fillet	£17.95
Loch Duart Salmon Fillet	£17.95
Monkfish	£17.95
King Prawns	£17.95
Scallops	£18.95
Tofu Steak & Aubergine (V)	£15.95

SPECIALS (GF)

Meat Combo – Sirloin beef, Chicken & Duck	£32.00
Seafood Combo – King prawn, Salmon & Scallops	£32.00
Land & Sea – Fillet beef & Lobster tail	£42.00
Teppanyaki Specialty – Chicken teriyaki & Monkfish	£28.00
Ozuyaki – Rolled sirloin beef stuffed with mushrooms, spring onion & garlic. Legendary dish!	£26.00

SIDES

Rice – Fried / Boiled (GF)	£2.95
Noodles – Yakisoba / Udon	£2.95
Mixed Seasonal Vegetables (GF)	£2.95

NOODLES

Choose from either Yakisoba(thin) or Udon (thick)– Half size meat + mix veg .All are cooked in our Tonkatsu Japanese sweet sauce

Vegetable Noodles (V)	£13.95
Chicken Fillet	£15.95
King Prawn	£15.95
Sirloin Noodles	£16.95

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EXPRESS LUNCH

£7.95

(Monday – Friday 12:00 – 15:00)

Quick and simple! Choose one main meal with egg fried rice

MAIN COURSES (Choose one main)

Duck Breast
Salmon Fillet
Chicken Fillet
Tofu Steak & Aubergine (V)

(GF) – All Gluten Free

All served with fried rice and yasai mixed veg Cooked in front of you with our famous Tokyo sauce – Teriyaki and Japanese butter

WEEKEND LUNCH

(Monday-Friday 12:00-17:00)

£15.95

(Saturday-Sunday 12:00-16:00)

£15.95

Our spectacular weekend deal!

Two courses with egg fried rice

STARTERS (Choose one starter)

Miso soup (V) (GF)
Chicken yakitori (GF)
Harumaki - vegetable spring rolls (V)
Mixed seafood fishcake

MAIN COURSES (Choose one main)

All served with fried rice & yasai mixed veg. Cooked in front of you with our famous Tokyo sauce – Japanese butter and Teriyaki.

Duck Breast
Salmon Fillet
Chicken Fillet
Tofu Steak & Aubergine (V)

(GF) – All Gluten Free

