

SOUP⁺

Miso soup
Soybean paste soup

£3.5

Seafood soup £8.5
Dashi broth, prawn, salmon, octopus and scallop

Fishcake soup
Dashi broth, fishcake

£6.5

A LA CARTE⁺

Edamame £5.2
Steamed soybeans with touch of sea salt

Agedashi nasu £7.5
Deep fried aubergine in tensuyu

Spicy edamame £5.8
Steamed soybeans with sweet and spicy sauce

Nasu dengaku £9.0
Grilled aubergine with sweet miso paste

Garlic butter edamame £6.5
Steamed soybeans with garlic butter sauce

Nasu dengaku with scallop £15.0
Grilled aubergine & scallop with house miso paste

Kimchi £5.0
Salted and fermented Korean spicy cabbage

Soft shell crab £12.5
Deep fried soft shell crab with ponzu dressing

Pickle Moriwase £6.0
Assorted Japanese pickles

Tori kara age £9.0
Japanese style deep fried chicken with ponzu dressing

Gomawakame salad £8.5
Mixed veggies with sesame sauce seasoned seaweed

Ika kara age £9.0
Japanese style deep fried cuttlefish with ponzu dressing

Broccoli yaki £7.5
Grilled broccoli with goma sauce

Korean style fried chicken £11.5
Korean style spicy Yangnyeom chicken

Asparagus yaki £9.5
Grilled asparagus with goma sauce

Hoshi style fried chicken £17.5
Three kind of sauce with fried chicken

King oyster mushroom yaki £9.5
Grilled king oyster mushroom with house miso sauce

Takoyaki £7.5
Crunchy fried octopus balls with teriyaki & mayo

Agedashi tofu £7.5
Deep fried tofu in tensuyu

Prawn katsu £6.5
Deep fried breaded prawn with creamy sauce on

Spicy agedashi tofu £7.5
Deep fried tofu in spicy sauce

Scallop katsu £7.5
Deep fried breaded scallop with creamy sauce on

All prices are inclusive of VAT.

Allergen information : Food may contain trace of nuts, sesame seeds, dairy or shellfish.

GYOZA⁺ Steamed or Fried

Chicken £8.5
Chicken & vegetable dumpling

Yasai £7.5
Vegetable dumpling

Prawn £9.5
Prawn & vegetable dumpling

TEMPURA⁺

Prawn tempura £17.5
5psc king prawn tempura

Shirimp tempura £19.5
5psc big shirimp tempura

Vegetable tempura £14.5
Seasonal selected vegetable

Hoshi mixed tempura £19.5
3psc king prawn tempura & vegetables

TARTAR⁺

Toro £19.5
*Fatty tuna black tobiko shallot wasabi ponzu
sesame oil*

Tuna £15.5
Tuna avocado in wasabi ponzu

Salmon £12.5
Salmon avocado in wasabi ponzu

Scallop £16.5
Scallop avocado in wasabi ponzu

Sweet prawn £16.5
Sweet prawn avocado in wasabi ponzu

Wagyu £19.5
Wagyu avocado sesame oil sauce

TATAKI⁺

Saba £12.5
Thinly sliced mackerel in truffle soy sauce

Salmon £12.5
Thinly sliced salmon in truffle soy sauce

Salmon toro £16.5
Thinly sliced salmon belly in truffle soy sauce

Scallop £16.5
Thinly sliced scallop in truffle soy sauce

Maguro £18.5
Seared tuna with sweet miso sauce

H O S H I⁺

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SASHIMI⁺ (3pcs)

Sake	Salmon	£7.0
Maguro	Tuna	£8.0
Suzuki	Seabass	£7.0
Tai	Seabream	£7.0
Hamachi	Yellow tail	£12.5
Toro	Fatty tuna	£15.0
Hotate	Scallop	£8.5

