

HAKKŌ HOUSE at THE MESS

SUSHI & SMALL PLATES

Friday 1st July

SUSHI

16 Piece Sushi Selection, Fish. £28.

A selection of twenty sushi pieces - maki, uramaki, oshizushi & nigiri.

Fillings include organic salmon sashimi, teriyaki salmon, smoked trout, local arctic char sashimi, cucumber, avocado, tamagoyaki & more. Served with wasabi paste & soy.

16 Piece Sushi Selection, Vegan. £26.

A selection of twenty sushi pieces - maki, uramaki, oshizushi & nigiri.

Fillings include teriyaki aubergine, karaage fried tofu, cucumber, avocado & more. Served with wasabi paste & soy.

SMALL PLATES

Chicken Karaage. £8.5.

Japanese fried organic chicken with fresh lemon & chives.

Served with an optional teriyaki, wasabi mayo. £2.5.

Miso Vegetable Broth. £7.5. (ve)

A warming & probiotic broth, with plant based dashi stock with miso paste, served with tender vegetables including potato & carrots. Served with fresh spring onion.

Aubergine & Tofu Nanbam. £6.5. (ve)

Fried Aubergine and tofu in a Nambam sauce, served with fresh, sliced onions.

Add fried chicken for an extra £3.

Carrot & Tofu Salad. £6. (ve)

Refreshing summer salad with grated carrot & crumbled tofu with a Japanese vinegrette .

Tsukemono Pickles. £2.5. (ve)

Assorted traditional Japanese pickles.

DESSERT

Matcha Mille Crepe Cake. £7.

Thin layers of green tea crepes with matcha ice cream.

All of our ingredients are organic and locally-sourced whenever possible.