



## HOUSE OF THE RISING SUN

"The sun is always rising somewhere in the world"

A team of chefs who have drawn their inspiration from their travels and memories serve up their recollection of global street food and sharing dishes. We bring these creations back to our home and recreate them here for you - hoping to take you on a journey of flavour and excitement.

Our food is essentially served in what you may refer to as 'tapas'- choose about 3 dishes each and we will send them to the table as and when each of them is ready. We would recommend you choose 1 dish from each the 'LAND', 'EARTH' and 'SEA' - It's all about sharing and having a little taste of everything in a social environment with your friends or family.

If you want to order more at any point we'd be delighted.

### Sides

<b>Edamame beans</b>	Salty, sticky or spicy	£4.25
<b>Flamed and salted Padron peppers</b>		£4.95
<b>Fragrant sticky Thai rice</b>		£3.75
<b>Stir-fried egg noodles</b>		£3.50
	Add prawns for an extra	£3.00
	Or pork or chicken for	£2.50
<b>Charred corn, feta and quinoa salad with guacamole</b>		£4.95
<b>Seasoned hand-cut skin-on rooster chips</b>		£3.50
<b>Dressed mixed leaf salad</b>		£3.00
	Add feta for an extra	£1.50
	Or chicken for	£2.50
<b>Miso soup with beansprouts, spring onion and silken tofu</b>		£4.00
<b>Cheese and garlic quesadilla</b>		£3.95
<b>Coronation coleslaw - curried vegetable, apple and raisin</b>		£2.95
<b>Yeye Olives - Smooth, low salt, vibrant green</b>		£3.00

## EARTH

<b>Fried and steamed vegetable gyoza</b> - with dipping sauce	£7.50
<b>Beetroot and goats cheese sushi roll</b> - beetroot sushi rice, creamed goats cheese, rocket leaf and balsamic glaze	
	Full roll £12.50
	Half roll £6.75
<b>Mexican bean tacos</b> - Deeply flavoured Mexican black beans with an addictively sweet and chipotle adobo, guacamole and feta	£7.50
<b>Tofu katsu curry</b> - crisp kara-age tofu in a silky Japanese curry sauce	£8.50
<b>Japanese Tamago omelette</b> - Eggs seasoned with soy, rice-wine vinegar and mirin smothered in bulldog sauce, kewpie mayonnaise and spring onions	£7.50
<b>Crispy smoked mozzarella</b> - wedges of smoked mozzarella cheese covered in a crisp crumb and fried served with a sweet and spicy tomato jam	£7.00
<b>Aubergine fritter</b> - slices of aubergine in a light batter, seasoned with Raz el hanout and served with lavender honey	£6.75
<b>Sautéed mushrooms</b> - Paris chestnut mushrooms in a rich garlic and Tarragon cream served on griddled artisan loaf	£7.25
<b>Crunchy onion bhaji</b> - Crisp and fragrant spiced onion packed with a secret spice blend served with mint yogurt	£6.95
<b>Ramen</b> - Togarashi spiced tofu in a rich miso based broth served with a soft boiled egg, pickled ginger, spring onion, beansprouts yakisoba noodles and nori	£8.95
<b>Sweet and sour tofu</b> - deep fried kara-age tofu with pineapple jam and 'sweet and sour sauce'	£8.25

## SEA

<b>Salmon and scallop ceviche</b> - Scottish salmon and Patagonian scallops lightly cured in lime and orange with coriander, chilli, mango and pomegranate	£9.95
<b>Scallops, pigs and cherries</b> - Seared king scallops, confit pork belly Spanish black pudding and textures of cherry	£10.95
<b>Takoyaki</b> - light octopus dough balls with kewpie mayonnaise, Japanese Worcestershire sauce, nori & bonito flakes	£7.50
<b>Sesame Prawn toast</b> - Pacific white shrimp, crisp toast and sesame seeds with Thai vinaigrette	£6.95

<b>Calamari</b> - Rings of fresh squid coated in a light and crisp batter, Seasoned in sea salt and served with a garlic and lemon aioli	£7.50
<b>Fish tacos</b> - Beach shack style - battered cod fillet, shredded slaw, Chipotle mayonnaise and pickled cucumber	£8.50
<b>Authentic Thai fishcakes</b> - Highly flavoured fishcake on a beansprout salad with sweet chilli sauce	£7.50
<b>Moules marinière</b> - Succulent plump mussels in a rich white wine, Parsley and cream sauce	£9.25
<b>Gambas and chorizo</b> - Pan sautéed Atlantic king-prawns, Catalonian Chorizo, red peppers with garlic, chilli, lemon and red wine	£10.50
<b>California sushi roll</b> - Crab stick, cucumber, avocado, sriracha mayonnaise and sesame seeds	
	Full roll £11.95
	Half roll £6.95

#### LAND

<b>Beef chilli</b> - Authentic Mexican chilli using dark chocolate, coffee and 3 smoked Mexican chillies served with spiced butter and cornbread muffins	£10.50
<b>Lamb shank</b> - Kashmiri roast lamb shanks with cranberries, pistachios and almonds	£12.95
<b>Latino pork belly</b> - tender chipotle and molasses glazed pork belly, apple curtido and mole poblano sauce	£9.95
<b>Teriyaki beef</b> - Char-grilled teriyaki marinated beef, sesame seeds, spring onion & teriyaki sauce	£13.25
<b>Chorizo and cheese croquette</b> - Catalonian chorizo and manchego cheese coated in crisp shell with a sweet and spicy tomato dip	£7.95
<b>Beef Taco</b> - Tangy orange marinated beef skirt, shredded lettuce, Feta cheese, sweet pickled onion and smokey chipotle mayonnaise	£9.50
<b>Lemon chicken sushi roll</b> - tender chicken breast in a refreshing sweet lemon sauce, spring onions and crispy chicken skin	
	Full roll £11.95
	Half roll £6.95
<b>Philly steak sushi roll</b> - thinly sliced beef skirt, charred red bell peppers, American cheese sauce and crispy white onion	
	Full roll £13.50
	Half roll £7.50

<b>Char-Grilled Chicken Satay</b> - tender aromatic chicken breast served with a spiced peanut dipping sauce	£9.25
<b>Sweet and sour chicken</b> - deep fried kara-age chicken with pineapple jam and 'sweet and sour sauce'	£8.95
<b>Fried and steamed aromatic duck gyoza</b> - with a fruity dipping sauce	£8.50
<b>Chicken katsu curry</b> - crisp kara-age chicken breast in a silky Japanese curry sauce	£8.95
<b>Tonkotsu Ramen</b> - Tender pork belly, rich pork broth, yakisoba noodles, soft boiled egg, narutomaki, pickled ginger, beansprouts, spring onion and nori	£9.25

### Steaks

Our steaks are sourced from Aubrey Allen - a family butchers established in 1933 - they specialise in cattle reared exclusively for flavour. All steaks are British, dry-hung for at least 31-days and then expertly butchered, giving a much deeper and satisfying flavour compared to modern wet aging.

All served with skin-on hand-cut rooster chips, sautéed heritage tomatoes and watercress.

8oz rib-eye steak	£21.50
8oz Prime Rump steak	£18.50
6oz Centre Fillet steak	£24.95

### **Steak sauces**

All £3.00

- Teriyaki** - sweet and savoury Japanese sauce
- Blue cheese** - using a mellow Shropshire blue
- Peppercorn** - with Peruvian pink peppercorn