Ika tobiko AE £11.5
Mixed sliced cuttle fish with flying fish roe

Hotate tobiko AE £13.5
Mixed sliced scallop with flying fish roe

Sashimi moriawase £23.0
Chef's selection 3 kinds of fresh sashimi

Jo sashimi moriawase £42.0
Chef's selection 5 kinds of fresh sashimi

Hoshi omakase sashimi £75.0
Chef's selection 7 kinds of fresh sashimi

NIGIRI SUSHI⁺ (2pcs)

Sake	Salmon	£6.0	Tako	Boiled octopus	£5.0
Maguro	Tuna	£7.0	Inari	Seasoned fried tofu pouch	£5.0
Suzuki	Seabass	£6.0	Tamago	Egg omelet	£5.0
Tai	Seabream	£6.0	Unagi	Grilled eel	£8.0
Hamachi	Yellow tail	£10.5	Aburi salmon	Slightly seared salmon	£7.0
Toro	Fatty tuna	£13.5	Aburi salmon toro	Slightly seared fatty salmon	£8.5
Hotate	Scallop	£7.5	Aburi tuna	Slightly seared tuna	£9.0
Ika	Cuttle fish	£5.0	Aburi hotate	Slightly seared scallop	£9.5
Mushi ebi	Boiled prawn	£6.0	Aburi toro	Slightly seared fatty tuna	£13.0

Aburi sushi moriawase
5pcs slightly seared nigiri sushi
£21.0

Sushi moriawase
Chef's selection 7pcs assorted nigiri
£21.5

Jo sushi moriawase
Chef's selection 12pcs assorted nigiri
£35.0

GUNKAN⁺

Battleship shaped roll (2pcs)

Uni £17.0
Sea urchin

Ikura £10.0
Salmon roe

HOSOMAKI⁺

Thin roll (6pcs)

Sake	salmon	£6.5
Tekka	tuna	£8.0
Negi toro	fatty tuna & spring onion	£11.0
Kappa	cucumber	£6.0
Avocado		£6.0
Kimchi		£6.5

URAMAKI⁺

Inside out thin roll (6pcs)

California	£7.5
Eel & cucumber	£11.5
Salmon & avocado	£8.0
Tuna & avocado	£9.0
Saba & gari	£8.0
Spicy salmon & spring onion	£8.5
Spicy grilled salmon skin & spring onion	£9.5
Spicy tuna & spring onion	£10.5

HOSHI'S SPECIAL ROLL⁺

Our maki may contain mayo

Rainbow	£18.5
<i>Prawn tempura, cucumber, yellow radish roll with seabass, salmon, avocado, tuna, flying fish roe</i>	
Crunch	£15.5
<i>Prawn tempura & avocado roll, okonomiyaki sauce</i>	
Dragon	£19.5
<i>Prawn tempura & avocado, cucumber roll covered with grilled eel, teriyaki sauce</i>	
Hoshi	£19.5
<i>Deep fried soft shell crab, cucumber, yellow radish roll covered avocado. teriyaki sauce flying fish roe</i>	

King's (oven baked roll)	£18.5
<i>Prawn tempura & avocado roll covered salmon white mayo sauce</i>	
Queen's (oven baked roll)	£18.5
<i>Prawn tempura & avocado roll covered salmon white chilly mayo sauce</i>	
Village	£20.0
<i>Marinated black cod & avocado, salad, cucumber roll with su-miso sauce</i>	
Wagyu	£23.5
<i>Wagyu & avocado roll covered seared asparagus, king oyster mushroom with truffle sauce</i>	

FISH STEAK⁺

Sake	£19.5
<i>Sushi rice & avocado, crabstick salad seared salmon</i>	
Sake toro	£22.5
<i>Sushi rice & avocado, crabstick salad seared fatty salmon</i>	
Tuna	£25.5
<i>Sushi rice & avocado, crabstick salad seared tuna</i>	
Toro	£32.0
<i>Sushi rice & avocado, crabstick salad seared fatty tuna</i>	

