



YAMATORA 

Where Japanese tradition meets European elegance, creating a unique fusion that captures the best of both cultures. At Yamatora, we only use organic nori seaweed in our sushi, and proudly source ninety percent of our ingredients directly from Japan, to honour the authenticity of our traditions while embracing a contemporary approach to our heritage.

STARTERS

Miso soup v	3.8
Sea salted edamame v GF	5.6
Spicy edamame v	6
Prawn gyoza (5)	9.8
Chicken gyoza (5)	9.2
Vegetable gyoza (5) v	8.8
A4 wagyu tataki - in spicy sour ponzu dressing	23.8
Tori karaage - crispy fried chicken with seaweed dust	12.8
Sesame chicken wings (3) - crispy golden wings, toasted sesame	10.6
Toro tartare - fatty tuna and avocado, crispy seaweed, tobiko	17.8
Hamachi carpaccio - yellowtail with yuzu sauce	17.8
Pacific squid tentacles - with yuzu chilli paste	9.8
Chawanmushi - steamed egg custard, crab claw, prawn (10 min wait)	9.8
Agedashi tofu - crispy light tempura with umami sauce v	8.8
Hiyakko chilled tofu - in sesame dressing v	6.8
Soft shell crab salad - on mixed greens in truffle dressing	17.8
Sashimi salad - on mixed greens in truffle dressing	15.8
Garden mixed green salad - in truffle dressing v	11.8
Konomono trio - chef's selection of cold vegetable dishes v	9.8
Wakame seaweed salad - sea fern with savory umami flavour v	6.8
Spicy wakame seaweed salad - sea fern with savory umami flavour v	6.8
Kimchi - fermented cabbage	5.2
Spinach - cold spinach in sesame dressing v	6.6
Beansprouts - cold beansprouts v GF	5.2
French bean - cold bean in sesame peanut dressing v	5.2
Potato salad - mashed potato, carrot, Japanese mayo v	5.2
Hijiki - traditional Japanese seaweed and edamame salad v	5.2

SASHIMI three pieces

Salmon - sake GF	12
Tuna - maguro GF	13.8
Fatty tuna - toro GF	18.8
Yellowtail - hamachi GF	15.8
Sea bass - suzuki GF	10.8
Scallop - hotate GF	15.8
Surf clam - hokkigai GF	7.8
Octopus - tako GF	7.8
Squid - ika GF	7.8
Marinated mackerel - saba	8.8

SASHIMI SET

3 varieties of chef's selection - 9 pieces	32
5 varieties of chef's selection - 15 pieces	46
7 varieties of chef's selection - 21 pieces	66

NIGIRI one piece

Salmon - sake GF	3.6
Tuna - maguro GF	4.2
Fatty tuna - toro GF	6.8
Yellowtail - hamachi GF	5.2
Sea bass - suzuki GF	4.2
Scallop - hotate GF	5.2
Surf clam - hokkigai GF	3.6
Octopus - tako GF	3.6
Squid - ika GF	3.6
Marinated mackerel - saba	3.6
Grilled eel - unagi	5.2
Wagyu - seared	10.8
Asparagus - cooked v GF	3
Avocado - raw v GF	3
Tofu pouch - inari v GF	3
Japanese omelette - homemade tamago v GF	3.6

NORI TACO

one piece

Sunrise - sake maguro hamachi	14.8
Grilled eel - unagi	9.8
Spicy tuna - maguro	7.8
Snow crab - zuwaigani	13.8
Sea urchin - uni	13.8

GUNKAN

one piece

Sea urchin - uni GF	11.8
Flying fish roe - tobiko	3.8
Salmon roe - ikura	6

TEMAKI

single hand roll

Salmon avocado GF	5
Spicy tuna avocado	6
Fatty tuna avocado GF	8.8
Sea urchin GF	11.8
Soft shell crab	10.8
Garden vegetables v GF	4.8
California - cucumber, avocado, crab sticks, Japanese mayo, tobiko	6.6
Mini trio - salmon avocado, fatty tuna avocado, sea urchin GF	15.6

URAMAKI

six pieces

California - cucumber, avocado, crab sticks, Japanese mayo, tobiko	7.6
Prawn tempura and avocado	11.2
Salmon avocado GF	6.2
Spicy tuna avocado	7.6
Garden vegetables v GF	5.2

HOSOMAKI

six pieces

Tuna GF	6
Salmon GF	5.6
Avocado v GF	3.8
Cucumber v GF	3.8

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. All prices are in GBP £.



