

Drinks

White Wines:	Glass (175ml)	Bottle
<b>D1. Sauvignon Blanc, Paso Del Sol</b> (Chile) <i>'Alluring flavours &amp; aromas'</i>	£3.80	£15.80
<b>D2. Chardonnay</b> (France) <i>'A gentle, fresh white and extra weight'</i>	£3.80	£15.80
<b>D3. Pinot Grigio Garganega Delle Venezie</b> (Italy) <i>'Crisp, fresh palate with a delightfully lingering finish'</i>	£4.80	£18.80
<b>D4. El Coto Blanco, Rioja</b> (Spain) <i>'Light &amp; dry with refreshing citrus flavours'</i>	£3.80	£15.80
<b>D5. Chablis</b> (Domaine Christophe et Fils) <i>'Crisp &amp; intense with vibrant fruit'</i>	£5.80	£19.80
Red Wines:		
<b>D6. Montepulciano D'Abruzzo</b> (Italy) <i>'An intense berry fruit palate with a sweet fig &amp; raisin finish'</i>	£3.80	£15.80
<b>D7. Pinot Noir, Domaine Virginie Lagrange</b> <i>'A deeper Beaujolais with soft blackberry flavours'</i>	£4.00	£16.80
<b>Vin De Pays De L'Herault</b> (France) <i>'Warm cherry fruit with good depth and concentration'</i>	£4.00	£16.80
<b>D8. El Coto Crianza, Rioja</b> (Spain) <i>'A deeper Beaujolais with soft blackberry flavours'</i>	£4.00	£16.80
<b>D9. Monte Lindo Malbec</b> (Argentina) <i>'A full-bodied wine with plenty of soft tannins'</i>	£4.00	£16.80

Red Wines (Cont):	Glass (175ml)	Bottle
<b>D10. Highwood Shiraz</b> (South Australia) <i>'Spicy, rounded &amp; slightly smokey sweet fruit'</i>	£4.80	£18.80
Rose Wines:		
<b>D11. El Coto Rosado, Rioja</b> (Spain) <i>'A wonderful intensity of fruit aromas'</i>	£3.80	£15.80
<b>D12. Pink Pinot Grigio</b> (Italy) <i>'A Balanced &amp; harmonious, fruity dry wine with floral notes'</i>	£4.00	£16.80
Champagne/Sparkling Wine:		
<b>D13. Bohigas Brut Cava</b> (Spain) <i>'Simply the finest Cava, soft, gentle and fragrant'</i>	£18.80	£18.80
<b>D14. Gardet Cuvée Flavy Brut Traditionnal NV</b> (France) <i>'Delicate champagne with a soft mousse and excellent length'</i>	£25.80	£25.80
<b>D15. Gardet Rosé</b> (France) <i>'A lighter style pink champagne with elegant aromas of strawberries'</i>	£32.80	£32.80
<b>D16. Veuve Clicquot Yellow Label But NV</b> (France) <i>'Rich and intense flavour'</i>	£48.80	£48.80
Sake/Plum Wine:		
<b>D17. Warm Sake (150ml)</b>	£4.80	£4.80
<b>D18. Kyotofushimizu Shitate (300ml) (cold)</b>	£8.80	£8.80
<b>D19. Shirakabe Yamahai Ginjo (720ml) (cold)</b>	£23.80	£23.80
<b>D20. Plum Wine (Japanese)</b>	£4.80	£16.80

Draught Beer:	1/2 pint	Pint
<b>Kirin Ichiban 5% ABV</b>	D30. £2.20	D31. £3.80
Bottled Beer: (330ml) all at £3.50		
<b>D32. Tiger 5% ABV</b>		
<b>D33. Kirin Ichiban 5% ABV</b>		
<b>D34. Asahi Super Dry 5% ABV</b>		
<b>D35. Asahi Black 5% ABV</b>		
<b>D36. Tsing Tao 5% ABV</b>		
<b>D37. Corona Extra 4.6% ABV</b>		
<b>D38. Smirnoff Ice 5% ABV</b>		
Spirits:		
<b>Gin, Vodka, Bacardi, Malibu, Jack Daniels, Martini, Brandy, Pimms No. 1 etc.</b>	from: £3.20 per 25ml measure	£0.80
Mixers:		
<b>Other Drinks:</b>		
<b>D40. Japanese Green Tea</b>	£1.00 per person	
<b>D41. Lemon Cha (Lemon ice tea)</b>	£2.20	
<b>D42. Coke, D43. Diet Coke, D44. Lemonade</b>	£2.20	



**Welcome to Teri-Aki**

The menu consists of main dishes & side dishes; there are no starters. This means when each dish is made it is served straight away.

