



Catering Platters

For any occasion our catering platters provide the perfect light bite for groups.

Catering orders must be placed a minimum of one week in advance, all orders are for collection unless discussed prior. Simply fill out the catering form on our website and a member of our team will get in touch.

We also offer custom menus for more bespoke events, these do require more planning and therefore require at least two weeks notice.

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Tempura Platter

Exclusive for catering, our tempura contains a selection of vegetables, mushrooms and vegetable gyoza.

£25

Allergens: Gluten, Sesame, Soy, Egg



Salmon Sushi Platter

Combining our best selling salmon products this platter contains salmon avocado rolls, salmon cucumber rolls, salmon nigiri and aburi salmon nigiri.

£30

Allergens: Fish



Vegan Sushi Platter

A selection of our vegan sushi, including cucumber avocado rolls, miso mushroom rolls and aubergine nigiri.

£20

Allergens: Soy, Gluten, Sesame



Original Fry Platter

Our classics all in one place. Served with three of our homemade sauces.

£30

Allergens: Egg, Sesame, Soy, Gluten

May Contain: Crustacean, Celery

Special Dessert Platters

Fruit Roll Platter

Inspired by the iconic Japanese fruit sando, these light and refreshing fruit rolls are filled with fluffy cream and a range of fresh strawberries, grapes, and banana for the perfect bite.

£30

Allergens: Milk, Wheat, Soya

