

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	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

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

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

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	
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	

Tokujyo Sushi Set GF	
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	
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.	

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

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Monday to Friday: 12 - 3pm & 5 - 11pm

Weekends and Bank Holiday: 12 - 11pm

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.