**Please note: Sushi & Hot Food may arrive at different times**

Dishes can be made spicy on request. Dishes may contain traces of nuts. Chicken and fish dishes may contain small bones.

🌿 = Suitable for vegetarians. 🌶️ = Spicy - contains chilli

Ingredients used by Teri-Aki are GM free. Prices include VAT. Service charge not included.

**Freshly Squeezed Fruit Juices:**

**F1. Orange, F2. Apple, F3. Pineapple, F4. Watermelon etc. £3.80**

**Fruit Juice: J1. Orange, J2. Apple, J3. Pineapple, J4. Cranberry £2.20**

Water:	330ml Glass	750ml Bottle
<b>Sparkling Mineral Water</b>	M1. £2.20	M2. £4.20
<b>Still Mineral Water</b>	M3. £2.20	M4. £4.20

Side Dishes

Grilled	
<b>1. Seafood Hoiruyaki</b> Prawns, scallops, squids, fish cake and mushrooms in spicy sauce baked in a pouch	£5.20
<b>2. Sake Teriyaki</b> Char-grilled salmon steak with teriyaki sauce	£4.90
<b>3. Unagi Kabayaki</b> Char-grilled eel with sauce	£5.90
<b>4. Tori Teriyaki</b> Char-grilled chicken with teriyaki sauce	£4.90
<b>5. Tori Tebayaki</b> Char-grilled chicken wings	£4.90
<b>6. Gyuniku Yasaimaki</b> Char-grilled sliced sirloin beef rolled with vegetables in sauce	£5.20
<b>7. Lamu Niku No Sumibiyaki</b> Char-grilled lamb cutlets with black pepper spices	£4.90
Kushiyaki	
<b>8. Ebi Kushiyaki</b> Skewers of char-grilled prawns	£5.20
<b>9. Hotate Kushiyaki</b> Skewers of char-grilled scallops	£4.90
<b>10. Yakitori</b> Skewers of char-grilled chicken breast	£4.90
<b>11. Gyu Kushiyaki</b> Skewers of char-grilled sirloin beef	£4.90
<b>12. Lamu Kushiyaki</b> Skewers of char-grilled lamb	£4.90

Deep Fried	
<b>13. Kamo Harumaki</b> Roasted duck pancake rolls	£4.80
<b>14. Tori Karaage</b> Soy sauce flavour deep fried chicken	£4.90
<b>15. Tonkatsu</b> Deep fried pork cutlet in breadcrumbs	£4.90
<b>16. Age-Dashi Tofu</b> Deep fried bean curd	£4.50
<b>17. Korokke</b> Deep fried potato croquettes	£4.20
<b>19. Gyoza</b> Deep fried pork dumplings	£4.90
<b>20. Yasai Gyoza</b> Deep fried vegetable dumplings	£4.90
Tempura	
<b>18. Cani Tempura</b> Lightly battered soft shell crab	£5.20
<b>21. Ebi Tempura</b> Lightly battered prawns	£5.20
<b>22. Seafood Tempura</b> Lightly battered prawn, scallops and squids	£5.20
<b>23. Yasai Tempura</b> Lightly battered mixed vegetables	£4.90
<b>28. Satumaimo</b> Lightly battered sweet potato slices	£4.50
Other	
<b>24. Shitake Itame</b> Stir fried mixed mushrooms	£4.50
<b>25. Edamame</b> Freshly steamed green soya beans lightly salted	£4.90
<b>26. Miso Shiru</b> Light dasi soup with bean curd and wakame	£2.90
<b>27. Karai Cu-Ri</b> Light spiced cucumber (cold)	£4.20
<b>29. Gyoza Soup</b> Soup with pork dumplings	£4.50
<b>Y29. Yasai Gyoza Soup</b> Soup with vegetable dumplings	£4.50



