

Drinks & Sushi Menu

Drinks

White Wines:
Sauvignon Blanc, Paso Del Sol (Chile) (901) **£3.80** (902) **£15.80**
'Alluring flavours & aromas'
Chardonnay (France) (903) **£3.80** (904) **£15.80**
'A gentle, fresh white and extra weight'
Pinot Grigio Garganega Delle Venezie (Italy) (905) **£4.80** (906) **£18.80**
'Crisp, fresh palate with a delightfully lingering finish'
El Coto Blanco, Rioja (Spain) (907) **£3.80** (908) **£15.80**
'Light & dry with refreshing citrus flavours'
Riesling, Hawke's Bay (New Zealand) (909) **£4.00** (910) **£16.80**
'Medium sweet with lovely soft fruit'

Red Wines:
Pinot Noir, Domaine Virginie Lagrange
Vin De Pays De L'Herault (France) (911) **£4.00** (912) **£16.80**
'Warm cherry fruit with good depth and concentration'
El Coto Crianza, Rioja (Spain) (913) **£4.00** (914) **£16.80**
'A deeper Beaujolais with soft blackberry flavours'
Malbec, Mendoza (Argentina) (915) **£4.00** (916) **£16.80**
'Succulent and smooth with lovely freshness'
Highwood Shiraz (South Australia) (917) **£4.80** (918) **£18.80**
'Spicy, rounded & slightly smokey sweet fruit'

Rose Wines:
El Coto Rosado, Rioja (Spain) (919) **£3.80** (920) **£15.80**
'A wonderful intensity of fruit aromas'
Pink Pinot Grigio (Italy) (921) **£4.00** (922) **£16.80**
'A Balanced & harmonius, fruity dry wine with floral notes'

Champagne/Sparkling Wine:
Bohigas Brut Cava (Spain) (931) **£18.80**
'Simply the finest Cava, soft, gentle and fragrant'
Louis Barthelemy Brut NV (France) (932) **£28.80**
'Clean, mineral & showing lovely mature fruit'
Louis Barthelemy Brut NV Rosé (France) (933) **£36.80**
'Supple & soft fruit from 70% Chardonnay & 25% Pinot Noir'
Veuve Clicquot Yellow Label But NV (France) (934) **£48.80**
'Rich & intense flavour'

Sake/Plum Wine:
Nanbu Bijin Tokubetu Junmai (warm 120ml) (941) **£4.80**
Nanbu Bijin Tokubetu Junmai (cold 250ml) (942) **£8.80**
Kubota Senju (cold 720ml) (943) **£23.80**
Plum Wine (Japanese) (944) **£4.80** (945) **£18.80**

Draught Beer:
Kirin Ichiban 5% ABV (951) **£2.20** (952) **£3.80**

Bottled Beer: (330ml) all at £3.50
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



Spirits:
 Gin, Vodka, Bacardi, Malibu, Jack Daniels, Martini, Brandy, Pimms No. 1 etc.

Mixers: from: **£3.20** per 25ml measure **£0.80**

















Other Drinks:
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**

Freshly Squeezed Fruit Juices:
Orange, Apple, Pineapple, Watermelon **£3.80**
 (981) (982) (983) (984)



















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

Water: 330ml Glass 750ml Bottle
Sparkling Mineral Water 995. **£2.20** 996. **£4.20**
Still Mineral Water 997. **£2.20** 998. **£4.20**

Maki

 271. Tori Katsu Maki (£4.90) Chicken Cutlet rolls	 215. Ebi Tempura Maki (£4.90) Tempura prawn rolls
 201. Ebi Maki (£4.30) Prawn rolls	 202. California Maki (£6.50) California rolls
 203. Cani Maki (£4.30) Crab meat rolls	 204. Umeshiso Maki (£3.90) Pickled plum rolls
 205. Teri-Aki Maki (£9.80) Teri-Aki rolls	 206. Futo Maki (£8.90) Big rolls with 7 ingredients
 207. Sake Maki (£4.30) Salmon rolls	 208. Sake Salad Maki (£6.20) Salmon salad rolls
 209. Kappa Maki (£3.90) Cucumber rolls	 210. Oshinko Maki (£3.90) Pickle rolls
 211. Avacado Maki (£3.90) Avacado rolls	 212. Unagi Maki (£3.90) Grilled eel rolls
 213. Tekka Maki (£4.90) Tuna rolls	 214. Tamago Maki (£3.90) Egg rolls

Maki

 265. Cani Salad Maki (£6.20) Crab meat rolls	 266. Ton Katsu Maki (£4.90) Pork cutlet rolls	 267. Gyu Maki (£4.90) BBQ beef rolls	 268. Hotate Maki (£4.90) Scallop rolls	 269. Cani Maki (£4.90) Soft shell crab rolls	 270. Maki Mori Awase (£6.20) Mixed seafood rolls
 244. Unagi Sushi (£4.30) Grilled eel sushi	 245. Tako Sushi (£4.30) Octopus sushi	 246. Ika Sushi (£3.90) Squid sushi	 242. Ebi Sushi (£4.30) Prawn sushi	 243. Ikura Sushi (£5.30) Salmon roe sushi	 247. Inari Sushi (£3.90) Bean curd sushi
 249. Tobiko Sushi (£4.90) Flying fish roe sushi	 250. Gyu Sushi (£4.30) Medium-rare beef sushi	 240. Maguro Sushi (£4.30) Tuna sushi	 252. Sake Sushi (£3.90) Salmon sushi	 248. Tamago Sushi (£3.60) Egg sushi	 239. Hamachi Sushi (£4.90) Yellow tail sushi

Temaki

 216. Sake Temaki (£3.60) Salmon hand roll	 272. Cani Temaki (£3.90) Soft shell crab hand roll
 218. Oshinko Temaki (£3.20) Pickled radish hand roll	 219. Unagi Temaki (£3.60) Grilled eel hand roll
 220. Tekka Temaki (£3.60) Tuna hand roll	 221. Ebi Temaki (£3.60) Prawn hand roll
 226. Tobiko Temaki (£3.90) Flying fish roe hand roll	 225. Ikura Temaki (£3.90) Salmon roe hand roll
 228. Ebi Tempura Temaki (£3.60) Tempura prawn hand roll	 227. Cani Temaki (£3.20) Crab stick hand roll










Donburi

 258. Ikura Donburi (£12.80) Salmon roe with rice	 259. Tekka Donburi (£12.80) Tuna with rice
 260. Teri-Aki Donburi (£13.80) Salmon roe, flying fish roe, salmon sashimi, squid, prawns, egg with rice.	 280. Sake Donburi (£10.80) Salmon with rice

Salad

 261. Tobiko Salad (£5.30) Flying fish roe salad	 262. Teri-Aki Salad (£5.90) Teri-Aki salad
 263. Ebi Salad (£4.90) Prawn salad	 264. Tako Su No Mono (£4.90) Light pickled octopus salad

Sashimi

 229. Maguro Sashimi (£8.60) Tuna sashimi	 230. Tako Sashimi (£6.50) Octopus sashimi	 231. Sake Sashimi (£6.50) Salmon sashimi	 232. Toro Sashimi (£9.80) <i>(LIMITED - PLEASE ASK)</i> Fatty Tuna sashimi	 282. Hokigai Sashimi (£6.50) Arctic surf clam sashimi
 235. Ika Sashimi (£5.60) Squid sashimi	 237. Hamachi Sashimi (£8.60) Yellow tail sashimi	 233. Gyu Tataki Sashimi (£6.90) Medium-rare beef sashimi	 238. Sashimi Mori Awase (£19.90) Combi sashimi	

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.