



YAMATORA 

Where Japanese tradition meets European elegance, creating a unique fusion that captures the best of both cultures. We proudly source 90% of our ingredients directly from Japan, honouring the authenticity of our traditions while embracing a contemporary approach to our heritage.

FIVE COURSE BRUNCH MENU

Weekends and bank holiday from 12pm to 5pm. Minimum two people - 48 per person.
Add free flowing prosecco and house wine (2 hours) - 25 per person.

STARTER SELECTION

sea salted edamame
tori karaage
konomono trio
miso soup

SASHIMI & SUSHI SELECTION

salmon, tuna, sea bass and yellowtail sashimi
mixed nigiri & maki

FROM THE ROBATA

kushiyaki skewers of meat and vegetables

MAIN COURSE

choose one - served with steamed rice or salad

grilled salmon in teriyaki
angus beef
grilled iberico chop
assorted mixed vegetables tempura
A4 Japanese wagyu 150g (28 supplement)
grilled black cod in shiso miso (18 supplement)

DESSERT TASTING

bing su
dorayaki
mochi
fresh fruit

TEN COURSE TASTING MENU

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

hamachi carpaccio

chawanmushi

spicy tuna taco

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 ONE'S 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

Crunchy Salmon Roll (8 pieces)	17.8
avocado and cucumber, wrapped with flame seared salmon, topped with dried shallot, spicy Japanese mayo, eel sauce and cress.	
Chirashi Roll (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.	
Dynamite Spider Roll (5 pieces)	18
crispy soft shell crab, omelette, cucumber and pickled radish, wrapped with nori seaweed, topped with spicy Japanese mayo and wasabi tobiko.	
White Tiger Roll (8 pieces)	19.8
tempura prawn, cucumber and avocado, wrapped with sea bass, topped with a rich yuzu mayo and tobiko.	
Jumbo Dragon Roll (8 pieces)	25
tempura prawn, cucumber and avocado, wrapped with grilled eel, topped with eel sauce, tobiko and cress.	
Wasabi Dragon Roll (8 pieces)	18.8
tempura prawn and avocado, wrapped with salmon smeared in wasabi mayo, topped with wasabi tobiko.	
Wagyu Beef Truffle Roll (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
Bacon - with lychee	4.8
Bacon - 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 GF	6.8
Taro GF	6.8
Green tea GF	6.8



DESSERT TASTING

for two people to share

Dorayaki, bing su, mochi and fresh fruit	16.5
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