

**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 - 12.8  
Teriyaki aubergine uramaki 8 pcs (ve) - 10.8  
Fried organic tofu maki 8 pcs (ve) - 10.8  
Sustainable salmon nigiri 4 pcs - 7.2  
Local Arctic char nigiri 4 pcs - 7.2  
Trout oshizushi 5 pcs - 7.5  
Salmon sashimi salad - 12  
Local Arctic char sashimi salad - 10.5  
(all gluten free)

## **S M A L L P L A T E S**

Chicken kara-age (gf) - 7.6  
Organic tofu kara-age (ve, gf) - 6.8  
Homemade gyoza, vegetable chilli sauce (ve) - 8.4

## **S A L A D & S I D E S**

Wakame cucumber salad (ve, gf) - 3.8  
Hakkō "House" salad (ve, gf) - 5.6  
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.