

# THE GEORGE CHARLES

**EVENING MENU  
SERVED FROM 5PM**

## SNACKS

- EDAMAME** Salted or Spicy (ve) 5  
**MARINATED OLIVES** (ve) 3.5  
**HONEY MUSTARD CHIPOLATAS** 5.5  
**KAISO SALAD** Seaweed, Goma Sauce 5  
**KIMCHI** Korean Pickled Cabbage 5  
**BOWL OF CHIPS** (ve) 3.75  
**SALT & PEPPER CHIPS**  
 Spicy Mayo, Sping Onions, Fresh Chillies (ve) 4.5

## BIG PLATES

### PLUCKY BIRD BURGER

Katsu Chicken Thigh, Streaky Bacon, Swiss Cheese, Spicy Slaw, BBQ Sauce, Topped with Unagi Bang Bang Wings, Chips 13

### FISH & CHIPS

Mushy Peas, Tartare Sauce (gf\*) 13

### GEORGE'S BEEF BURGER

8oz Beef Patty, Streaky Bacon, Swiss Cheese, Gherkins, House Sauce, Onion Ring, Chips 14

### BAD BOY VEGAN BURGER

Vegan Patty, Pulled Jack Fruit, Vegan Coleslaw, Vegan Cheese, Vegan Burger Sauce, Baby Gem, Chips, Onion Rings 13

### THE 'O DOG'

Named after our youngest chef, Owen. Foot-long Grandad's Sausage, Homemade Ketchup, Mustard, Onion Jam, Crispy Onions, Blacksticks Blue Cheese, Chips 12

## SMALL PLATES

### CRISPY FRIED SQUID

Sweet Chilli Sauce, Chilli, Togarashi 8

### BANG BANG WINGS

Sweet & Spicy Sauce, Sesame Seeds 6/12

### DIPS & FLAT BREADS

For two to share. Houmus, Smashed Avocado, Imam Bayildi, Crudités (ve) 9.5

### KARAAGE CHICKEN

Sweet Chilli Mayo 8

### CHICKEN SPRING ROLLS

Sweet Chilli Sauce 8

### CRISPY PRAWNS

Sweet Chilli Mayo 9

### BREADED PUMPKIN

Tonkatsu Sauce 7

### UNAGI TACOS

Two Japanese-style Tacos, Mango & Avocado Salsa filled with Salmon or Spicy Tuna 9

### GYOZA

Deep fried dumplings, traditional Gyoza sauce  
 Chicken 8 Duck 8 Veg 7

### UNAGI SHARING PLATTER

Bang Bang Chicken Wings, Crispy Fried Squid, Kimchi, Karaage Chicken 15

## UNAGI CLASSICS

### KATSU

Traditional Japanese java curry sauce, steamed rice, red pickled ginger, salad

Breaded Chicken 13 Tofu (v) 12  
 Breaded Prawn 14 Breaded Pumpkin (v) 12

### TERIYAKI

Sweet and sticky Teriyaki sauce, steamed rice, spring onions, sesame seeds, salad

Chicken Thigh 13 Salmon 14  
 Beef 15

### YAKISOBA

Sweet and savoury stir-fried noodles, peppers, red onion, carrots, Chinese leaves, spring onion, red pickled ginger, sesame seeds

Chicken 13 Prawn 14  
 Tofu & Vegetables (v) 12

### CHILLI UDON

Spicy stir-fried noodles, peppers, red onion, carrot, Chinese leaves, spring onion, red chillies

Chicken 13 Prawn 14  
 Tofu & Vegetables (v) 12

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## CHEF'S PLATTERS

### 8 PIECE MIXED NIGIRI

Chef's selection of the day 15

### OMAKASE

Chef's platter of the day, includes Nigiri,  
Sashimi, Hosomaki and Uramaki

Thirty pieces 48

Forty pieces 60

Please allow up to 45 mins to prepare at busy times

### HOSOMAKI (8 PIECES)

Cucumber 5

Avocado 6

Salmon 7

Tuna 7.5

### SASHIMI (4 PIECES)

Salmon 9

Tuna 9

Yellowtail 10

Seabass 10

### NIGIRI (3 PIECES)

Salmon 6

Tuna 6

Eel 7

Seabass 6

Prawn 6

Yellowtail 8

### POKE BOWLS

Traditional Hawaiian Rice Bowl with  
Avocado, Mango, Cucumber, Fried  
Carrot, Lotus Root, Kaiso, Yuzu Wasabi  
Dressing

Unagi Threesome (Salmon, Yellowtail, Tuna) 17.5

Poke Classic (Salmon or Tuna) 14

Tofu (ve) 11.5

## DESSERTS

### CHOCOLATE FONDANT

Raspberry Coulis, Vanilla Ice Cream,  
Toasted Hazlenuts 6  
Add a glass of Frangelico 3

### UNAGI AFFOGATO

Espresso, Stem Ginger Ice Cream,  
Chocolate Mochi (Japanese Chocolate  
Truffle) 5

Add a glass of Suntory Toki Whisky (4),  
Plum Sake (3) or Yuzu Sake (3)

## URAMAKI (10 PIECES)

### CALIFORNIA

Crab Meat, Avocado, Mayonnaise,  
Sesame Seeds 14

### VEGGIE CRUNCH

Cucumber, Mango, Kampyo, Avocado,  
Kaiso, Takuan, Sesame (v) 11

### SALMON

Salmon, Avocado, Japanese  
Mayonnaise, Orange Tobiko 12

### KATSU ROLL

Breaded Chicken, Cucumber, Teriyaki,  
Japanese Mayonnaise, Togarashi 12

### RAINBOW

Avocado, Cucumber, Kampyo,  
Tuna, Salmon, Kaiso 13.5

### SPIDER

Tempura Soft Shell Crab, Cucumber,  
Avocado, Truffle Mayonnaise, Orange  
Tobiko 15

### SPICY TUNA

Tuna, Siracha, Spring Onion, Spicy  
Mayonnaise, Togarashi 12

### MUSHU SPECIAL

Breaded Prawn, Avocado, Cucumber,  
Seared Salmon, Black Tobiko, Teriyaki  
Sauce 15.5

### UNAGI SPECIAL

Breaded Prawn, Avocado, Cucumber,  
Fresh Water Eel, Black Tobiko, Teriyaki  
Sauce 16

### PRAWN CRUNCH

Breaded Prawn, Seabass, Cucumber,  
Mango, Mayonnaise, Siracha 14

### TUNAGI SPECIAL

Spicy Tuna, Tuna, Breaded Prawn,  
Cucumber, Japanese Mayonnaise,  
Sriracha 16

### THE THREESOME

Salmon, Tuna, Yellowtail, Avocado,  
Teriyaki, Sesame, Japanese  
Mayonnaise 17.5

### GREEN HAMACHI ROLL

Breaded Prawn, Yellowtail, Asparagus,  
Avocado, Jalapeño Mayo, Fresh  
Jalapeños 16.5

### SALMON DELUXE

Salmon, Sriracha, Spring Onions,  
Sesame Seeds, Orange Tobiko 15.5

### CRISPY TOFU

Tofu, Cucumber, Red Peppers,  
Teriyaki Sauce, Crispy Shallots 10.5