SUSHI SET

Nami Sushi Set GF

20

5 piece nigiri - salmon x1, tuna x1, sea bass x1, cooked prawn x1, omelette x1
6 piece maki - cucumber x6

Jo Sushi Set GF

28

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

Tokujo Sushi Set GF

42

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

43

9 piece nigiri - chef's selection x9
highlights - wagyu, sea urchin, toro (fatty tuna)



SIGNATURE ROLL

Crunchy Salmon Roll (8 pieces)	18.8
avocado and cucumber, wrapped with flame seared salmon, topped with dried shallot, spicy Japanese mayo, eel sauce and cress.	
Dynamite Spider Roll (5 pieces)	19.8
crispy soft shell crab, cucumber and pickled radish, wrapped with nori seaweed, topped with spicy Japanese mayo and wasabi tobiko.	
White Tiger Roll (8 pieces)	20.8
tempura prawn, cucumber and avocado, wrapped with sea bass, topped with a rich yuzu mayo and tobiko.	
Red Tiger Roll (8 pieces)	22.8
crab sticks, cucumber and avocado, wrapped with tuna, topped with a rich yuzu mayo and tobiko.	
Jumbo Dragon Roll (8 pieces)	26.8
tempura prawn, cucumber and avocado, wrapped with grilled eel, topped with eel sauce, tobiko and cress.	
Wasabi Dragon Roll (8 pieces)	20.8
tempura prawn and avocado, wrapped with salmon smeared in wasabi mayo, topped with wasabi tobiko.	
Wagyu Truffle Roll (8 pieces)	30.8
shiso (perilla leaf), chive and cucumber, wrapped with flame seared wagyu, topped with black truffle, eel sauce, dried shallot and cress.	
Spicy Wakame Seaweed Roll (4 pieces) v	14.8
avocado, cucumber and sliced mooli, wrapped in seaweed, topped with spicy red wakame and traditional green wakame, with a sesame dressing.	



ROBATAYAKI

At the heart of Yamatora is our Robatayaki, a centuries-old Japanese grilling tradition that originated in Hokkaido, Japan. Fishermen would use small boxes in their boats, burning binchotan charcoal to cook lunch each day over open flames while they fished. The robata grill embodies skill and ceremony, with a refined, modern touch.

KUSHIYAKI per skewer

Chicken - yakitori	3.8
Chicken wing - tebasaki	4.6
Minced chicken - with egg yolk	7.2
Chicken skin - torikawa	5
Chicken liver - reba	3.6
Chicken heart - hatsu	3.6
Capelin fish (2) - shishamo	3.6
King prawn - ebi	6.8
Eel - unagi	5
Ox tongue - gyutan	6.6
Angus beef - with spring onion	8.6
Wagyu - with onion	16.2
Pork belly - with lychee	5.2
Pork belly - with asparagus	5.2
Duck breast	5.8
Aubergine v	3.6
Asparagus v GF	3.6
Chilli pepper v GF	3.6
Courgette v GF	3.6
Shiitake mushroom v GF	3.6
Tofu v	3.6
Okra v	3.6

ROBATA

Scallop in shell	9.8
Salmon teriyaki	17.8
Chicken teriyaki	14.2
Lamb chop (2)	17.8
Duck breast	16.8
Iberico pork	28.8
Whole squid <small>GF</small>	25.8
Lobster tail with mantaiko mayo	29.8
Black cod in shiso miso	30

HOT STONE

Angus beef 180g <small>GF</small>	32.8
A4 Japanese wagyu 150g <small>GF</small>	52

TEMPURA

Scallop and sea urchin roll - 1 piece	22.8
Snow crab claw - 2 pieces	14
Soft shell crab - 2 pieces	17.8
King prawn - 5 pieces	15.8
Mixed vegetables - 5 pieces <small>v</small>	9.8

SIDES

Tenderstem broccoli - warm <small>v</small>	5.2
French bean - warm <small>v</small>	5.2
Courgette - warm <small>v</small>	5.2
Okra - warm <small>v</small>	5.2
Garlic fried rice <small>v GF</small>	6.2
Kimchi fried rice	6.6
Japanese steamed rice <small>v GF</small>	4.2
Cold udon noodles in citrus shoyu <small>v</small>	8.8
Udon noodles in soya soup <small>v</small>	8.8
Ramen noodles in soya soup <small>v</small>	8.8

DESSERT



DORAYAKI

traditional Japanese sandwiched pancake

Red bean	4.8
Chocolate	4.8
Green tea	4.8

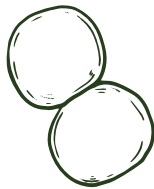


ICE CREAM

creamy, indulgent, velvety smooth

(PER SCOOP)

Green tea	4.8
Black sesame	4.8
Vanilla	4.8
Lychee	4.8
Yuzu sorbet	4.8



MOCHI

filled soft sticky rice dough (two)

Chocolate	6.2
Green tea	6.2
Mango	6.2
Passion fruit	6.2



BING SU

frozen shaved dessert

Chocolate ^{GF}	7.6
Lychee ^{GF}	7.6
Green tea ^{GF}	7.6



DESSERT TASTING

for two people to share

Dorayaki, bing su, mochi and fresh fruit	17.8
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