



LUNCH MENU	
CHIRASHI all chirashi served with rice	
PORK BELLY edamame • spring onions • pickled daikon & shiitake mushroom beetroot • fukku bbq sauce	£16.50
KIMCHI CHICKEN THIGH edamame • menma • ajitsuke egg • kimchi sweet chili-lime sauce • spring onion	£15.50
TUNA TARTARE edamame • carrot • cucumber • avocado • radish • beetroot • sesame	£17.50
SEA TROUT TARTARE edamame • carrot • cucumber • avocado • radish • beetroot • sesame	£16.50
ROAST CAULIFLOWER cauliflower • radish • edamame • pickled daikon pickled beetroot • tonkatsu curry mayo	£15.00
FUKKU CURRIES served with rice and cabbage	
SHRIMP KATSU CURRY	£16.00
CHICKEN KATSU CURRY	£15.50
ROAST CAULIFLOWER CURRY	£15.00

RAMEN served with ramen noodles or rice noodle	
SPICY KIMCHI CHICKEN RAMEN marinated chicken • edamame • spring onion • ajitsuke egg menma • nori • kimchee	£17.00
DUCK SHOYU RAMEN duck breast • shiitake • menma • spring onion • smoked prunes ajitsuke egg • nori	£17.50
CHICKEN or PORK SHIO RAMEN chicken thigh or chashu pork • shiitake • spring onion • menma edamame • ajitsuke egg • nori	£16.50
MUSHROOM VEGAN RAMEN kikurage mushroom • shiitake • menma • edamame • spring onion radish • chilli • roasted cauliflower	£16.00

OTSUMAMI snacks "to pinch something"		
EDAMAME salted or spicy	£4.95	
OYSTER (2pcs) cucumber • yuzu gel • herb oil • tobiko	£6.50	
TARTARE TACOs (2pcs) tuna / avocado or spicy crab or trout / yuzu	£5.50	
BEEF TARTARE onion • gherkins • shiitake • mustard • egg yolk	£14.00	
SEARED HAMACHI coriander • yuzu koshu • ponzu sauce	£15.00	
KIMCHEESE CROQUETTES (4pcs) spicy mayo • chives	£8.00	
CHASHU PORK CROQUETTES (2pcs) tonkatsu sauce	£7.00	
NIGIRI / SASHIMI		
Nigiri • 2 pieces of sliced raw fish served on rice Sashimi • 3 pieces of sliced raw fish	SASHIMI	NIGIRI
HAMACHI (KING FISH)	£11.00	£8.00
MAZU (SEA TROUT)	£7.50	£6.50
TAI (BLACK BREAM)	£6.50	£5.50
HOTATEGAI (SCALLOP)	£7.50	£6.50
SUZUKI (SEA BASS)	£7.50	£6.50
AMA EBI (SWEET SHRIMP) 8pc	£9.00	£9.00
BEEF TATAKI	£11.50	£8.50
UNAGI (FRESH WATER EEL)		£7.00
BLUE FIN TUNA		
AKAMI (赤身) back / upper body • lean • deep red	£13.00	£10.00
CHŪTORO (中トロ) mid belly • medium fat • marbled	£14.50	£11.00
ŌTORO (大トロ) lower belly • highest fat • rich & buttery	£17.00	£13.00
AKAMI CHŪTORO ŌTORO		

TEMPURA all gluten free	
SOFT SHELL CRAB sesame soy	£13.50
CRISPY OCTOPUS roast tomato and mint dip	£9.00
COURGETTE sesame • yuzu coconut yoghurt dip	£9.00
NASU DENGAKU aubergine • den miso • sesame	£9.00
MAKI & TEMAKI sushi rolls & hand rolls	
DRAGON ROLL (8pcs) grilled freshwater eel • prawn tempura • cucumber • carrot	£17.00
CRISPY EBI ROLL (8pcs) prawn tempura • avocado • spicy mayo	£13.50
YELLOW TAIL ROLL (8pcs) yuzu koshu • cucumber • anchovy mayo • crispy onion	£16.00
SPICY TUNA ROLL (8pcs) spicy tuna • cucumber • spicy miso	£13.50
SEABASS & TRUFFLE SOY ROLL (8pcs) prawn tempura • truffle soy • cucumber • tobiko	£17.00
TROUT AND AVOCADO ROLL (8pcs) crispy rice	£12.00
CALIFORNIA ROLL (8pcs) crab • avocado • cucumber • tobiko	£14.00
AMA EBI HOSOMAKI (6pcs) yuzu koshu	£9.50
GRILLED AUBERGINE ROLL (8pcs) cucumber • avocado • green miso pesto	£10.50
ROMANO PEPPER ROLL (8pcs) mango • cucumber • avocado • spicy miso	£12.00
LOBSTER MISO TEMAKI (2pcs) lobster • shrimp • miso butter	£15.00
SUSHI SETS chef's selection	
9pc SASHIMI maguro akami • mazu • suzuki	£24.00
18pc SASHIMI 5 different fish	£42.00
9pc NIGIRI 9 individual pieces	£33.00
OMAKASE PLATTERS:	
MEDIUM 18 sashimi • 12 nigiri • 16 maki • wakame salad	£95.00
LARGE 24 sashimi • 16 nigiri • 24 maki • wakame salad	£125.00
VEGAN OMAKASE A selection of maki • nigiri • salad • tempura	£50.00

FUKKU DELICACIES	
SOURCED FROM THE BEST JAPANESE MERCHANTS: OUR FINEST PRODUCE AND HIGHEST-QUALITY SEAFOOD	
A5 WAGYU (和牛) refers to certain Japanese breeds of cattle, whose meat is famed for rich intramuscular fat or "marbling". Our A5 Wagyu comes from Japan's finest regions; Matsusaka, Ōmi or Kagoshima	£42/100g
MISO BLACK COD (銀だらの西京焼き) Our black cod is landed in Japan. it is marinated in saikyo miso, mirin and sake and then pan roasted to caramelise	£25.00
GRILLED BLUE FIN O-TORO (大トロ) Wild blue fin tuna belly, cooked gently over binchōtan coals, served with ponzu and yuzu koshu	£22/100g
ROBATA cooked over binchōtan coal	
CHICKEN THIGH YAKITORI (2 skewers) tare • crispy chicken skin	£9.00
DUCK BREAST duck jus	£11.00
GOCHUJANG PORKBELLY (2 skewers) gochujang sauce	£9.50
GUERNSEY BEEF wagyu fat • yakiniku sauce • crispy leek	£9.50
OCTOPUS ponzu butter	£10.00
SIDES	
ROAST CAULIFLOWER humus • corriander pesto	£6.00
GRILLED TENDERSTEM chilli • mustard dressing	£7.50
WAKAME SALAD radish • sesame	£5.00
WAKAME SALAD WITH CRAB radish • sesame	£9.50
CUCUMBER SALAD pickled shallots • corriander • radish	£5.00
KIMCHI CABBAGE fermented Chinese cabbage	£4.00
FURIKAKE FRIES bonito flakes • kewpie mayo • tonkotsu sauce	£6.50
STEAMED RICE served hot	£4.00
SUSHI RICE seasoned • served warm	£4.00

PLEASE NOTE; A 10% DISCRETIONARY SERVICE IS ADDED TO ALL TABLES.
If you have any allergies or dietary requirements, please speak to a member of the team before placing your order.