

At K10 our aim is simple. It is to serve our customers with delicious modern Japanese cooking in an informal and lively atmosphere with genuinely friendly and efficient service. There is an extensive range of freshly prepared dishes passing in front of you, we also have additional hot dishes, hand rolls and sides that you may order directly from one of our team.

## Itadakimasu!

### SOUPS

<b>Miso Soup</b> Classic Japanese soup with silken tofu, wakame & spring onion	<b>£2.45</b>
<b>Chilli Chicken</b> Spicy chicken broth with wombok, shitake mushroom, spring onion	<b>£2.45</b>

### EDAMAME

<b>Edamame Pods &amp; Maldon Sea Salt (vg)</b> Steamed edamame beans seasoned with Maldon sea salt flakes	<b>£3.25</b>
<b>Spicy Edamame (vg)</b> Steamed edamame beans seasoned with shichimi togarashi & fresh chilli	<b>£3.45</b>
<b>Edamame in Sesame Dressing (vg)</b> Steamed edamame beans tossed in toasted sesame dressing	<b>£3.55</b>

### K10 FAVOURITES

<b>Chicken Karaage</b> Bite size pieces of marinated chicken thigh lightly fried	<b>£5.95</b>
<b>Chilli Squid</b> Crispy baby squid seasoned with shichimi togarashi & yukari salt mix	<b>£6.35</b>
<b>Rock Shrimp Tempura</b> Prawns marinated in sesame oil, chilli & coriander, fried in a light batter served with spicy mayonnaise	<b>£6.35</b>

### KATSU

<b>Chicken Katsu</b> Chicken Breast coated in crispy panko breadcrumbs	<b>£5.95</b>
<b>Kabocho Katsu (vg)</b> Pumpkin coated in crispy panko breadcrumbs	<b>£4.95</b>
<b>Pork Katsu</b> Pork loin coated in crispy panko breadcrumbs	<b>£5.95</b>
<b>Prawn Katsu</b> Prawns coated in crispy panko breadcrumbs	<b>£6.35</b>

### TEPPAN

<b>Beef Teppanyaki</b> Seared Bavette steak marinated soy, ginger & mirin, served with yakiniku dipping sauce	<b>£6.95</b>
<b>Chicken Teriyaki</b> Marinated chicken thigh with teriyaki sauce served with a choice of rice or salad	<b>£5.95</b>
<b>Chicken Yakitori</b> Marinated chicken skewers with sansho pepper	<b>£4.95</b>
<b>Salmon Teriyaki</b> Grilled salmon with teriyaki sauce served with a choice of rice or salad	<b>£6.95</b>

### TEMAKI (HAND ROLL)

<b>Soft Shell Crab</b> Soft shell crab, avocado, spicy mayo	<b>£6.35</b>
<b>Salmon &amp; Avocado</b> Salmon, avocado, white sesame, Kewpie mayonnaise	<b>£4.95</b>
<b>Spicy Tuna</b> Tuna, cucumber, spring onion, shichimi, black sesame	<b>£4.95</b>
<b>Fresh Crab &amp; Avocado</b> Crab meat, avocado, Kewpie mayonnaise	<b>£5.95</b>
<b>California</b> Surimi, avocado, Kewpie mayonnaise and tobiko	<b>£4.25</b>
<b>Crispy Salmon Skin</b> Crispy salmon skin, rocket and spicy sauce	<b>£4.25</b>
<b>Prawn Tempura</b> Prawn tempura, avocado, Kewpie mayonnaise	<b>£5.95</b>
<b>Grilled Eel</b> Grilled eel, cucumber and eel sauce	<b>£5.95</b>

### HOUSE SIGNATURE DISHES

<b>Miso Monkfish</b> Grilled monkfish marinated in miso & sake	<b>£14.95</b>
<b>Sashimi Platter</b> Yellowfin tuna, Bluefin chutoro, salmon, hamachi, hiramasa, scallop	<b>£22.95</b>

### TEMPURA

<b>Korean Cauliflower Tempura (vg)</b> Bite size cauliflower florets fried & coated in a sweet & spicy Korean style sauce	<b>£4.25</b>
<b>Broccoli Tempura with Shaved Parmesan</b> Broccoli fried in a light batter & dredged in aged parmesan	<b>£4.95</b>
<b>Soft Shell Crab</b> Soft shell crab fried in a light batter served with Japanese style salad and wafu dressing	<b>£6.35</b>
<b>Prawn Tempura</b> Prawns fried in a light batter served with tempura dipping sauce	<b>£5.95</b>
<b>Vegetable Tempura (vg)</b> Selection of red pepper, shitake, sweet potato, courgette, aubergine fried in a light batter served with tempura dipping sauce	<b>£4.95</b>

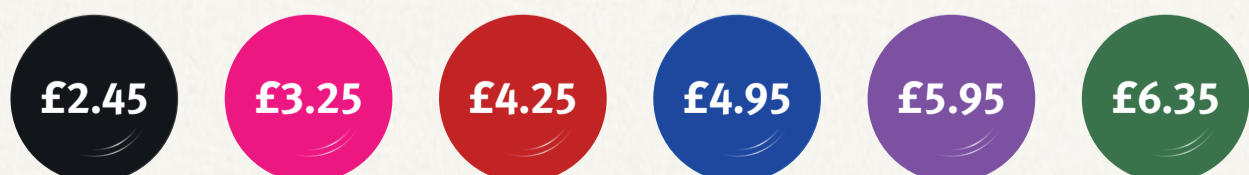
### GYOZA

<b>Chicken Gyoza</b> Chicken & vegetable Japanese style dumpling served with gyoza dipping sauce	<b>£4.95</b>
<b>Vegetable Gyoza (vg)</b> Mixed vegetable Japanese style dumpling served with gyoza dipping sauce	<b>£4.25</b>
<b>Duck Gyoza</b> Fried duck Japanese style dumpling served with hoisin sauce	<b>£4.95</b>
<b>Prawn Shumai</b> Prawn dumpling, beni shoga with chilli, soy dipping sauce	<b>£4.95</b>

(vg) = vegan dishes

Allergen information is available for all dishes upon request. Please speak to a team member if you have any allergies.