GRILLED⁺

Sake shioyaki	£15.5
<i>Grilled salmon with sea salt & lemon</i>	
Miso seabass foil yaki	£23.5
<i>Foiled su-miso seabass and vegetables</i>	
Miso sake foil yaki	£19.5
<i>Foiled su-miso salmon and mushrooms & onion</i>	
Sake kama	£15.5
<i>Grilled salmon collar with sea salt & lemon</i>	
Hamachi kama	£22.5
<i>Grilled yellow tail collar with sea salt & lemon</i>	
Black cod	£29.9
<i>Grilled black cod marinated in su-miso</i>	

TERIYAKI⁺

Gyu	<i>grilled beef</i>	£19.5
Tori	<i>grilled chicken</i>	£15.5
Sake	<i>grilled salmon</i>	£15.5
Tofu	<i>grilled bean curd</i>	£14.5
Wagyu	<i>grilled Wagyu</i>	£29.5

YAKI UDON⁺

Vegetable		£14.0
	<i>Mushrooms, asparagus, broccoli, mixed vegetable</i>	
Chicken	<i>chicken, mixed vegetable</i>	£15.5
Beef	<i>beef, mixed vegetable</i>	£17.5
Seafood		£17.5
	<i>Prawns, scallops, cuttlefish, mixed vegetable</i>	
Plain noodle	<i>plain boiled noodle</i>	£5.0

RICE & DONBURI⁺

Gohan	<i>steamed rice</i>	£3.0
Sushi rice		£4.0
Tamago Chahan	<i>egg fried rice</i>	£5.5
Onigiri	<i>Sweet seasoned triangle shape rice</i>	£3.5
Yaki onigiri		£4.5
	<i>Sweet seasoned triangle shape grilled rice</i>	
Unadon		£17.5
	<i>Grilled eel marinated in sweet teriyaki sauce on rice</i>	
Hyoedup bap		£15.5
	<i>Chef's selection of fresh raw fish & salad on rice</i>	

HOT BROTH⁺

Altang		£15.5
	<i>Spicy white fish roe and vegetables broth with rice</i>	
Daegu maeuntang		£15.5
	<i>Spicy cod and vegetables broth with rice</i>	
Saengtae tang		£15.5
	<i>Spicy whiting and vegetables broth with rice</i>	
Daegu giri		£15.5
	<i>Clear cod & veg broth with rice and ponzu sauce</i>	

KATSU⁺

Ton katsu	<i>pork cutlet</i>	£14.5
Tori katsu	<i>chicken cutlet</i>	£14.5
Courgette katsu	<i>courgette cutlet</i>	£14.5
Aubergine katsu	<i>aubergine cutlet</i>	£14.5
Cheese don katsu	<i>pork cutlet with cheese</i>	£18.0
Supplement	<i>Homemade curry sauce</i>	£3.5

NOODLE IN SOUP⁺

Kake udon		£15.0
	<i>Seaweed, bean curd, vegetable & fishcake</i>	
Kimchi udon	<i>kimchi</i>	£14.0
Tempura		£16.0
	<i>Prawn & vegetable tempura</i>	
Nabeyaki Udon		£19.5
	<i>Prawn tempura, seaweed, fishcake, crab stick, egg in hot pot</i>	

Sake don		£18.5
	<i>Fresh salmon sashimi, yolk on sushi rice</i>	
Tuna don		£23.5
	<i>Fresh tuna sashimi, yolk on sushi rice</i>	
Negi sake toro don		£23.5
	<i>Chopped fatty salmon, spring onion, yolk on sushi rice</i>	
Negi toro don		£33.0
	<i>Chopped fatty tuna, spring onion, yolk on sushi rice</i>	
Hoshi don		£28.5
	<i>Chirasi sushi where variety of fresh sashimi, fish roe, seafood on sushi rice</i>	

SUKIYAKI⁺

Beef sukiyaki		£21.5
	<i>Thinly sliced beef & tofu, vegetables, noodle in sukiyaki sauce</i>	
Seafood sukiyaki		£21.5
	<i>Prawn, scallop, cuttlefish & tofu, vegetables, noodle in sukiyaki sauce</i>	
Wagyu sukiyaki		£35.5
	<i>Thinly sliced wagyu & tofu, vegetables, noodle in sukiyaki sauce</i>	

