

THE GEORGE CHARLES

SMALL PLATES

THAI PRAWN CRACKERS Sweet Chilli Dip 4.5

EDAMAME Salted or Spicy (ve) 6.5

TENDERSTEM BROCCOLI

Stir Fry Sauce (gf, ve*) 8.5

SMASHED KOREAN CUCUMBER SALAD (ve)

Mixed Leaf 7.5

KAISO SALAD Seaweed, Goma Sauce (v) 7.5

CRISPY TACOS (2 Pieces)

Crispy Taco, Mango, Avocado Salsa, Filled With:

Tuna + Spicy Mayo 12 Salmon + Truffle Mayo 12

Crispy Tofu (ve) 10.5 Korean Spiced Pork 11.5

CHILLI FRIED SQUID

Plain or Salt + Pepper

Sweet Chilli Mayo, Chilli, Togarashi 10.5/11.5

PORK RIBS

Honey, Gochujang + Soy Glaze 12.5

VEGGIE SPRING ROLLS (4 pieces) (ve)

Sweet Chilli Sauce 10

TAKOYAKI (4 Pieces)

Octopus Croquettes, Eel Sauce, Japanese

Mayo, Bonito Flakes, Aonori 11

BONELESS CHICKEN WINGS (5 pieces)

Choose your Flavour

Bang Bang, Teriyaki, Spicy Korean

Salt & Pepper, Satay, Filipino Barbeque 9.5

TEMPURA CAULIFLOWER (ve)

Choose your Flavour

Bang Bang, Teriyaki, Spicy Korean

Salt & Pepper, Satay, Filipino Barbeque 9

BAO BUNS (2 Pieces)

BBQ Pork, Mango, Avocado 11.5

Crispy Tofu, Avocado, Spicy Yuzu Mayo (ve) 10.5

GYOZA (5 Pieces)

Fried Dumplings, Traditional Gyoza Sauce

Chicken 10 Duck 10.5 Vegetable 8

BOWL OF CHIPS (ve) 6

SALT & PEPPER CHIPS

Spring Onions, Fresh Chillies (v/ve*) 7

JAVA CURRY SAUCE 4

MAIN COURSES

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, ve*=vegan on request, 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.

KATSU

Traditional Japanese Java Curry Sauce, Steamed Rice, Red Pickled Ginger, Salad

Breaded Chicken 16 Crispy Tofu (ve) 14.5

Breaded Prawn 16.5 Breaded Pumpkin (ve) 14.5

TERIYAKI

Sweet and Sticky Teriyaki Sauce, Steamed Rice, Spring Onions, Sesame Seeds, Salad

Chicken Thighs 16 Beef 17.5

Salmon 16.5

YAKISOBA

Sweet and Savoury Stir-Fried Noodles, Peppers, Red Onion, Carrots, Bean Sprouts, Spring Onion, Red

Pickled Ginger, Sesame Seeds

Chicken 16 Tofu + Vegetables (ve) 14

Prawn 16.5 Chicken + Prawn 19.5

THAI GREEN CURRY

Traditionally Made With Mixed Green Veg and Steamed Rice

Chicken 18 Tofu (ve) 16

Prawn 19 Chicken + Prawn 21

SPICY UDON

Spicy Coconut Sauce, Udon Noodles, Peppers, Red

Onion, Carrot, Bean Sprouts, Spring Onion, Red Chillies

Chicken 16 Tofu + Vegetables (ve) 14

Prawn 16.5 Chicken + Prawn 19.5

GC CLASSICS

PLUCKY BIRD BURGER

Katsu Chicken Thigh, Streaky Bacon, Swiss Cheese, Spicy Slaw, BBQ Sauce, Boneless Bang Bang Wings, Chips 16.5

FISH & CHIPS

Mushy Peas, Tartare Sauce (gf*) 17

GEORGE'S BEEF BURGER

8oz Beef Patty, Streaky Bacon, Cheddar Cheese, Gherkin, House Sauce, Chips 16.5

FISH FINGER SANDWICH (available until 5pm)