### PLATE PRICES



# MENU

回転

Kaiten



Fresh • Delicious • Japanese

[www.k10.com](http://www.k10.com)

## Drinks Menu

### SOFT DRINKS

<b>Vivreau Water</b> Charcoal and UV filtered, carbonated or still	per bottomless glass	<b>£1.00</b>
<b>Green Tea</b> Crown 'Tokusen' Special Select, Shizouka, Japan	per bottomless cup	<b>£1.60</b>
<b>Diet Coke, Coke Zero, Sprite</b>	330ml bottle	<b>£2.75</b>
<b>Coca-Cola</b>	330ml bottle	<b>£2.85</b>
<b>Apple or Orange Juice</b>		<b>£1.99</b>
<b>Kombucha Royal Flush</b>		<b>£3.95</b>
<b>Kombucha Dry Dragon</b>		<b>£3.95</b>

### WHITE / SPARKLING WINE

<b>La Cadence</b> Uni Blanc, France (11.5%)	175ml	750ml	<b>£5.69</b>	<b>£21.50</b>
<b>Vin Cantrell</b> Pinot Grigio, Italy (13%)			<b>£6.50</b>	<b>£25.75</b>
<b>Frost Pocket</b> Sauvignon Blanc, New Zealand (12%)			<b>£7.29</b>	<b>£29.99</b>
<b>Grüner Veltliner Vom Haus</b> Pfaffl, Austrian (12%)			<b>£31.95</b>	
<b>Ruggeri</b> Prosecco, Italy (11%)	150ml	750ml	<b>£7.49</b>	<b>£33.95</b>
<b>Classic Reserve</b> Hattingley Valley, England (12%)			<b>£49.00</b>	

### BEER

<b>Kitikaze draft</b> (4.8%)	2/3 pint	<b>£4.99</b>
<b>Kitikaze</b> (4.8%)	330ml bottle	<b>£3.99</b>
<b>Asahi Super Dry</b> (5.2%)	330ml bottle	<b>£4.35</b>
<b>Asahi Super Dry</b> (5.2%)	500ml bottle	<b>£5.99</b>
<b>Hitachino White Ale</b> (5.5%)	330ml bottle	<b>£5.99</b>
<b>Hitachino Pale Ale</b> (5%)	330ml bottle	<b>£5.99</b>
<b>Lucky Saint Unfiltered 0.5% Beer</b>	330ml bottle	<b>£4.25</b>

### RED WINE

<b>Primera Luz</b> Merlot, Chile (13%)	175ml	750ml	<b>£5.69</b>	<b>£21.50</b>
<b>Montepulciano d'Abruzzo Doc Colle Sori</b> Botter, Italy (12%)			<b>£6.25</b>	<b>£24.95</b>
<b>Santa Ana Reserve</b> Malbec, Argentina (13.5%)			<b>£6.50</b>	<b>£26.75</b>
<b>ROSÉ</b>				
<b>Lalande</b> Cinsault, France (12%)	175ml	750ml	<b>£5.69</b>	<b>£21.50</b>
<b>La Vidaubanaise</b> Côtes de Provence, France (12%)			<b>£29.99</b>	

### COCKTAILS

<b>Peach Bellini</b> House-made peach puree and Prosecco	<b>£7.95</b>
<b>Virgin Peach Bellini</b> House-made peach puree and Real Kombucha Royal Flush	<b>£4.95</b>
<b>K10 Aperol Spritz</b> Aperol, Prosecco and yuzu tonic	<b>£7.95</b>
<b>Mojito</b> Rum muddled with fresh mint, lime and cane sugar topped with yuzu tonic over crushed ice	<b>£7.95</b>
<b>Virgin Mojito</b> Real Kombucha Dry Dragon muddled with fresh mint, lime and cane sugar	<b>£4.95</b>

### SAKE

<b>Kizakura</b> (12.5%) served warm Origin: Kyoto, Japan – Style: Junmai – Mild, well balanced, smooth and easy drinking	350ml flask	<b>£10.99</b>
<b>Takara Tokusren Go kai</b> "Sake Cup" (15%) served cold Origin: Saijo, Japan – Style: Mild, cleanly balanced, dry sake	180ml bottle	<b>£9.99</b>
<b>Akitabare</b> "Koshiki Junzukurui" (15%) served cold Origin: Akita, Japan – Style: Junmai – Mild, cleanly balanced, medium dry sake	300ml bottle	<b>£22.50</b>
<b>Dewazakura</b> "Oka" (14%) served cold Origin: Yamagata, Japan – Style: Ginjo – clean and refreshing on the palate with a flowery bouquet and hints of fruit	300ml bottle	<b>£24.95</b>