DRINKS

SOFT DRINK⁺

Still Water	750ml	£4.5	Orange Juice	£3.2
Sparkling Water	750ml	£4.5	Pineapple Juice	£3.2
Coke / Diet Coke		£3.0	Apple Juice	£3.2
7up		£3.0	Mango Juice	£3.2
Appletiser		£4.5	Tonic Water	£3.0
Elderflower		£4.5	Soda Water	£3.0

TEA⁺

Hot Green Tea	pot	£3.0	Cold Green Tea	£3.5
Genmai Tea		£3.0	Citrus & Honey Tea	£4.0
Fresh Mint Tea		£3.0	Korean ginseng Tea	£4.5
Jasmin Tea		£3.0		

BEER⁺

Asahi		£5.0
Sapporo		£5.0
Kirin		£5.0
Draft Asahi	half / 1 pint	£3.5 / 6.5
Asahi 0.0%		£4.5

SPIRITS⁺

	25ml / 50ml	
Gin		£6.0 / £8.5
Vodka		£6.0 / £8.5
Gin & Mixer		£7.5 / £9.5
Vodka & Mixer		£7.5 / £9.5

KIDS DRINK⁺

Kimura Ramune	200ml	£3.0
Original / Lychee / Lemon / Melon / Watermelon		

DRINKS

SAKE⁺

Cold Sake Oseki Dry 180ml **£8.0**

Hot Sake Onikoroshi 180ml **£8.0**

Hire Sake 180ml **£10.0**
Warm sake with grilled blowfish fin Pot **£19.0**

Gokugetsu Junmai Dai Ginjo 16.2% 720ml **£85.0**
Yamagata
High fragrance, fresh as the first taste and layer of
fruity will come after. Medium dry and long finish.

Hakkaisan Junmai Ginjo 16% 720ml **£67.0**
Niigata
A touch dry premium sake with tremendous balance
and a crisp refreshing finish.

Tamano Hikari Dai Ginjo 16.2% 500ml **£43.0**
Kyoto
Rich & dry sake using 'Bizen Omachi' sake rice, with
natural acidic flavour.

Karatanba Honjozo 15.4% 720ml **£33.0**
Hyogo
Light & smooth, sharp dry taste and refined clearness.

SHOCHU⁺

Enjoyed mixed with hot water, straight or in the rocks

Korean Soju 20% 375ml **£15.0**
Korean number one selling spirit, made from bamboo
and filtered four times with charcoals leaving only
smooth taste.

Korean Soju Flavour 20% 375ml **£15.0**
Peach / Apple / Grape

PLUM WINE⁺

Enjoyed straight or on the rocks

Ozeki Kanjuku Umeshu 15% 100ml / 700ml
£7.5 / £53.0
Hyogo
Japanese plum wine

WHISKY⁺

Suntory 25ml **£8.0**
Japanese whisky

Yamazaki 25ml **£8.0**
Japanese whisky

PREMIUM SAKE⁺

Asahi Shuzo Dassai 23 16%
720ml **£150.0**

Lively aroma and clean, honey like sweetness, as well as clean, quick finish and lingering reverberation

Daishichi Minowamon Junmai Daiginjo 15.3%
720ml **£180.0**

Crisp and clear with an underlying rich taste alongside an elegant aroma and mellow, delicate texture

DESSERT⁺

ICE CREAM⁺

Green Tea ice cream	£4.0
Vanilla ice cream	£3.5

PUDDING⁺

Trio Mochi ice cream 3pcs <i>Traditional Japanese rice cake with filling of ice cream</i>	£7.0
Mochi ice cream 2pcs Green tea / Mango / Chocolate / Coconut <i>Choose your flavour</i>	£4.0
Dorayaki Sesame / Red bean <i>Modern Japanese pancake with castellas wrapped around a filling</i>	£7.0

JAPANESE CAKE⁺

Matcha crepe	£6.5
Strawberry crepe	£6.5
Matcha Fondant & Vanilla ice cream	£7.5

COFFEE⁺

Espresso	£3.0
Americano	£3.0
Cappuccino	£3.5
Latte	£3.5