

while you are deciding...

Kyoto old fashion 9.25

Japanese whisky, demerara sugar and angostura bitters

whisky sour 9.25

rye whiskey, simple syrup, lemon juice and miraculous foamer

Tokyo mule 8.75

vodka, ginger and lemongrass syrup, yuzu juice and tonic water

aperol/campari spritz 7.75

aperol or campari prosecco and soda

Japanese gaijin 8.75

Japanese gin, tonic and ginger

asian negroni 8.75

dry sake, vermouth, campari and gin

rossini/bellini 7.25

strawberry puree or peach and prosecco

elderflower power 5.25

apple juice, elderflower, mint cucumber and soda (alcohol free)

berries smash 5.25

berry puree, cranberry juice, apple juice, lemon juice and honey (alcohol free)

starters

edamame 3.95

steamed edamame beans, served with Maldon sea salt

spicy edamame 4.45

steamed edamame beans with spicy kimchi sauce

seaweed salad 5.45

marinated fresh seaweed, pickled cucumber, radish, sesame seeds, renkon lotus chips and ponzu dressing

agadashi tofu 5.75

crispy fried tofu, spring onion, nori, served with vegan dashi sauce

miso soup 3.50

traditional Japanese soup, sesame, spring onion, tofu and wakame

spicy miso soup 3.95

with Korean spicy kimchi, tofu, spring onion, sesame and wakame

gohan 2.95

Japanese white steamed rice and sesame seeds

harumaki 5.45

crispy homemade Japanese vegetables spring roll served with sweet chilli sauce

kimchi 4.45

Korean fermented spicy cabbage

gyoza (dumplings) (5pcs)

(traditional Japanese dumpling, your choice of either steamed or fried served with spicy chilli bean sauce "Toban Djan" on the side)

chicken 5.75

pork 5.75

vegetables 5.45

duck 5.95

prawns 6.25

shumai 6.45 (steamed recommended)

carpaccios

scallops 13.95

thin sliced scallops, pomegranate served with lime dressing

salmon 10.95

salmon, kizami wasabi and honey yuzu dressing

yellow tail 13.95

thin sliced yellow tail, coriander cress and ponzu dressing

sea bass 12.95

sea bass, baby shiso and truffle dressing

pepper squid 7.45

marinated fried squid served with chillies and fresh lime

inari 7.45

seasoned fried tofu bean pouch with salmon caviar (ikura)

karaage chicken 6.75

fried chicken marinated in sake, lemon, ginger and garlic served with Japanese spicy mayo

soft shell crab 9.95

in crispy deep fried light battered tempura served with homemade yuzu sauce

takoyaki 5.25

ball shaped Japanese appetiser made of wheat flour-based fried in light battered filled with diced octopus

tuna tartare 9.45

diced tuna and avocado, renkon lotus served with kimutchi dressing

salmon tartare 8.95

diced salmon, chives, ikura caviar served with truffle dressing

tuna tataki 9.95

seared tuna with kizami wasabi and ponzu sauce

stone bass cheviche 9.25

marinated diced stone bass served with lime and coriander dressing

tempura

(deep fried in light battered served with our homemade yuzu sauce)

mixed seasonal vegetables 7.45

prawns 8.45

sweet potato (organic) 6.25

soft shell crab 9.95

sashimi

(Japanese delicacy consisting of fresh grade quality raw fish sliced served with marinated ginger and wasabi)

salmon 5.95 (3pcs) 10.50 (6pcs)

tuna 6.25 11.50

sea bass 5.75 10.50

octopus 6.45 11.95

scallops 13.50 13.50

stone bass 6.25 11.95

yellow tail 6.95 12.95

mixed selection 26.45 (14pcs)

gunkan (1pc)

(shaped as a boat "called battleship" these are hand-formed oval clumps of sushi rice with a strip presses around the outside to contain the ingredients)

ikura caviar eggs 4.25

sake (salmon) 2.95

maguro (tuna) 3.25

flambe' (flamed salmon) 3.95

tobiko caviar and salmon 3.95

gourmet rolls (8pcs)

