

# Drinks & Food Menu

## Drinks

White Wines:	Glass (175ml)	Bottle
<b>Sauvignon Blanc, Paso Del Sol (Chile)</b> <i>'Alluring flavours &amp; aromas'</i>	(901) £3.80	(902) £15.80
<b>Chardonnay (France)</b> <i>'A gentle, fresh white and extra weight'</i>	(903) £3.80	(904) £15.80
<b>Pinot Grigio Garganega Delle Venezie (Italy)</b> <i>'Crisp, fresh palate with a delightfully lingering finish'</i>	(905) £4.80	(906) £18.80
<b>El Coto Blanco, Rioja (Spain)</b> <i>'Light &amp; dry with refreshing citrus flavours'</i>	(907) £3.80	(908) £15.80
<b>Riesling, Hawke's Bay (New Zealand)</b> <i>'Medium sweet with lovely soft fruit'</i>	(909) £4.00	(910) £16.80
<b>Red Wines:</b>		
<b>Pinot Noir, Domaine Virginie Lagrange Vin De Pays De L'Herault (France)</b> <i>'Warm cherry fruit with good depth and concentration'</i>	(911) £4.00	(912) £16.80
<b>El Coto Crianza, Rioja (Spain)</b> <i>'A deeper Beaujolais with soft blackberry flavours'</i>	(913) £4.00	(914) £16.80
<b>Malbec, Mendoza (Argentina)</b> <i>'Succulent and smooth with lovely freshness'</i>	(915) £4.00	(916) £16.80
<b>Highwood Shiraz (South Australia)</b> <i>'Spicy, rounded &amp; slightly smokey sweet fruit'</i>	(917) £4.80	(918) £18.80

Rose Wines:	Glass (175ml)	Bottle
<b>El Coto Rosado, Rioja (Spain)</b> <i>'A wonderful intensity of fruit aromas'</i>	(919) £3.80	(920) £15.80
<b>Pink Pinot Grigio (Italy)</b> <i>'A Balanced &amp; harmonious, fruity dry wine with floral notes'</i>	(921) £4.00	(922) £16.80
<b>Champagne/Sparkling Wine:</b>		
<b>Bohigas Brut Cava (Spain)</b> <i>'Simply the finest Cava, soft, gentle and fragrant'</i>		<b>Bottle</b> (931) £18.80
<b>Louis Barthelemy Brut NV (France)</b> <i>'Clean, mineral &amp; showing lovely mature fruit'</i>		(932) £28.80
<b>Louis Barthelemy Brut NV Rosé (France)</b> <i>'Supple &amp; soft fruit from 70% Chardonnay &amp; 25% Pinot Noir'</i>		(933) £36.80
<b>Veuve Clicquot Yellow Label But NV (France)</b> <i>'Rich &amp; intense flavour'</i>		(934) £48.80
<b>Sake/Plum Wine:</b>		
<b>Nanbu Bijin Tokubetu Junmai (warm 120ml)</b>		(941) £4.80
<b>Nanbu Bijin Tokubetu Junmai (cold 250ml)</b>		(942) £8.80
<b>Kubota Senju (cold 720ml)</b>		(943) £23.80
<b>Plum Wine (Japanese)</b>	(944) £4.80	(945) £18.80

Draught Beer:	1/2 pint	Pint
<b>Kirin Ichiban 5% ABV</b>	(951) £2.20	(952) £3.80
<b>Bottled Beer: (330ml) all at £3.50</b>		
953. Tiger 5% ABV		
954. Kirin Ichiban 5% ABV		
955. Asahi Super Dry 5% ABV		
956. Asahi Black 5% ABV		
957. Tsing Tao 5% ABV		
958. Corona Extra 4.6% ABV		
959. Smirnoff Ice 5% ABV		
960. Desperados 5.9% ABV		
961. Sapporo 5% ABV		
<b>Spirits:</b>		
<b>Gin, Vodka, Bacardi, Malibu, Jack Daniels, Martini, Brandy, Pimms No. 1 etc.</b>	from: £3.20 per 25ml measure	£0.80
<b>Mixers:</b>		
<b>Other Drinks:</b>		
971. Japanese Green Tea	£1.00 per person	
972. Lemon Cha (Lemon ice tea)	£2.20	
973. Coke, 974. Diet Coke, 975. Lemonade	£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:**

<b>Orange, Apple, Pineapple, Watermelon</b>	<b>£3.80</b>
(981) (982) (983) (984)	

**Fruit Juice:** 991. Orange, 992. Apple, 993. Pineapple, 994. Cranberry £2.20

<b>Water:</b>	330ml Glass	750ml Bottle
Sparkling Mineral Water	995. £2.20	996. £4.20
Still Mineral Water	997. £2.20	998. £4.20

