

The essence of Japan,
the perfect execution of its cuisine.

Wazen is

a neighbourhood Japanese restaurant,
specialising in authentic, high quality cuisine
served in a friendly, welcoming atmosphere.

Named after the traditional “Japanese table” ,

Wazen offers guests the chance to
experience the rich customs of Omotenashi,
roughly translated as
‘the spirit of Japanese hospitality’ .



W A Z E N
Japanese dining

Dishing up beautiful plates
you won't find anywhere else in London,
Wazen brings together high quality ingredients,
traditional cooking methods
and sophisticated service.

All prices include 20% VAT

 Vegetarian Menu

 Chef's Recommendation

Lunch Set Menu

Daily Bento Set £15.50

Assorted hors d'oeuvres with our daily special (please ask a member of staff). Served with steamed rice and miso soup

Chicken Katsu Curry Set £8.80

Assorted hors d'oeuvres with chicken leg deep fried in bread crumbs. Served in Japanese curry and steamed rice. Side salad included.

Donburi Bento Set £13.80

Assorted hors d'oeuvres with our lunch special (please ask a member of staff) served on steamed rice. Miso soup included.

Tempura Sashimi Bento Set £16.50

Assorted hors d'oeuvres with 3 kinds of sashimi and assorted tempura. Served with steamed rice and miso soup.

Sushi Tempura Bento Set £17.00

Assorted hors d'oeuvres with 5 kinds of nigiri and half inside out roll. Served with side tempura and miso soup.

Starter

Edamame (Salt) *🌱* £3.60

Boiled soy beans with sea salt

Spicy Edamame (Chili & Garlic) *🌱* £3.80

Sauteed soy beans with chilli and garlic

Kuro Goma Spinach *🌱* £4.00

Boiled spinach seasoned with black sesame sauce

Tri-colour Aubergine Dengaku *🌱* £6.00

Deep fried aubergine topped with 3 different colours of miso

Agedashi Tofu Dumpling £6.00

Deep fried tofu wrapped in wonton, dashi foam and mushroom sauce

Beef Tataki £7.00

Seared beef loin with sesame ponzu and coriander sauce

Truffled Yellowtail Carpaccio £11.50

Thinly sliced yellowtail dressed in truffle and ponzu dressing topped with Japanese herbs


Salmon Zuke £5.50

Marinated seared Scottish salmon with kimizu sauce (egg yolk sauce)

Spicy Tuna Tartar £8.50

Fresh tuna mixed with spicy tartar sauce garnished with Japanese herbs and flowers

Crispy Squid Nama Shichimi £7.00
*Deep fried baby squid,
Japanese 7 spice paste and seaweed risotto*

Scallop Ceviche  £12.50
*Diver caught Scottish scallop
with tomato & chervil, dressed in yuzu dressing*

Chicken Tebasaki Black Shichimi £5.50
*Deep fried chicken wings with roasted leek
and black Japanese 7 spice.*

Smoked Soy Yakitori  £6.00
*Grilled chicken leg and pickled red pepper dressed
with smoked soy sauce, fried shallot and garlic*

Teriyaki Cream Soft Shell Crab £11.00
*Deep fried soft shell crab wrapped in pate filo
on teriyaki cream sauce garnished with mico leaves*


Chicken Kakinotane  £6.50
*Deep fried chicken leg entwined
crumbled Japanese rice cracker bedded
on fresh mixed salad*


Arima Sansho Foie Gras £9.00
*Pan fried foie gras on simmered daikon sprinkled
with Japanese pepper*

Potechki Tartar (price for one) £3.00
*Lightly salted potato crisps with a selection of
4 different fillings:
tuna spicy miso, yellowtail wasabi mayo,
salmon yuzu mayo and beef spicy sauce*


Spicy Prawn Chilli £8.50
*Stir fried tiger prawn in chilli sauce
bedded on a crisp iceberg lettuce*

