

“Japas” at The Steakist

Japanese Roku gin, Mediterranean tonic £7

Spicy coconut margarita £11

Lychee Martini £11

Asahi lager [330ml] £5

sea salt or spicy harrisa edamame
£5

Welcome to our “Japas” menu.

Japanese inspired and perfect for sharing.

We recommend 2-3 plates per person which the kitchen will deliver as they are ready.

No need to order everything at once, relax and enjoy your evening with a selection of cocktails and wine.

Nigiri [GF] £17
[2] tuna – [2] salmon – [2] shrimp

Tuna Sashimi [GF] £14
[4] yellow tail tuna – pickle – wasabi

Seafood Maki [GF] £14
[2] teriyaki salmon – [2] spicy tuna –
[2] salmon and avocado

Salmon Sashimi [GF] £14
[4] loch duart salmon sashimi – pickle
– wasabi

Vegetarian Maki [GF][VG] £9
[3] house pickled vegetable – [3]
avocado, cucumber and chive

Chef's sharing platter £39
[6] maki, [3] nigiri, [2] tempura
prawns, [2] chicken gyozas, [2]
vegetable gyozas, [2] chicken
satay and miso carrots, pickle and
wasabi

Duck and Plum Ura Maki £16
[8] aromatic duck – spiced plum
sauce – spring onion – soured and
fresh plum – cucumber

[4]satay chicken, peanut sauce [GFA] £10

Dynamite roll £16
tempura prawn – avocado –
cucumber – crispy onions – spicy
mayo

[4]tempura prawn, sweet chilli
sauce £10

Vegan Dragon roll £14
piquillo peppers – avocado – crispy
onions – wasabi aioli

[5]chicken **or** vegetable gyoza £10

miso roasted carrots, balsamic,
honey [GF][VGA] £5

asian slaw, soy mayonnaise [GF][VG] £5

Mochi Balls [GF][VG] £9
[3] pineapple and mandarin – mixed
berries – passionfruit and mango

Triple chocolate brownie [GF][V] £8
biscoff crumb – salted caramel ice-
cream

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF OUR TEAM

ALLERGEN KEY: GF - GLUTEN FREE GFA - GLUTEN FREE AVAILABLE V- VEGETARIAN VG- VEGAN VGA -VEGAN

AVAILABLE

WE DO APPLY A 10% DISCRETIONARY SERVICE CHARGE TO ALL BILLS