## Side Dishes

Grilled	
<b>1. Seafood Hoiruyaki</b> <i>Prawns, scallops, squid, fish cake and mushrooms in light spicy sauce baked in a pouch</i>	£5.20
<b>2. Sake Teriyaki</b> <i>Char-grilled salmon steak with teriyaki sauce</i>	£4.90
<b>3. Unagi Kabayaki</b> <i>Char-grilled eel with sauce</i>	£5.90
<b>4. Tori Teriyaki</b> <i>Char-grilled chicken with teriyaki sauce</i>	£4.90
<b>5. Gyuniku No Ponzu</b> <i>Seared sirloin beef slices with sauce</i>	£5.20
<b>6. Gyuniku Yasaimaki</b> <i>Char-grilled sliced sirloin beef rolled with vegetables in sauce</i>	£5.20
<b>7. Lamu Niku No Sumibiyaki</b> <i>Char-grilled lamb cutlets with black pepper spices</i>	£4.90
<b>82. Tori Tebayaki</b> <i>Char-grilled chicken wings</i>	£4.90
<b>Kushiyaki</b>	
<b>8. Ebi Kushiyaki</b> <i>Skewers of char-grilled prawns</i>	£5.20
<b>9. Hotate Kushiyaki</b> <i>Skewers of char-grilled scallops</i>	£4.90
<b>10. Yakitori</b> <i>Skewers of char-grilled chicken</i>	£4.90
<b>11. Gyu Kushiyaki</b> <i>Skewers of char-grilled sirloin beef</i>	£4.90
<b>12. Lamu Kushiyaki</b> <i>Skewers of char-grilled lamb</i>	£4.90

Deep Fried	
<b>13. Kamo Harumaki</b> <i>Roasted duck pancake rolls</i>	£4.80
<b>14. Tori Karaage</b> <i>Soy sauce flavour deep fried chicken</i>	£4.90
<b>15. Tonkatsu</b> <i>Deep fried pork cutlet in breadcrumbs</i>	£4.90
<b>16. Age-Dashi Tofu</b> <i>Deep fried bean curd</i>	£4.50
<b>17. Korokke</b> <i>Deep fried potato croquettes</i>	£4.20
<b>19. Gyoza</b> <i>Deep fried pork dumplings</i>	£4.90
<b>20. Yasai Gyoza</b> <i>Deep fried vegetable dumplings</i>	£4.90
<b>Tempura</b>	
<b>18. Cani Tempura</b> <i>Lightly battered soft shell crab</i>	£5.20
<b>21. Ebi Tempura</b> <i>Lightly battered prawns</i>	£5.20
<b>22. Seafood Tempura</b> <i>Lightly battered prawn, scallops and squid</i>	£5.20
<b>23. Yasai Tempura</b> <i>Lightly battered mixed vegetables</i>	£4.90
<b>28. Satumaimo</b> <i>Lightly battered sweet potato slices</i>	£4.50
<b>Other</b>	
<b>24. Yasai Itame</b> <i>Stir fried mixed vegetables</i>	£4.50
<b>25. Edamame</b> <i>Freshly steamed green soya beans lightly salted</i>	£4.90
<b>26. Miso Shiru</b> <i>Light dasi soup with bean curd and wakame</i>	£2.90
<b>27. Karai Cu-Ri</b> <i>Light spiced cucumber (cold)</i>	£4.20
<b>29. Gyoza Soup</b> <i>Soup with pork dumplings</i>	£4.50
<b>80. Yasai Gyoza Soup</b> <i>Soup with vegetable dumplings</i>	£4.50
<b>81. Nasu-Denaku</b> <i>Fried eggplant with sauce</i>	£4.50



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

Bento Meals Served with Rice, Salad and Miso Soup	
<b>50. Teri-Aki Bento</b> <i>Stir fried beef, chicken and seafood</i>	£11.80
<b>51. Karaage Bento</b> <i>Soy sauce flavour deep fried chicken</i>	£10.80
<b>52. Sake Bento</b> <i>Char-grilled salmon steak</i>	£10.80
<b>53. Unagi Bento</b> <i>Char-grilled eel</i>	£11.80
<b>54. Yasai Tempura Bento</b> <i>Lightly battered vegetables and shitake mushroom</i>	£10.80

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

Desserts	
<b>91. Fresh Fruit Salad</b> <i>Mixed fresh fruit</i>	£3.80
<b>92. Green Tea Ice Cream</b> <i>Home-made green tea flavour ice cream</i>	£3.80
<b>93. Kuro Goma Ice Cream</b> <i>Home-made black sesame ice cream</i>	£3.80
<b>94. Wasabi Ice Cream</b> <i>Wasabi flavour ice cream</i>	£3.80
<b>95. Yukimi Daifuku</b> <i>Japanese vanilla ice cream in rice dough</i>	£3.80
<b>96. Sakuri Mochi</b> <i>Bean paste in pink rice dough</i>	£3.80
<b>97. Combi Mochi</b> <i>Combination of ice cream and mochi</i>	£4.80

