



# YAMATORA 山虎

Where Japanese tradition meets European elegance, creating a unique fusion that captures the best of both cultures. At Yamatora, we only use organic nori seaweed in our sushi, and proudly source ninety percent of our ingredients directly from Japan, to honour the authenticity of our traditions while embracing a contemporary approach to our heritage.

# BOTTOMLESS SUSHI BRUNCH

Saturday 12pm to 5pm. Sunday & bank holiday 12pm - 8pm. Minimum two people - 48 per person.  
Add free flowing prosecco, house wine or beer - 25 per person (90 minutes).

## STARTER SELECTION

mixed greens salad  
miso soup  
sea salted edamame  
tori karaage  
chicken yakitori skewer  
vegetable skewer

## A TASTE OF YAMATORA

one hour of sushi begins with our chef's curated omakase sharing selection — a beautifully presented assortment of premium sashimi, delicate nigiri and signature maki, all thoughtfully chosen to showcase the finest seasonal produce

## UNLIMITED TOP UPS

choose from the below menu for the remainder of your hour:

sashimi - salmon, tuna, sea bass, surf clam  
nigiri - salmon, tuna, sea bass, octopus, surf clam  
uramaki - salmon and avocado, california, prawn katsu  
hosomaki - cucumber, avocado

## DESSERT TASTING

bing su  
dorayaki  
mochi  
fresh fruit

Please note that in order to run this experience fairly to all, we have a few in-house rules to share.

Menu must be taken by the entire table. If two or more adults, then half price for children under 12 and free for children under 4.

Tables are strictly two hour sittings, starting when 50% of the party is seated. Last orders are 15 minutes before the end of your sitting.

Orders of two items per person at a time - subsequent orders will be processed only when 75% of the food served has been eaten.

Bottomless beverages can be chosen by only part of the table, and you can each have a different choice, but this will be your choice for the entire sitting.

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Please inform a member of staff about any food allergy / intolerance before placing an order.

A 12.5% discretionary service charge will be added to your bill. All prices are in GBP £.

# TEN COURSE TASTING MENU

Minimum two people - 65 per person.  
Add wine and sake pairing (5 servings) - 35 per person.

hamachi carpaccio

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chawanmushi

\_\_\_\_\_

spicy tuna taco

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tori karaage

\_\_\_\_\_

sashimi and nigiri

\_\_\_\_\_

tempura

\_\_\_\_\_

robata kushiyaki

\_\_\_\_\_

grilled black cod in shiso miso

or

A4 Japanese wagyu 150g (28 supplement)

\_\_\_\_\_

signature roll

\_\_\_\_\_

amami

# YOUNG ONES MENU

Little tasting set - 19.80 per child.

## **SEA SALTED EDAMAME**

salted immature soybeans in their pods

## **CHICKEN GYOZA**

chicken stuffed golden pan-fried dumplings

## **CHICKEN KARAAGE**

crispy fried chicken with seaweed dust

## **CALIFORNIA ROLL**

cucumber, avocado, crab sticks, Japanese mayo, tobiko

## **CUCUMBER HOSOMAKI**

sushi roll, 6 pieces

## **JAPANESE ICE CREAM**

scoop of green tea, black sesame, vanilla or yuzu sorbet

## STARTERS

Miso soup v	3.6
Sea salted edamame v GF	5
Spicy edamame v	6
Prawn gyoza (5)	9.8
Chicken gyoza (5)	8.8
Vegetable gyoza (5) v	7.8
Foie gras taco (1)	13.8
Sea urchin taco (1) - uni	12.8
Grilled eel taco (1) - unagi	8.8
Spicy tuna taco (1) - maguro	6.8
Chawanmushi – steamed egg custard, crab claw, prawn (10 min wait)	8.8
Tori karaage - crispy fried chicken with seaweed dust	11.8
Sesame chicken wings (3) - crispy golden wings, toasted sesame	9.6
Toro tartare - fatty tuna and avocado, crispy seaweed, tobiko	16.8
Hamachi carpaccio – yellowtail with yuzu sauce	16.8
Razor clam - with shimeji mushroom in warm consommé	10.8
Pacific squid tentacles - with yuzu chilli paste	8.8
Soft shell crab salad - on mixed greens in truffle dressing	16.8
Sashimi salad - on mixed greens in truffle dressing	14.8
Mixed greens salad - in truffle dressing v	10.8
Konomono trio – chef’s selection of cold vegetable dishes v	9.8
Wakame seaweed salad - sea fern with savory umami flavour v	6.8
Kimchi - fermented cabbage	4.8
Spinach - cold spinach in sesame dressing v	6
Beansprouts - cold beansprouts v GF	4.8
Tomato - cherry tomato in plum dressing v GF	4.8
French bean - cold bean in sesame dressing v	4.8
Potato salad - mashed potato, carrot, Japanese mayo v	4.8

