

H A K K Ō



H O U S E

The Hakkō House ethos is to make authentic Japanese food - recipes passed down through our ancestors, imbued with a modern British touch. We make food with love & care, using the best, local ingredients that we can source, with fermented elements to support your microbiome and leave you feeling great.

S U S H I & S A S H I M I

Sustainable salmon uramaki 8 pcs - 12
Teriyaki aubergine uramaki 8 pcs (ve) - 10.5
Fried organic tofu maki 8 pcs (ve) - 10
Sustainable salmon nigiri 4 pcs - 6.5
Wild line-caught seabass nigiri 4 pcs - 6.5
Trout oshizushi 5 pcs - 7.5
Salmon sashimi salad - 12
Wild line-caught seabass sashimi salad - 10.5
(all gluten free)

S M A L L P L A T E S

Chicken kara-age (gf) - 7.5
Organic tofu kara-age (ve, gf) - 6.5
Chicken gyoza, vegetable chilli sauce - 8.5
Vegan gyoza, vegetable chilli sauce (ve) - 8

S A L A D & S I D E S

Wakame cucumber salad (ve, gf) - 3.5
Hakkō "House" salad (ve, gf) - 4.5
Edamame (ve, gf) - 5.5
Tsukemono pickles (ve, gf) - 3
Miso broth (ve, gf) - 6.5

D E S S E R T

Matcha tiramasu - 6.5
Mango sorbet (ve, gf) - 5.5

Please advise of any allergens.