



BAR KUSHI
JAPANESE KUSHIKATSU SKEWERS

つまみ Complimentary Tsukidashi on Arrival

Premium House Sake 30ml

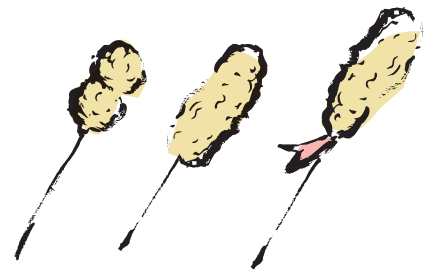
Mixed Nuts

Saki Ika Dried Squid

* Please ask our staff for allergy information

串かつ

Kushikatsu



Crispy, deep-fried skewers served with a tangy dipping sauce, lemon and truffle salt

**Kushikatsu
Plate A 8.00**
串かつ プレートA

Chicken
Pork
Eringi Mushroom

**Kushikatsu
Plate B 9.50**
串かつ プレートB

Chikuwa Cheese
fish cake with cheese
Pork & Shiso Leaf Roll
Hotate Scallops

**Kushikatsu
Plate C 15.00**
串かつ プレートC

Ebi Prawn
Salmon
Wagyu Beef
Shishamo Smelt Fish

おつまみ

Otsumami Snacks



Mixed Nuts 3.00

Saki Ika
Dried Squid 2.50

めらめら

Shime Ramen

Half portion of ramen noodles eaten at the end of a meal or drinking session



Mini Hakata Tonkotsu Ramen 7.00

12-hour pork bone broth ramen, topped with char siu pork belly, takana mustard leaf, nitamago egg, red ginger, kikurage mushrooms, spring onion, nori

Mini Vegan Miso Ramen (ve) 7.00

Miso based vegetable broth ramen, topped with ganmo tofu, piri piri sauce, tender broccoli, menma bamboo, kikurage mushrooms, nori

(s) spicy (v) vegetarian (ve) vegan

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ヒラタバシズ Hirata Buns



Char Siu Pork Bun (s) 5.95
char siu pork belly, lettuce, cucumber, hirata sauce, japanese mayo

Pumpkin Croquette Bun (s) (v) 5.95
pumpkin croquette, lettuce, cucumber, hirata sauce, japanese mayo

Chicken Karaage Bun (s) 5.95
soy-marinated fried chicken, lettuce, cucumber, hirata sauce, japanese mayo

Prawn Tempura Bun (s) 6.80
prawn tempura, lettuce, cucumber, hirata sauce, japanese mayo

サイドメニュー Sides



Hakata Tetsunabe Pork Gyoza 6pcs 9.30
bite sized gyoza served in a sizzling tetsunabe cast-iron skillet

Chicken Thigh Yakitori 3pcs 8.80
with teriyaki glaze

Chicken Karaage 9.30
soy-marinated japanese-style fried chicken, japanese mayo

Cheese Tsukune Yakitori 3pcs 8.80
chicken meatball with teriyaki glaze topped with cheese

Takoyaki 9.30
deep fried octopus balls, japanese mayo, brown sauce, bonito flakes, aonori, red ginger

Kimchi (s) 4.70
spicy korean pickled cabbage

Spicy Takoyaki (s) 9.80
deep fried octopus balls, japanese spicy mayo, brown sauce, bonito flakes, aonori, sliced jalapeño

Yokocho Salad (ve) 5.70
seaweed, crisp chijire ramen noodles, sesame dressing

Arabiki Sausages 4.00
smoky japanese style mini pork sausages

Edamame (ve) 4.95
with hakata yuzu sea salt

Prawn Katsu (s) 4.00
succulent fried shrimp cutlet, original spicy sauce

Spicy Edamame (s) (ve) 5.50
with spicy sweet chilli sauce

Shio Kosho Wings 8.30
salt & pepper chicken wings, lemon wedge

Yakko Tofu (ve) 4.70
chilled, creamy tofu, spring onion & ginger

Spicy Korean Wings (s) 8.95
gochujang & sweet chilli chicken wings, sesame

Spicy Yakko Tofu (s) 5.20
chilled creamy tofu, kimchi & spring onion

Fried Sweet Potato (ve) 4.00
satsumaimo sweet potato, aonori

Salmon Sashimi 3pcs 7.80

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九平次 Kuheiiji Sake

Established in 1647, Kuheiiji is a sake brewery based in Aichi Prefecture, Japan. They closely oversee their sake end to end, from cultivating the finest sake rice to ensuring its highest quality once bottled and shipped.

