

SMALL PLATES

À LA CARTE

Kara-age Chicken 7.00
Bite sized chicken coated in a ginger and soy sauce batter. Served with a sweet soya mayo.

Fire Cracker Chicken

Crispy chicken bites coated in our secret spicy sauce.

9.00

Miso Caramel Wings 8.00
Deep fried wings coated in miso caramel sauce. The perfect mix of sweet and savoury.

Japanese Style Fries *gf* 4.50
Skinny fries tossed with sesame seeds, aonori and chilli flakes. Topped with bonito flakes.

Tempura Prawns 9.50
King prawns fried in tempura batter.

Gyozas 7.50
Steamed dumplings. **Choose from:** duck or veg (*vg*).

Crispy Chilli Squid 8.00
Marinated in soy and chilli, in a light crispy coating.

Tempura Vegetables *vg* 8.00
Seasonal vegetables fried in tempura batter.

Vegetable Spring Rolls *vg* 4.50
Light and crispy rolls filled with crunchy vegetables. Served with sweet chilli sauce.

Miso Glazed Aubergine *vg* 8.50
Aubergine roasted with a miso and sweet soy glaze.

Tenderstem Broccoli *vg* 8.00
Stir fried in a sesame sauce.

SKEWERS

Pork Belly Skewers 9.00
Soy maple slow cooked pork belly.

Tiger Prawn Skewers *gf* 10.50
Miso and chilli marinated prawns.

Dishes
come out as
and when they
are ready.

SIDES

Edamame 3.50

Prawn Crackers 3.50

Miso Soup *vg, gf* 3.50
Soy bean soup with tofu and spring onions.

Kimchi *vg, gf* 3.50
Homemade fermented cabbage salad.

Steamed Rice *vg, gf* 4.00
Topped with sesame seeds.

Cucumber Salad *vg* 5.50
Refreshing and light with a hint of chilli.

v = vegetarian, vg = vegan, gf = gluten free

Please tell your server of any **allergies** or **intolerances** before you order.

A discretionary service charge of 12.5% will be added to your bill.

SUSHI

Salmon Nigiri 4.50
2 pieces. Thinly sliced salmon over rice.

Tuna Nigiri 4.50
2 pieces. Thinly sliced tuna steak over rice.

Cucumber Maki *gf, vg* 4.00
6 pieces. Simple and classic mini rolls filled with cucumber.

Seared Salmon Roll 9.50
6 pieces. California roll topped with freshly seared salmon and roe.

California Roll 6.50
6 pieces. Crab stick, avocado, and cucumber.

Yasai Roll *vg* 8.50
6 pieces. Cucumber, avocado, red pepper, carrot, and goma wakame.

Avocado Maki *gf, vg* 4.00
6 pieces. Simple and classic mini rolls filled with avocado.

Salmon Maki *gf* 4.50
6 pieces. Simple and classic mini rolls filled with salmon.

Tuna Maki *gf* 4.50
6 pieces. Simple and classic mini rolls filled with tuna.

Dragon Roll 9.50
6 pieces. Tempura prawn roll topped with avocado.

Tempura Broccoli Roll *vg* 9.00
6 pieces. Vegetable roll topped with tempura broccoli and Blossoms sauce.

BLOSSOMS EXPERIENCE MENU

26 per person

Minimum 2 persons and must be taken by the whole table.

Each person to choose 1 from each section.

Served with rice or fries.

Edamame

California Roll
6 pieces. Crab stick, avocado, and cucumber.

Miso Caramel Wings
Deep fried wings coated in miso caramel sauce. The perfect mix of sweet and savoury.

Fire Cracker Chicken
Crispy chicken bites coated in our secret spicy sauce.

Pork Bao Bun
Succulent pork belly served with hoisin sauce and fresh cucumber.

Prawn Crackers

Maki Selection *gf, vg*
6 pieces. Simple and classic filled mini rolls.

Gyozas
Steamed dumplings. **Choose from:** duck or veg (*vg*).

Wagyu Beef Bao Bun
Tender wagyu beef balanced with sweet pickled onions.

Miso Glazed Aubergine *vg*
Aubergine roasted with a miso and sweet soy glaze.

Dessert of your choice

BAO BUNS

Wagyu Beef 8.50
Tender wagyu beef balanced with sweet pickled onions.

Crispy Duck 8.00
Crispy duck with spring onions, cucumber, and hoisin sauce.

Pork Belly 7.00
Succulent pork belly served with teriyaki sauce and fresh cucumber.

Teriyaki Mushroom 7.00
Mixed mushrooms sautéed with sesame and teriyaki sauce, served with kimchi.

Tempura Battered Cod 7.00
Battered cod with wasabi mayo and pickled cucumber.