

APPETISERS

Garlic Ciabatta £4.00
Garlic ciabatta with cheese £4.50
Garlic ciabatta with cheese and sun blushed tomato £5.00

Houmous £4.50
With veggie sticks **V GF**

Edamame Beans £4.50
Soy chilli glaze or sea salt **V GF**

SOUPS

Butternut Squash, Coconut and Ginger Soup £8.00
With toasted omega seeds and chimichurri **V GF**

Hot and Sour Soup £7.00
With greens and prawns or chicken **GF**

Chicken Meatball Broth £8.00
With ginger, shiitake, greens and lemongrass

GRAZING DISHES

Thai Fish Cakes, Red Curry £8.00
Pickled vegetable noodle salad

Minced Lamb Skewers £7.00
Sesame, mustard-miso sauce **GF**

Crispy Fried Squid £8.00
Thai chilli and lime leaf syrup

Yakitori Chicken Skewers £9.00
Teriyaki and seven spice

Assorted Sashimi Plate £11.00
Ponzu and lime

Pan Fried Scallops and Prawns £10.00
With chilli, ginger and garlic **GF**

“Kabachi” – Spicy Sesame Tartare £10.00
With avocado, sugar snaps and red onion choice of **Tuna** or **salmon** **GF**

Baby Satay Chicken Breast Skewers £8.00
Red onion and cucumber **GF**

Pretty Messy Haloumi Fries £8.00
Chilli, coriander and yoghurt **V**

Lemon Sole, Sesame Crust £9.00
Avocado and ponzu

CLUB SUSHI

Below Rolls Choose:
Tuna **GF** / Salmon **GF** / Tempura sweet potato **V**
Crispy haloumi **V** / Tempura prawn

Fuzen Roll £8.00
Warm crispy panko roll with chilli, ginger, spring onion, yuzu mayo and siracha

Crunch Roll £9.00
Reverse roll in tempura flakes with spicy mayo, sweet soy and chilli-lime leaf syrup

Spicy Roll £8.00
Black sesame reverse roll with spicy mayo **GF**

Maki Roll £8.00
Cucumber and avocado roll with seaweed on the outside

“Prawn Star Martini” Roll £12.00
Prawn tempura and ceviche scattered sushi-champagne

Asahi-Dake Roll £10.00
Salmon, avocado and crab volcano roll **GF**

Roll with No Name £10.00
Crispy panko roll with king prawn katsu, avocado, crisp pancetta and cucumber

“Beef ‘n’ Reef” Roll £10.00
Chimichurri prawn, mango, spicy mayo, teriyaki and rare beef

SIDES

Side Salad £4.50
House **V**, Bok choy **V** or Quinoa **V GF**

French Fries **V** £4.00

Sweet Potato Fries **V** £4.00

Miso Sautéed Spinach £4.50
Green beans and chestnut mushrooms **V GF**

Grilled Tender-Stem Broccoli £5.00
Sweet soy and toasted sesame **V**

Sautéed Sweetcorn £4.00
With sweet chilli and spring onion **V GF**

LARGE PLATES

Pan-Seared Tuna Steak and Crispy Panko Egg £16.00
Broccoli, spinach, ginger and garlic

½ Grilled Chicken Satay with Thai Green-Coconut Sauce £16.00
Artichoke, leek and shiitake spring roll **GF**

Roast Salmon Fillet £16.00
Hot and sour coconut risotto **GF**

Chicken Skewer Katsu Curry £15.00
House sticky chicken rice and pickled vegetables

Beer Battered Cod and Chips £14.00
Creamed peas with tartare sauce

12oz T-Bone Steak £18.00
Skinny fries and black pepper sauce or **fried eggs** and **kale** **GF**

Steamed Whole Seabass £16.00
With ponzu, ginger and coriander sticky rice

SALADS

Bok Choi
Red onion, carrot ribbons, cherry tomatoes, cashews and soy-wasabi dressing **V**

House
Mixed leaves, red onion, carrot ribbons, cherry tomatoes, cashews, mango salsa and lemon-olive oil dressing **V**

Quinoa
Mango salsa, cashews, spring onion, fine cucumber, red onion, sugar snaps and radish **V GF**

Power Bowl
Quinoa, sweet potato, Thai spiced greens and pomegranate **V GF**

All Large Plate Salads are Made to Order with Your Choice of Topping:

Plain **V** £9.00
Yellowfin tuna (seared or raw) **GF** £18.00
Pan-fried king prawns with chimichurri **GF** £16.00
Grilled chicken breast **GF** £14.00
Sticky glazed chicken or beef £14.00
Griddled haloumi cheese **V** £13.00



INSPIRED BY THE WORLD, SOURCED LOCALLY

A sophisticated, Japanese Izakaya Restaurant with refined hints of country club luxury. This is not just East meets West, or a mix of old and new.