(signatures inside-out rolls with unique flavours created from our chef)

Hoso maki 4.45 (6pcs)

one filling roll with nori on the outside, choice of: salmon/avocado/cucumber/tuna/prawn (ebi)

truffle maki 15.75

tuna, asparagus tempura, fresh handpicked crab served with homemade truffle mayo sauce and carpaccio truffle bits on top

california 13.95

fresh handpicked crab, avocado, cucumber and sesame seeds

sushi garden 12.45

salmon, orange masago, cream cheese, mango and teriyaki sauce

spicy tuna 13.45

tuna, kimchi, wasabi masago, cucumber, spicy mayo and bonito flakes

spicy salmon 12.95

salmon, orange masago, avocado, kimchi and sriracha

dragon green 14.75

prawn tempura, salmon, avocado, cream cheese, sesame seeds and teriyaki sauce

tiger 14.75

soft shell crab tempura, avocado, wrapped with seared salmon, sweet chilli sauce and toasted almonds

makigreen 9.95

seasonal vegetables, soya paper and garden sauce

rainbow 14.75

mixed fish, avocado, cucumber and Japanese mayo

lemon press 13.95

fresh handpicked crab, salmon, avocado, tobiko and lemon bits

hot rolls (8pcs)

(crunchy warm rolls fried in Japanese panko bread)

garden hot 12.75

salmon, cream cheese, chives, fried in panko, teriyaki sauce and Japanese mayo

california hot 14.25

crab, avocado, cucumber, fried in panko and garden sauce

chubby rolled sushi (8pcs)

(thick roll with nori on the out side with more fillings)

futogreen 12.45

sweet potato tempura, green leaves, carrots, cucumber, avocado marinated onion and teriyaki sauce

funky fish 13.95

seared mixed fish in sesame oil, baby spinach and chef gourmet sauce

nigiri (1pc)

(raw fish slice over pressed vinegared sushi rice)

salmon 2.40

tuna 2.60

sea bass 2.30

octopus 2.25

scallops 3.25

avocado 2.15

yellow tail 3.25

ebi (prawns) 2.25

unagi (eel) 3.25

temaky (1pc)

(called "hand roll" because it is made of a rolled cone of seaweed, wrapped around rice and fillings)

california (crab, avocado, cucumber) 6.45

golden (prawns tempura, veggies) 4.95

sake (salmon and cream cheese) 5.25

maguro (tuna and kimchi) 5.95

yasai (seasonal vegetables) 3.95

sharing platters

fusion gourmet 54.95 (40pcs)

selection of gourmet rolls served with our unique house sauces

traditional 56.95 (36pcs)

classic Japanese mixed sushi and sashimi served with marinated ginger and wasabi

garden green 31.95 (36pcs)

chef creation of vegetarian mixed sushi platter

sashimi selection 26.45 (14pcs)

selection of fresh grade quality raw fish sliced served with marinated ginger and wasabi

poke bowl

(diced raw fish of your choice, sushi rice, cucumber, avocado, edamame, seaweed, carrots, baby spinach, radish served with poke sauce)

yasai 9.25

salmon 11.25

tuna 12.75

mixed fish 13.95

katsu curry

(fried in golden panko bread served with rice and Japanese katsu curry sauce)

finest pork loin chop 11.95

chicken (free range) 12.25

nobashi king prawns 13.45

yasai (organic sweet potato)   10.45

grilled

salmon teriyaki (add rice for 2.75) 11.50

grilled salmon in teriyaki sauce served with pickles cucumber salad

wagyu steak (market price ask server) ££

seared wagyu steak with kizami wasabi

chicken yakitori (add rice for 2.75) 8.25

chicken on skewer with yakitori sauce and kimchi

yakimeshi

(stir fry egg rice and vegetables)

yasai   8.95

prawns 10.95

chicken 10.25

yakisoba

(traditional Japanese noodles with sautéed vegetables and flavours from Japan)

yasai   8.95

prawns 10.95

chicken 10.25

ramen

(Japanese dish consisting of a clear broth containing thin white noodles and veggies)

yasai (veggies)   11.95

tonkotsu (pork) 13.25

Our Story...