Salad

Seaweed Salad  £5.50
*Red, white and green tosaqa seaweed,
wakame seaweed with sumiso dressing*

Wazen Salad  £6.00
*Roasted beetroot, golden beetroot, yuzu daikon,
edamame, ikura, pomegranate, tonburi seed, shiso cress,
chervil and kogiku dressed in a yuzu dressing*

Shiosai Salad £12.50
*A roulette of fresh sashimi (tuna, salmon, stone bass,
yellowtail, squid and scallop)
with a mixed salad and Japanese herbs*

Grilled Mushroom and Vegetable Salad  £6.60
*Grilled shiitake, eringi, shimeji, enoki mushroom mixed
with pickled cucumber on a bed of mizuna.
Dressed with a Japanese mustard dressing*

Tempura

Prawn (4 pieces) £12.00

Prawn and vegetables (2 prawn, 3 veg) £9.50

Vegetables (6 pieces)  £7.00

Yunagi £5.50
*(white fish tempura wrapped
in shiso leaves)*

Sashimi

Sazanami £16.00
(3 different kinds of fish :
tuna, salmon and white fish)

Isoshigi £25.80
(5 different kinds of fish:
tuna, salmon, yellowtail,
stone bass and scallop)

Isana £34.80
(7 different kinds of fish:
tuna, akami, salmon, yellowtail,
stonebass, scallop and ika)

Sushi Roll

Inside outside roll

California Roll £6.50
(crab meat, avocado and cucumber)

Salmon Avocado Roll £6.50
(salmon, avocado and yuzu mayo)

Negi Hamachi Roll £7.50
(yellowtail, spring onion and yuzu kosho)

Spicy Tuna Roll £8.50
(tuna, spicy mayonnaise and shiso leaf)

Prawn Tempura Roll £8.50
(prawn tempura and salad leaf)

Soft Shell Crab Roll £12.00
(soft shell crab, avocado and spring onion)

Wazen Special Roll £7.00
(stone bass, ume, shiso leaf and cucumber)

Vegetable Roll £6.00
(asparagus, yellow carrot, courgette and shiitake)

Sushi Main

Hosomaki (Thin roll)

Tuna Roll £5.50

Salmon Roll £4.50

Negi Toro Roll £7.50

Cucumber Roll 
(cucumber and sesame seed) £3.30

Yama Gobo Roll 
(burdock pickle and shiso leaf) £4.00

Wasabi Roll 
(fresh wasabi leaf and pickle) £4.00

Isaribi
(nigiri 3 pieces and salmon avocado roll) £14.50

Naminoaya
(nigiri 5 pieces and California roll) £19.00

Wadatsumi
(nigiri 8 pieces and spicy tuna roll) £27.50

Main

Chicken Nanban £13.50

Pan fried baby chicken with a thick nanban sauce and julienned vegetables

Black Garlic Pork £17.50

Pan fried pork loin, seasonal vegetables and a black garlic sauce

Spicy Miso Lamb  £13.00

Grilled lamb chop and seasonal vegetables, tangy spicy miso

Beef Steak £23.00

Grilled beef sirloin (160g) served with 2 different dipping sauces (oriental and sweet sesame)

Stone Bass Tomato-ume  £17.50

Pan fried native stone bass with a tomato plum and yuzu shio ponzu sauce

Saikyo Yaki Black Cod £17.50

Grilled black cod marinated in saikyo miso garnished with "tsukemono" pickled vegetables

Time Machine  £17.50

Braised pork belly using "time machine" sake bedded on a cavolo nero and seasonal vegetables

Side Dish

Steamed Rice £2.50

Miso Soup £2.00

Vegetarian Miso Soup  £2.00

Homemade Pickle  £3.50

Tomato-ume  £4.50

Wasabi £3.50

Dessert

Yuzu Souffle Cheese Cake £5.00

Matcha Tiramisu  £5.00

Matcha Chiffon Cake £5.00

Mochi Ice Cream £5.50