

THE GEORGE CHARLES

**EVENING MENU
SERVED FROM 5PM**

VEG PLATES

- EDAMAME** Salted or Spicy (ve) 5
PANKO ASPARAGUS Tempura Sauce (ve) 7.5
MIXED SALAD
 Mixed Leaf, Edamame, Cucumber, Cherry Tomatoes, Asian Dressing (ve) 6
KAISO SALAD Seaweed, Goma Sauce (v) 5
KIMCHI Korean Pickled Cabbage 4
BANG BANG CAULIFLOWER
 Sweet & Spicy Sauce, Sesame Seeds (ve) 8
UNAGI TACOS
 BBQ Jackfruit, Avocado, Spicy Yuzu Mayo (ve) 10.5
VEG GYOZA Traditional Gyoza Sauce (ve) 7
BAO 2 Pieces
 BBQ Jackfruit, Spicy Yuzu Mayo, (ve) 9.5
BOWL OF CHIPS (ve) 4.5
SALT & PEPPER CHIPS
 Spicy Yuzu Mayo, Spring Onions, Fresh Chillies (v/ve*) 5.5

UNAGI CLASSICS

KATSU

Traditional Japanese java curry sauce, steamed rice, red pickled ginger, salad
 Breaded Chicken 14 Tofu (ve) 13
 Breaded Prawn 15 Breaded Pumpkin (ve) 13

TERIYAKI

Sweet and sticky Teriyaki sauce, steamed rice, spring onions, sesame seeds, salad
 Chicken Thigh 14 Salmon 15
 Beef 16 Breaded Pumpkin (ve) 13

YAKISOBA

Sweet and savoury stir-fried noodles, peppers, red onion, carrots, Chinese leaves, spring onion, red pickled ginger, sesame seeds
 Chicken 14 Prawn 15
 Tofu & Vegetables (ve) 12

CHILLI UDON

Spicy stir-fried noodles, peppers, red onion, carrot, Chinese leaves, spring onion, red chillies
 Chicken 14 Prawn 15
 Tofu & Vegetables (ve) 12 Chicken & Prawn 17

MEAT & FISH

CRISPY FRIED SQUID

Sweet Chilli Mayo, Chilli, Togarashi 9

PORK RIBS

Honey & Sriracha Glaze 9.5

SPICY MEATBALLS

Beef Meatballs, Roast Tomato and Pepper Sauce, Chive Sour Cream 9

KARAAGE CHICKEN

Sweet Chilli Mayo 9

CHICKEN SPRING ROLLS

Sweet Chilli Sauce 9

BANG BANG WINGS

Chicken Wings, Sweet & Spicy Sauce, Sesame Seeds 9

GOATS CHEESE BON BONS

Spicy Tomato Jam, Micro Coriander 7.5

UNAGI TACOS 2 Pieces

Tuna, Spicy Mayo, Mango, Avo 9
 Salmon, Truffle Mayo, Mango, Avo 9
 Pulled Pork, Avocado, Spicy Yuzu Mayo 10.5

GYOZA

Fried Dumplings, Traditional Gyoza Sauce
 Chicken 8 Duck 8

BAO 2 Pieces

BBQ Pulled Pork, Mango, Avocado 10.5

MAIN COURSES

PLUCKY BIRD BURGER

Katsu Chicken Thigh, Streaky Bacon, Swiss Cheese, Spicy Slaw, BBQ Sauce, Topped with Unagi Bang Bang Wings, Chips 15

FISH & CHIPS

Mushy Peas, Tartare Sauce (gf*) 14.5

GEORGE'S BIG BURGER

Two 6oz Beef Patties, Streaky Bacon, Swiss Cheese, Gherkins, House Sauce, Onion Ring, Chips 16

BAD BOY VEGAN BURGER

Vegan Patty, Pulled Jack Fruit, Vegan Coleslaw, Vegan Cheese, Burger Sauce, Baby Gem, Chips, Onion Rings 14

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 15

Food allergies and intolerances: Please speak to a member of staff about the ingredients in our dishes before placing your order. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Gluten free bread available for an additional 30p. V=vegetarian, ve=vegan, gf=gluten free, gf=has been cooked in our deep fat fryer which is also used to fry non gf foods. An optional 10% service charge will be added to all tables which goes directly to our staff.*

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EVENING MENU
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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 52

Forty pieces 64

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

UNAGI AFFOGATO

Espresso, Stem Ginger Ice Cream,
Chocolate Mochi (Japanese Chocolate
Truffle) (gf) 5.5

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

RED VELVET CAKE

Red Velvet Sponge, Vanilla Cream Cheese,
Frosting 6.5

WARM CHOCOLATE BROWNIE

Chocolate Sauce, Vanilla Ice Cream (gf) 6.5

URAMAKI (10 PIECES)

VEGGIE CRUNCH

Cucumber, Mango, Kampyo, Avocado,
Kaiso, Takuan, Sesame (ve) 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, Takuan, Sesame Seeds, Kaiso
13.5

SPIDER

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

SPICY TUNA

Tuna, Siracha, Cucumber, Mango, 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, Aonori, Siracha
14.5

TUNAGI SPECIAL

Spicy Tuna, Tuna, Breaded Prawn,
Cucumber, Spicy Mayonnaise, Sriracha
16.5

THE THREESOME

Salmon, Tuna, Yellowtail, Avocado,
Teriyaki, Sesame Seeds 17.5

GREEN HAMACHI

Breaded Prawn, Yellowtail, Cucumber,
Avocado, Jalapeño Mayo, Fresh
Jalapeños 17.5

TIGER

Breaded Prawn, Cucumber, Seared
Salmon, Seared Eel, Teriyaki, Spicy
Mayo, Togarashi 15

CRISPY ASPARAGUS

Panko Asparagus, Mango, Kampyo
Tomato Jam, Sesame Seeds (ve) 10.5

CRISPY DUCK

Crispy Shredded Duck, Cucumber,
Spring Onion, Plum Sauce, Hoisin 14

CALIFORNIA

Crab Meat, Avocado, Mayonnaise,
Sesame Seeds 14