It's a fusing together of exquisite Eastern flavours and traditional British recipes, embracing modern, contemporary skills whilst respecting the classic heritage, in an explosion of big, bold and intense flavours.

It's an elegant and modern interpretation of a five star country club in Cheshire with sensational Pan Asian influences which will ignite your taste buds.

Service Not Included

Payments can only be taken by member accounts on debit or credit card.
No cash can be taken.

Allergy Advice

Please advise a member of staff if you have any allergies or dietary requirements.

V Vegetarian | GF Gluten Free

SPARKLING

	Glass	Bottle
Durello Spumante Brut 'Palladiano' An approachable and refreshing style of fizz with citrus and gentle floral aromas, leading to a very fresh and zippy palate with crisp green apple and lightly honeyed characters.	£6.50	£25.00
Domenico De Bertiol Prosecco Valdobbiadene Fine, light and fruity aromas of fresh green apples and pears with a hint of yeastiness on the nose. The palate is creamy, softly sparkling with some richness and a long, gentle aromatic finish.		£32.00
Montresor Rosé Royal Pinot Noir Spumante Subtle and persistent bubbles. Rich toasty aromas of bread mingled with flower blossom, ripe apples and cherries. Elegant and balanced palate finishing with good length. An excellent aperitif! Enjoy with appetizers, light chicken and fish dishes.	£7.00	£30.00
Henners Reserve 2010 From East Sussex, with aromatic notes of frangipane, vanilla and pear. The palate is of honeyed biscuit - with a fine and persistent creamy mousse. The finish is long and very elegant with beautifully poised acidity.		£65.00
Champagne Gremillet Selection Brut Fresh floral aromas mixed with characteristic toasty yeast overtones which are balanced by rich fruit and baked biscuit flavours, ends with a crisp citrus finish.		£75.00
Louis Roederer Brut Premier It is a full, complex champagne that is both rich and powerful whilst remaining a great classic. Its structured texture, richness and length are what make it so widely acclaimed.		£70.00

RED WINES

	175ml	250ml	Btl
Cape Heights Merlot, South Africa Lush, ripe and deep in hue, this is a plump and sensuous Merlot with flavours of hedgerow fruits with a fine, gentle leafy finish.	£6.75	£8.00	£24.00
Pinot Noir Loron, Vin de France A proper classic, perfectly fresh pinot with crunchy red fruit flavours and a fine leafy character.	£7.50	£9.00	£26.00
De Chateau de Belleverne, Beaujolais Villages, France A very fresh and delicate style. Appealing aromas of crushed strawberries and autumn leaves with a puff of lilac perfume.	£8.00	£9.50	£28.00
Rosso di Montepulciano Duca di Saragnano 2016, Italy Aromatic and fruity, juicy and attractive on the palate with plenty of red and black fruit and soft tannins giving balance on the finish.	£8.50	£10.00	£30.00
Wishbone Shiraz Grenache, Barossa Valley, Australia Medium to full bodied with juicy plum and raspberry on the palate mixed with black cherry, spice and a lick of creamy oak. It's a generous juicy mouthful with bags of fruit and spice, a hint of tea. Good acidity keeping it vibrant and charismatic.	£9.50	£11.00	£32.00
Cucao Reserva Cabernet Sauvignon, Colchagua Valley 2014, Chile With structure and balance, it's a medium full-bodied wine with a ripe and firm character, offering delicious spiced dark fruit flavours. Inspired by the more refined styles found in Europe.			£34.00
Gouguenheim Flores del Valle Blue Melosa Malbec, Argentina A rich dark wine, with red and black fruit characters on the nose and palate, a delicious creamy vanilla spice and a lovely lifted finish. It is well balanced with good length.			£37.00
Bogle Vineyards Old Vine Zinfandel, Clarksburg, California Hints of spiced chocolate that integrate well with fruit that is luscious and silky on the palate, partnered with black pepper backbone that gives it's structure and weight. Flavours of toasted oak and pipe tobacco create further structure, allowing this wine to stand up to a variety of hearty fare.			£45.00
Valenciso Rioja Reserva, Spain Pungent currant aromas with hints of cedar and spice. Produced purely from Tempranillo and aged in new French and American oak barriques, this wine shows all the elegance of the variety, soft-bodied and smooth. Delicate and velvety, with plenty of complexity, and a strong core. This wine is higher in anthocyanin which has shown positive benefits to cardiovascular health.			£55.00