KUHEIJI
1647

醸し人九平次 純米大吟醸 山田錦

Eau de Desir

100ml glass **5.00**

300ml 15.00 720ml bottle 36.00



| | |
|---------------------|--------------------|
| Sauvage | 100ml glass 5.00 |
| | 300ml 15.00 |
| | 720ml bottle 36.00 |
| Human | 100ml glass 6.50 |
| | 300ml 20.00 |
| | 720ml bottle 46.00 |
| Kanochi | 100ml glass 7.50 |
| | 300ml 23.00 |
| | 720ml bottle 54.00 |
| Betsuatsurae | 100ml glass 8.50 |
| | 300ml 25.00 |
| | 720ml bottle 60.00 |
| Tako 2020 | 100ml glass 9.00 |
| | 300ml 27.00 |
| | 720ml bottle 65.00 |
| Fukuji 2019 | 100ml glass 9.00 |
| | 300ml 27.00 |
| | 720ml bottle 65.00 |
| Hinokishi | 100ml glass 13.00 |
| | 300ml 40.00 |
| | 720ml bottle 98.00 |

ハイボール

Suntory Toki

HighBall 5.00



アサヒドラフト Asahi Draft

Half Pint **4.95** Pint **7.20**

Asahi Super Dry Bottle 330ml 5.20

Alcohol Free Beer

Kirin Perfect Free 350ml 6.00



Suntory -196 Strong Zero

Double Lemon Chuhai Spritzer
Double Matured Plum Chuhai Spritzer

330ml **5.00**



ワイン

WHITE

El Ninot De Paper Sauvignon Blanc

Spain

glass 125ml 6.20

glass 175ml 7.30

720ml bottle 26.00

RED

Andes Peak Merlot

Chile

glass 125ml 6.20

glass 175ml 7.30

720ml bottle 27.00

ROSE & BUBBLES

Mirabello Pinot Grigio Rose

Italy

glass 125ml 6.20

glass 175ml 7.80

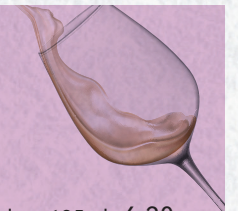
720ml bottle 29.00

Bella Retta Prosecco Brut

Italy

glass 125ml 9.50

720ml bottle 32.00



焼酎



SHOCHU

Kanro

Chuhai Potato Imo

Glass 5.00

Shot 75ml 5.50

700ml Bottle 54.00

Beniotome French Oak

Wheat Mugi

Glass 5.00

Shot 75ml 5.50

700ml Bottle 54.00



BAR KUSHI
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コーヒー coffee

| | |
|--|---------|
| Espresso | s. 3.20 |
| espresso shot, rich, bold and balanced | d. 4.30 |
| Americano | 3.95 |
| long black coffee, the Japanese style, rich and balanced | |
| Cappuccino | 4.00 |
| espresso with textured milk, rich and creamy | |
| Latte | 4.00 |
| espresso with steamed milk, smooth and indulgent | |

茶 Tea

| | |
|---|-----------------|
| Sencha from Kyushu | hot / iced 3.95 |
| Genmai from Kyushu | 3.95 |
| brown rice and green tea | |
| Hoji | hot / iced 3.95 |
| roasted green tea | |
| Soba | 3.95 |
| buckwheat tea decaffeinated & no calories | |
| Oolong | hot / iced 4.20 |
| Jasmine | 4.40 |
| Yuzu Tea | 4.40 |
| our own bespoke blend of jasmine tea, green tea, lemongrass and lemon & yuzu peel | |
| Matcha | hot / iced 4.70 |
| Matcha Latte | hot / iced 4.90 |

ソフトドリンク Soft Drinks

| | |
|--|------------|
| Melon Cream Soda | 6.20 |
| original / blue hawaii vanilla ice cream float with melon soda, maraschino cherry maraschino cherries contain alcohol. plant based ice cream option available (ve) | |
| Spring Water | 330ml 2.60 |
| still / sparkling | 750ml 5.10 |
| Coke / Coke Zero | 330ml 3.95 |
| Apple / Orange / Pineapple | 3.95 |
| Aloe Juice | 500ml 4.40 |
| Ramune Soda | 200ml 4.20 |
| Punchy Drinks | 250ml 5.00 |
| blood orange & cardamom / cucumber, yuzu & rosemary / peach, ginger & chai | |
| Schweppes | 200ml 3.80 |
| ginger ale / lemonade | |
| Schweppes | 150ml 3.70 |
| tonic / soda | |

デザート Desserts

| | |
|--|---------------|
| Chocolate Mochi Brownie | 6.90 |
| served warm with vanilla ice cream | |
| Sakura Mochi Donut | 6.80 |
| Ice Cream Stack | |
| sakura mochi donut, matcha ice cream, strawberry pocky stick | |
| Chocolate Mochi Donut | 6.80 |
| Ice Cream Stack | |
| chocolate mochi donut, vanilla ice cream, chocolate pocky stick | |
| Mochi | 1pc 2.90 |
| matcha / mango / matcha dark chocolate / mixed | 3pcs 7.50 |
| | 8pcs 18.00 |
| Mochi Ice Cream | 1pc 2.95 |
| mango & passion fruit / vegan chocolate miso | 3pcs 8.50 |
| & cookie dough (ve) / mixed | 8pcs 19.50 |
| Ice Cream | 2 scoops 6.00 |
| matcha / black sesame / chocolate miso / vanilla / vegan mango (ve) / vegan vanilla (ve) / mixed | |
| Yuzu Sorbet (ve) | 2 scoops 6.00 |

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