

Oki Set Menu

Two Courses

£18.95

Three Courses

£22.95

Starters

Chef's Sushi Selection (seafood or vegetarian)

Hand selected Sushi served with wasabi, soy sauce and pickled ginger.

Nikku Gyoza

Handmade dumplings filled with succulent pork & market fresh vegetables, served with a sesame and chilli dipping sauce.

Chef's Vegetable Tempura v

Chef 's selection of vegetables, deep fried in light tempura batter and served with a ginger & soy dipping sauce.

Mains

Chicken Teriyaki

Char-grilled free-range chicken in our Oki-Nami Teriyaki Sauce, with braised vegetables, and traditional Japanese sticky rice, topped with toasted sesame seeds and pickle.

Salmon Teriyaki

Char-grilled Salmon Fillet in our Oki-Nami Teriyaki Sauce, with braised vegetables, and traditional Japanese sticky rice, topped with toasted sesame seeds and Japanese pickle.

Oki Teri Tofu v

Slices of fresh tofu deep fried and served with braised vegetables and our Oki-Nami Teriyaki Sauce with ginger and traditional Japanese sticky rice, topped with toasted sesame seeds and Japanese pickle.

Desserts

Chocolate Orange Cake

Served with plum liquor infused sultana ice cream & chocolate sauce. Made with almonds, oranges, chocolate and eggs. Wheat free.

Matcha Green Tea Ice Cream

For those with a sophisticated pallet. Traditional Japanese Ice cream made from the finest tips of green tea.

Creamy Oven-baked Ginger Cheesecake

Creamy, rich Cheesecake infused with fresh ginger and served with mango coulis. An absolute must for Cheesecake lovers.

10% discretionary service will be added to your bill.