## **SASHIMI** three pieces

Salmon - sake GF	10.8
Tuna - maguro GF	11.6
Fatty tuna - toro GF	16.8
Yellowtail - hamachi GF	14.8
Sea bass - suzuki GF	9.8
Scallop - hotate GF	14.8
Surf clam - hokkigai GF	7
Octopus - tako GF	7
Squid - ika GF	7
Marinated mackerel - saba	7.8

## **SASHIMI SET**

3 varieties of chef's selection - 9 pieces	23.8
5 varieties of chef's selection - 15 pieces	38.8
7 varieties of chef's selection - 21 pieces	57.8

## **NIGIRI** one piece

Salmon - sake GF	3.2
Tuna - maguro GF	3.6
Fatty tuna - toro GF	5.8
Yellowtail - hamachi GF	4.6
Sea bass - suzuki GF	3.6
Scallop - hotate GF	4.6
Surf clam - hokkigai GF	3
Octopus - tako GF	3
Squid - ika GF	3
Marinated mackerel - saba	3
Grilled eel - unagi	4.8
Wagyu - seared	9.2
Asparagus - cooked v GF	2.8
Avocado - raw v GF	2.8
Tofu pouch - inari v GF	2.8
Japanese omelette - homemade tamago v GF	3.2

## **GUNKAN** one piece

Sea urchin - uni GF	9.8
Flying fish roe - tobiko	3.4
Salmon roe - ikura	5.8

## **TEMAKI** single hand roll

Salmon avocado GF	4.6
Spicy tuna avocado	5.6
Fatty tuna avocado GF	7.8
Sea urchin GF	10.8
Soft shell crab	9.8
Garden vegetables v GF	3.8
California - cucumber, avocado, crab sticks, Japanese mayo, tobiko	5.6
Mini trio - salmon avocado, fatty tuna avocado, sea urchin GF	13.8

## **URAMAKI** six pieces

California - cucumber, avocado, crab sticks, Japanese mayo, tobiko	6.8
Prawn tempura and avocado	9.8
Salmon avocado GF	5.8
Spicy tuna avocado	6.8
Garden vegetables v GF	4.8

## **HOSOMAKI** six pieces

Tuna GF	5.8
Salmon GF	5
Avocado v GF	3.6
Cucumber v GF	3.6



## SUSHI SET

### Nami Sushi Set GF

18

5 piece nigiri - salmon x1, tuna x1, sea bass x1, cooked prawn x1, omelette x1  
6 piece maki - cucumber x6

### Jo Sushi Set GF

26

4 piece nigiri - salmon x4  
4 piece nigiri - tuna x1, sea bass x1, cooked prawn x1, omelette x1  
12 piece maki - cucumber x6, avocado x6

### Tokujo Sushi Set GF

39

6 piece nigiri - salmon x4, tuna x2  
6 piece nigiri - sea bass x2, cooked prawn x2, omelette x2  
12 piece maki - salmon x6, avocado x6

### Omakase Sushi Set

39

9 piece nigiri - chef's selection  
highlights - wagyu beef, sea urchin and toro (fatty tuna)



