

**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 a focus on fermented elements to support your microbiome and leave you feeling great.

## **T A K E O U T M E N U**

Salmon Ōkī Maki roll (gf) - 9.95

Tofu kara-age Ōkī Maki roll (ve, gf) - 9

Miso broth (ve, gf) - 6.5

Edamame (ve, gf) - 5.5

## **D R I N K S A L C O H O L**

Akashi-Tai Yuzushu Gin & Juice Frozen Cocktail - 8.95  
Two for 15

Umeshu Plum sake spritz - 7.80

Something & Nothing Junmai Sake + Yuzu Spritz - 4% -  
330ml can - 4.9

Asahi Lager - 330ml - 4.95

## **D R I N K S S O F T**

Rose & Hibisbus - Something & Nothing can - 3

Yuzu - Something & Nothing can - 3

Cucumber - Something & Nothing can - 3

Still water can - 2.4

Sparkling water can - 2.4

Hanora Health Kombucha - 3.5

Please advise of any allergens.