Fish Goujons, Baby Gem, Cucumber, Tartare Sauce, Brioche, Chips 13.5

Swap Chips for Salt + Pepper Chips 1.25

SUNDAY ROASTS

Every Sunday from 12 noon onwards

JOJI



SUSHI

CHEF'S PLATTERS

8 PIECE MIXED NIGIRI

Chef's selection of the day 19

8 PIECE MIXED SASHIMI

Chef's selection of the day 21

OMAKASE

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

Thirty pieces 57

Forty pieces 69

HOSOMAKI

(8 Pieces)

Cucumber 7.5

Avocado 7.5

Salmon 8.5

Tuna 8.5

NIGIRI

(3 Pieces)

Salmon 8

Tuna 8.5

Eel 10

Seabass 8.5

Prawn 8

SASHIMI

(4 Pieces)

Salmon 11

Tuna 11.5

Seabass 11

POKE BOWLS

Traditional Hawaiian Rice Bowl with Avocado, Mango, Cucumber, Lotus Root, Kaisei, Yuzu Wasabi Dressing

THREESOME (Salmon, Seabass, Tuna) 18

POKE CLASSIC (Salmon or Tuna) 15

TOFU (ve) 13

TERIYAKI Salmon or Beef 16.5/17.5

RAMEN

Traditional Japanese Komugi noodle soup, all served with a soft-boiled egg

PORK MISO RAMEN

Char Siu Pork, Miso Paste, Spring Onions, Bean Sprouts, Bamboo Shoots 18.5

CRISPY CHICKEN

Crispy Chicken, Tantanmen Paste, Bean Sprouts, Bamboo Shoots, Spring Onions, Sesame Oil, Seeds, Chilli Oil 18.5

CHICKEN GYOZA

Chicken Gyoza, Tantanmen Paste, Bean Sprouts, Bamboo Shoots, Spring Onions, Sesame Oil, Seeds, Chilli Oil 17.5

VEGGIE GYOZA (ve*)

Veggie Gyoza, Shoyu Tare, Bean Sprouts, Bamboo Shoots, Japanese Mushroom, Spring Onion 17.5

URAMAKI

10pcs, selected rolls available as 5pcs

VEGGIE CRUNCH (ve)

Cucumber, Mango, Inari, Avocado, Kaisei, Takuan, Sesame 6.5/12

SALMON

Salmon, Avocado, Japanese Mayonnaise, Orange Tobiko 7.75/14.5

KATSU ROLL

Breaded Chicken, Cucumber, Teriyaki, Japanese Mayonnaise, Togarashi 7.75/14.5

RAINBOW

Avocado, Cucumber, Inari, Tuna, Salmon, Takuan, Sesame Seeds, Kaisei 16

SPIDER

Tempura Soft Shell Crab, Cucumber, Avocado, Truffle Mayonnaise, Mixed Leaves, Orange Tobiko 17.5

SPICY TUNA

Tuna, Sriracha, Cucumber, Mango, Spring Onion, Spicy Mayonnaise, Togarashi 8/15

JOJI SPECIAL

Breaded Prawn, Avocado, Cucumber, Seared Salmon, Black Tobiko, Teriyaki Sauce 9/16.5

EEL SPECIAL

Breaded Prawn, Avocado, Cucumber, Fresh Water Eel, Black Tobiko, Teriyaki Sauce 17.5

CRISPY EBI

Breaded Prawn, Prawn Nigiri, Cucumber, Mango, Mayonnaise, Aonori, Sriracha 17.5

TUNA SPECIAL

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

MITSU

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

CRISPY TOFU (ve)

Tofu, Cucumber, Red Pepper, Crispy Shallots, Teriyaki Sauce 7/13

CALIFORNIA

Crab Meat, Avocado, Mayonnaise, Sesame Seeds 8.5/16.5