## SIGNATURE ROLL

<b>Crunchy Salmon Roll</b> (8 pieces)	17.8
avocado and cucumber, wrapped with flame seared salmon, topped with dried shallot, spicy Japanese mayo, eel sauce and cress.	
<b>Chirashi Roll</b> (8 pieces)	18.8
avocado, cucumber, crab sticks and Japanese mayo, wrapped with salmon, tuna, sea bass and yellowtail, topped with tobiko and wasabi tobiko.	
<b>Dynamite Spider Roll</b> (5 pieces)	18
crispy soft shell crab, omelette, cucumber and pickled radish, wrapped with nori seaweed, topped with spicy Japanese mayo and wasabi tobiko.	
<b>White Tiger Roll</b> (8 pieces)	19.8
tempura prawn, cucumber and avocado, wrapped with sea bass, topped with a rich yuzu mayo and tobiko.	
<b>Jumbo Dragon Roll</b> (8 pieces)	25
tempura prawn, cucumber and avocado, wrapped with grilled eel, topped with eel sauce, tobiko and cress.	
<b>Wasabi Dragon Roll</b> (8 pieces)	18.8
tempura prawn and avocado, wrapped with salmon smeared in wasabi mayo, topped with wasabi tobiko.	
<b>Wagyu Beef Truffle Roll</b> (8 pieces)	28.8
shiso (perilla leaf), chive and cucumber, wrapped with flame seared wagyu beef, topped with black truffle, eel sauce, dried shallot and cress.	



## ROBATAYAKI

At the heart of Yamatora is our Robatayaki, a centuries-old Japanese grilling tradition that originated in Hokkaido, Japan. Fishermen would use small boxes in their boats, burning binchotan charcoal to cook lunch each day over open flames while they fished. The robata grill embodies skill and ceremony, with a refined, modern touch.

### **KUSHIYAKI** per skewer

Chicken - yakitori	3.6
Chicken wing - tebasaki	4.2
Minced chicken - with egg yolk	6.8
Chicken skin - torikawa	4.8
Chicken liver - reba	3.2
Quail egg - uzura tamago	4.2
Capelin fish (2) - shishamo	3.2
King prawn - ebi	6
Eel - unagi	4.5
Ox tongue - gyutan	6.2
Angus beef - with spring onion	7.8
Wagyu beef - with onion	14.8
Beef tendon	4.2
Pork belly - with lychee	4.8
Pork belly - with asparagus	4.8
Duck breast	4.8
Aubergine v	3.2
Asparagus v GF	3.2
Chilli pepper v GF	3.2
Courgette v GF	3.2
Shiitake mushroom v GF	3.2
Tofu v	3.2

## ROBATA

Scallop in shell	8.8
Salmon teriyaki	16.8
Salmon jaw with sea salt	11
Chicken teriyaki	13.8
Lamb chop (2)	16.8
Iberico pork	26.8
Squid GF	24.8
Lobster tail with mantaiko mayo	27.8
Black cod in shiso miso	28
Angus beef 180g GF	29
A4 Japanese wagyu 150g GF	48

## TEMPURA five pieces

Soft shell crab	16.8
King prawn	14.8
Oyster	13.8
Mixed vegetables v	9.8

## SIDES

Tenderstem broccoli	4.8
French bean	4.8
Courgette	4.8
Garlic fried rice v GF	5.8
Kimchi fried rice	6.2
Japanese steamed rice v GF	3.8
Udon noodles in soya soup v	7.2
Ramen noodles in soya soup v	7.2

# DESSERT



## DORAYAKI

traditional Japanese sandwiched pancake

Red bean	4.5
Chocolate	4.5
Green tea	4.5



## ICE CREAM

creamy, indulgent, velvety smooth

(PER SCOOP)

Green tea	4.5
Black sesame	4.5
Vanilla	4.5
Yuzu sorbet	4.5



## MOCHI

filled soft sticky rice dough (two)

Chocolate	6
Green tea	6
Mango	6
Passion fruit	6



## BING SU

frozen shaved dessert

Chocolate <sup>GF</sup>	6.8
Taro <sup>GF</sup>	6.8
Green tea <sup>GF</sup>	6.8



## DESSERT TASTING

for two people to share

Dorayaki, bing su, mochi and fresh fruit	16.5
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