RED WINES CONTINUED

	175ml	250ml	Btl
Pra Amarone Della Valpolicella, Italy Amarone is a luxurious and unusual grace, purity and elegance with sublime aromas and a powerful, complex palate. A spicy nose with aromas of wild cherry, plums and dried herbs. The silky, velvety texture and flavours of luscious bitter cherry, dried orange peel, and ripe red fruit are balanced by a complex and long finish, with lingering notes of chocolate ganache.			£75.00

WHITE WINES

	175ml	250ml	Btl
False Bay Wild Yeast Chenin Blanc, South Africa False Bay shows fine, mineral Chenin characters with gentle ripe apple aromas, honeyed aromatics and delicious greengage and citrus lemon acidity on the long finish. A wine with great finesse and style. A versatile wine equally well suited to partner sushi and seafood, risotto or chicken.	£6.75	£8.00	£24.00
Waverider Sauvignon Blanc, Marlborough, New Zealand Fresh and crisp with a great combination of tropical fruits and grassy herbaceous characters plus a ripe citrusy freshness on the finish.	£7.50	£9.00	£26.00
Bottega Vinai Trentino Pinot Grigio, Italy Rich and round with distinct floral, apple and citrus notes on the nose. Added complexity from white spice, green olive and almond characters. On the palate it shows nutty flavours balanced by crisp, lemony acidity. Good weight and texture through to the finish.	£8.00	£9.50	£28.00
Ardèche Chardonnay, IGP Coteaux De L'arche de, Louis Latour 2015, France Of a pretty pale yellow colour with golden tints, the Grand Ardèche 2015 reveals gourmet notes of pastry, vanilla and apricot on the nose. Ample and round in the mouth, it offers aromas of brioche bread and toasted hazelnut.	£8.50	£10.00	£30.00
Altano, Douro White 2016, Portugal Mountain fresh! From grapes sourced at high altitude, including Moscatel that adds aroma and an exotic twist, this delicious wine from the Symington stable has a limey zing, lovely mineral notes and a clean refreshing finish.	£9.50	£11.00	£32.00
Circumstance Sauvignon Blanc (Biodynamic) Stellenbosch, South Africa The Pouilly Fumé of Stellenbosch. Stunning! Crushed laurel on the nose with more than a nuance of residual seaside salt. This has a big and textured palate with stone fruit and fennel hints - it is rich and mineral, showing even a slight rocky quality about it. As bracing as the wind through the vines at Waterkloof.			£34.00
Gavi del Comune di Gavi 'Nuovo Quadro', Italy Fine, single estate Gavi di Gavi - textured and complex. An enticing nose of white peach and pear with hints of fresh lime and gooseberry. Fresh and zesty citrus notes and ripe peachy characters are balanced by crisp acidity and mineral notes leading to a textured complex finish.			£35.00
Bodegas Aquitania Bernon Albarinio, Rias Baixas 2016, Spain Attractive Albaranio perfumed aromas of fresh apricots, lemons and orange blossom. Clean, light and linear on the palate, this is a pure, lifted wine, with silky texture, and a fresh, zippy, long-flavoured finish.			£37.00
Gewurztraminer, Domaine Bruno Sorg 2015, France Powerful, fabulously rich from vineyards in the grand cru Eichberg, boasting excellent weight and character. Has lots of fruit, but also elegance and wonderful complexity. Late harvested, with good acidity.			£40.00
Domaine de la Motte Chablis Premier Cru Beauroy, France La Motte's wine is quite rich and rounded with hints of grilled almonds, gentle toasty oak, buttery fruit then classic mineral tones and balancing acidity on the finish.			£50.00

ROSE WINES

	175ml	250ml	Btl
False Bay Wild Yeast Rose, South Africa It's an elegant, soft and intriguing wine. It flaunts a pale blush with floral nuances and hints of spices and red berries on the nose. It is perfect on its own on a hot summer's day, but also complements Asian style dishes exceptionally well.	£6.75	£8.00	£24.00
Chateau Gairoid Rose, Cotes de Provence, France A lovely, gastronomic wine, this is elegant with delicate aromatics and a ripe, fleshy-textured palate. Pale salmon pink, shimmering silver. Beautiful aromas of ripe peach, plum and cherry plum.			£32.00