Sushi Garden was born in 2018.

Andrea Lio is from Le Castella (means The Castle) a small village of Calabria, the Southern part of Italy. He's been living in London for over 12 years, working in the food and retail industry. Work, persistence and dedication are some of the qualities Andrea holds to open the first Sushi Garden – Le Castella in 2018. It is currently the summer spot for tourists and locals.

Marco Pittella is from Isola di Capo Rizzuto (Island of Boss Rizzuto) a small town in Calabria. He has been living in London for the past 18 years. His love for good food, exceptional wine and adventure has taken him around the world to many different countries. He has visited, Kyoto, Tokyo and Osaka and has fallen in love with their food, gardens and amazing people.

Andrea and Marco have been friends since they were teenagers. They both had a desire of owning their own business here in the city they live and love. After many months of searching, viewing multiple shops, phone calls with real estate agencies, etc., they found their spot. Forest Hill was it. They discovered this charming area had a lot to offer plus beautiful gardens near by. After many months of cleaning and repairs, the shop that used to be a coffee shop was transformed into the now lovely and charming Sushi Garden – London Restaurant.

The combination of Andrea and Marco's skills, characters and passion for food, drove Whakil Mahmud to accept the position as Head Chef. He holds a college education, but his artistic passion and great taste took him to learn and study everything about sushi. Whakil is a certified Head Sushi Chef.

Sushi Garden – London, opened its doors on May 18th 2019. Andrea and Marco want to thank their wives Rocio and Anette for their support, love and encouragement throughout these few months. To the public and friends, thank you for joining us today. We hope you can continue supporting us throughout this amazing journey, Cheers!

Welcome to Sushi Garden – London!

our Japanese teas and sake pairing for sushi...

teas

cherry blossom 2.75

fruity taste and flavoursome with wonderful floral notes

ginger and lemon 2.75

premium black tea from ceylon is blended with the invigorating taste of lemon and ginger, each cup provides a well rounded, balanced flavour

winter mulled spice 2.75

mulled fruits and warm spices abound in this amazing winter blend, cosy up and keep warm as you enjoy the combination of Christmas spices

Japan genmaicha 2.95

roasting process developed by Japanese tea masters as recent as 1920, the slow roasting of the leaves creates a tea that's sweet to taste with a fresh aroma

sencha green tea 2.95

smooth and rich flavour of this premium traditional Japanese sencha, commonly used in ceremonies.

jasmin pearl 2.95

truly first class cup of tea, intense aroma with a floral taste and refreshing finish

sake

ozeki premium junmai

ideal for a great variety of pairing

(Try it hot or cold)

karatamba karakuchi honjōzo

easy-drinking sake, slightly woody fragrance and light to the palate

(Try it cold or hot)

hana awaka sparkling sake

tiny bubbles and a floral sweetness are the key features of this light and refreshing sparkling sake

(Enjoy it cold)

nigori unfiltered sake

cloudy sake with a creamy texture and sweet flavour that reminds of coconut and tropical fruits

(Enjoy it cold or with ice)

kōjo junmai - kikumasamune

a full floral aroma rich of umami, fruity on the palate

(Enjoy it cold)

ozeki joson

well balance with complexed fruitiness

(Enjoy it cold)

	glass (50ml)	caraffe (175ml)	bottle (size)
ozeki premium junmai	1.95	5.65	23.95 (750ml)
karatamba karakuchi honjōzo	3.05	10.56	40.95 (720ml) 15.95 (330ml)
hana awaka sparkling sake	-	-	12.75 (250ml)
nigori unfiltered sake	2.25	7.95	16.95 (375ml)
kōjo junmai - kikumasamune	2.45	8.65	14.85 (300ml)
ozeki joson	-	-	9.95 (180ml)

Please inform one of our restaurant team of any specific allergy, intolerance or dietary requirements.

Nuts may be present in some of our dishes.

A discretionary 10% service charge will added to the bill.

 = suitable for vegetarians

 = quite spicy

 = suitable for vegans