

# ENGAWA

A modern Japanese dining experience rooted in “Shin-Washoku”.

Blending Japanese technique with the finest British seasonal ingredients,  
brought to life on the teppan.

## Sakura Tasting Course

£38

### Starter

Chawanmushi  
salmon roe

### Bento Box

9 assorted Japanese dishes

## Matsu Course

£68

### Starter

Chawanmushi  
salmon roe, crab

### Bento Box

9 assorted Japanese dishes

### Sushi assortment

chef's choice sushi (5 pcs)

### Miso soup

### Dessert

## Kuromatsu Course

£115

### Starter

Chawanmushi  
salmon roe, crab

### Bento Box

9 assorted Japanese dishes

### Wagyu Steak

hot stone, sauces

### Sushi assortment

chef's choice sushi (5 pcs)

### Miso soup

### Dessert

## STARTERS

<b>Miso Soup</b> classic Japanese miso soup	£6	<b>Spicy Tuna Spring Rolls</b> fresh rice paper, tuna, vegetables	£10
<b>Miso Soup</b> potato, butter	£8	<b>Kingfish Carpaccio</b> jalapeño, yuzu carpaccio sauce	£15
<b>Edamame (V)</b> sea salt, lemon	£7	<b>Salmon Carpaccio</b> homemade ponzu sauce, salmon roe, dill	£14
<b>Spicy Edamame (V)</b> homemade spicy sauce	£8	<b>Wagyu Carpaccio</b> homemade ponzu sauce, truffle	£28
<b>Salmon &amp; Ikura Canapé</b> rice cracker, wasabi cream cheese	£9	<b>Vegetable Assortment (V)</b> 3 kinds of carefully arranged vegetables	£18

## SALADS

<b>Garden Salad (V)</b> fresh greens and pickled ginger with onion and white sesame oil dressing	£22
<b>Otoro Green Salad</b> fatty tuna and vegetables marinated with spicy miso dressing	£29
<b>Wagyu Yakiniku Salad</b> thinly sliced wagyu served over fresh greens	£35

## FRIED DISHES

<b>Vegetable Tempura (V)</b> 8 kinds of vegetable tempura platter	£18
<b>Japanese Fried Chicken (Karaage)</b> tender, crispy thigh and breast marinated in sake, ginger and garlic	£18
<b>Spicy Fried Chicken (Karaage)</b> tender, crispy thigh and breast marinated in sake, ginger and garlic, served with spicy sauce	£19
<b>Rock Shrimp Tempura</b> sea salt, lemon	£20
<b>Rock Shrimp Tempura</b> shredded daikon, homemade ponzu	£22
<b>Rock Shrimp Tempura</b> spicy mayo	£23

## ENGAWA Speciality : Japanese Grilled Gastronomy

<b>Hatcho Miso glazed Aubergine (V)</b> grilled aubergine glazed with rich, savoury Hatcho miso	£18
<b>Shishito Peppers Sautéed (V)</b> shishito peppers sautéed with soy sauce and sesame oil	£18
<b>Shrimp &amp; Broccolini</b> shrimp and broccolini cooked in an anchovy butter soy sauce	£28
<b>Squid &amp; Asparagus</b> squid and asparagus in a light, creamy yuzu miso sauce, finished with a touch of black pepper	£28
<b>Chicken Teriyaki</b> grilled chicken finished with a teriyaki glaze	£33
<b>Grilled Eel</b> with garlic sprouts and chilli, finished with homemade unagi sauce	£35
<b>Grilled Salmon</b> with signature homemade shibazuke tartare suace	£38
<b>Wagyu Sukiyaki</b> Japanese wagyu with white leek and tomato, simmered in a sweet soy-based sukiyaki sauce	£44
<b>A5 Wagyu Steak 80G/160G</b> premium A5 Japanese wagyu sirloin steak, served with a choice of hot stone or plate	£80/£150
<b>Kobe Wagyu Steak 100G</b> finest A5 Kobe beef sirloin steak, served with a choice of hot stone or plate	£160

## NIGIRI

1 piece

Tuna	£5	Salmon Roe	£7
Salmon	£6	Scallop	£7
Fatty Tuna	£9	Flying Fish Roe	£5
Sea Bream	£5	Sea Urchin	£16
Kingfish	£5	Eel	£7
Squid	£5	Wagyu	£15
Sweet Omelette	£4.5	6 Kinds of Nigiri	£33
Vinegared Mackerel	£6	8 Kinds of Nigiri	£43

## SASHIMI

3 pieces

Tuna	£15	Vinegared Mackerel	£18
Salmon	£18	Scallop	£21
Fatty Tuna	£27	3 Kinds of Sashimi	£35
Kingfish	£15	5 Kinds of Sashimi	£55
Sea Bream	£15		

## HAND ROLLS

1 piece

Salmon Tartare spicy mayo	£15.5	Tuna Tartare white truffle	£22
Scallop Tartare XO spicy sauce	£16	Wagyu Tartare topped with soy-marinated egg yolk and truffle	£23
Eel wasabi cream cheese	£18		

## ROLLS

Salmon & Avocado	£15	Spicy Tuna	£16.5
Dragon Shrimp Tempura	£15.5	Wagyu Yakiniku	£22