Udon (Thick White Noodles in soup)	
<b>35. Teri-Aki Udon</b> Topped with prawns, scallops, squids and vegetables	£9.80
<b>36. Spare Ribs Udon</b> Topped with braised pork spare ribs and vegetables	£9.80
<b>37. Kare Udon</b> Topped with chicken and vegetables in Japanese curry sauce	£9.80
<b>38. Tori Udon</b> Topped with char-grilled breast of chicken and vegetables	£9.80
<b>39. Yasai Udon</b> Topped with mixed vegetables	£8.80
Pan Fried Noodles Soba (Thin Yellow Noodles)	
<b>40. Yaki Soba</b> Pan fried noodles with seafood, egg and vegetables	£9.80
<b>41. Ebi Yaki Soba</b> Pan fried noodles with prawns, egg and vegetables	£9.80
<b>42. Tori Yaki Soba</b> Pan fried noodles with chicken, egg and vegetables	£9.80
<b>43. Gyu Yaki Soba</b> Pan fried noodles with beef, egg and vegetables	£9.80
<b>44. Yasai Yaki Soba</b> Pan fried noodles with egg and mixed vegetables	£8.80
Udon (Thick White Noodles)	
<b>45. Yaki Udon</b> Pan fried udon with seafood, egg and vegetables	£9.80
<b>46. Ebi Yaki Udon</b> Pan fried udon with prawns, egg and vegetables	£9.80
<b>47. Tori Yaki Udon</b> Pan fried udon with chicken, egg and vegetables	£9.80
<b>48. Gyu Yaki Udon</b> Pan fried udon with beef, egg and vegetables	£9.80
<b>49. Yasai Yaki Udon</b> Pan fried udon with egg and mixed vegetables	£8.80



Rice Dishes	
<b>55. Teri-Aki Chahan</b> Egg fried rice with seafood and vegetables	£9.80
<b>56. Unagi Chahan</b> Egg fried rice with char-grilled eel	£9.80
<b>57. Chahan</b> Fried rice with egg	£3.20
<b>58. Gohan</b> Steamed rice	£2.80
Kare Raisu (Japanese Curry served with Steamed Rice)	
<b>59. Seafood Kare</b> Stir fried mixed seafood and vegetables with curry sauce	£9.80
<b>60. Ebi Kare</b> Stir fried prawns and vegetables with curry sauce	£9.80
<b>61. Beef Kare</b> Stir fried beef and vegetables with curry sauce	£9.80
<b>62. Chicken Kare</b> Stir fried chicken and vegetables with curry sauce	£9.80
<b>63. Katsu Kare</b> Deep fried pork cutlet and vegetables with curry sauce	£9.80
<b>64. Yasai Kare</b> Stir fried mixed vegetables with curry sauce	£8.80
Donburi	
<b>65. Gyudon</b> Beef slices with onions on top of steamed rice	£9.80
<b>66. Katsudon</b> Pork cutlet with onion and egg on top of steamed rice	£9.80
<b>67. Oyakodon</b> Chicken and egg on top of steamed rice	£9.80
<b>68. Tori Teriyakidon</b> Char-grilled chicken on top of steamed rice	£9.80
<b>69. Unagidon</b> Char-grilled eel on top of egg fried rice	£10.80
<b>70. Butadon</b> Char-grilled pork on top of steamed rice	£9.80

Desserts	
<b>W1. Fresh Fruit</b> Mixed fresh fruit	£3.80
<b>W2. Green Tea Ice Cream</b> Green tea flavour ice cream	£3.80
<b>W3. Kuro Goma Ice Cream</b> Black sesame ice cream	£3.80
<b>W4. Yukimi Daifuku</b> Japanese vanilla ice cream in rice dough	£3.80
<b>W5. Sakura Mochi</b> Bean paste in pink rice dough	£3.80
<b>W6. Combi Mochi</b> Combination of ice cream and mochi	£4.80



Drink No.

Dish No.