FESTIVE DINNER 2024 5PM - CLOSE

2-COURSES £24.95 | 3-COURSES £27.95

APPETIZERS

SALMON NIGIRI

BALLED SUSHI RICE WITH FRESH SLICES OF SALMON

CHICKEN KATSU SUSHI

PANKO CHICKEN BREAST SUSHI ROLL, YUMYUM MAYO

YASAI ROLL

AVOCADO, CUCUMBER, CARROT & ASPARAGUS (V)

TEMPURA VEGETABLES MISO MAYO (V)

11130 MATO (V)

CHICKEN HARUMAKI CHICKEN WRAPPED IN SPRING ROLL PASTRY WITH SWEET CHILLI SAUCE

TEBASAKI CHICKEN WINGS

SLOW COOKED CHICKEN WINGS TOSSED IN SESAME, SPRING ONION & TOGARASHI

MAIN COURSE

TERIYAKI BEEF

8 HOUR SLOW COOKED FEATHER BLADE OF BEEF WITH CREAMED MASH & ROAST POTATOES, CARROTS, BROCCOLI, GRAVY & YORKSHIRE PUDDING

YELLOW VEGETABLE CURRY

AUBERGINE, COURGETTE & PEPPERS. SERVED WITH STEAMED RICE (V)

MINI SLIDERS

MINI CHEESEBURGERS SERVED WITH CHILLI & GARLIC FRIES

TERIYAKI CHICKEN ROBATA

CHICKEN BREAST SKEWER, MARINATED IN SOY, GINGER, GARLIC, MIRIN, SAKI & CORIANDER. SERVED WITH MISO VEGETABLES & STEAMED RICE

GLAZED SALMON TERIYAKI

MARINATED SALMON FILLET WITH MISO GLAZED VEGETABLES & STEAMED RICE

CHICKEN KATSU CURRY

PANKO CHICKEN BREAST, STEAMED RICE AND CURRY SAUCE

CHILLI BEEF ROBATA

(SUPPLEMENT £3) BEEF SKEWER, MARINATED IN CHILLI, SOY, GINGER, GARLIC & KIMCHI. SERVED WITH MISO VEGETABLES & STEAMED RICE.

GARLIC, GINGER & LEMON ROAST CHICKEN BREAST

WITH CREAMED MASH & ROAST POTATOES, CARROTS, BROCCOLI, GRAVY & YORKSHIRE PUDDING

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PRAWN CRACKERS £5.00 SWEET CHILLI DIP

EDAMAME BEANS £5.00 STEAMED & SERVED WITH SEA SALT

RAMEN NOODLES £5.00 WITH LIME & HONEY CHILLI SAUCE

SWEET POTATO FRIES £5.50 CHILLI & GARLIC FRIES £6.00 MISO MIXED VEGETABLES £5.50 MAC & CHEESE BITES £6.00 STEAMED RICE £4.00



CHOCOLATE FUDGE CAKE WITH VANILLA ICE CREAM

STICKY TOFFEE MISO PUDDING (V) SOY MISO TOFFEE SAUCE, VANILLA ICE CREAM

> ICE CREAM SELECTION FRESH FRUIT (V/N/GF)

AVEKA

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