

SAINTS

STARTERS

STEAMED EDAMAME (GF/V/VG) FRESHLY STEAMED YOUNG SOYBEANS SEASONED WITH SEA SALT. WITH CHILLI, GARLIC, SESAME SAUCE	5.00 5.50
LOTUS CRISPS (GF/V/VG) PAPRIKA, SHICHIMI	5.50
CHARGRILLED PADRÓN PEPPERS (GF/V/VG) SEA SALT.	7.50
TUNA TATAKI MIXED LEAF & PEPETIN SALAD, TAMANEKI DRESSING	16.00
POPCORN SHRIMP CHILLI MAYONNAISE & LIME.	15.50
TIGER PRAWN TEMPURA LIGHTLY BATTERED TIGER PRAWNS SERVED WITH TANGY PONZU SAUCE.	14.50
WAGYU BEEF DUMPLINGS HOMEMADE DUMPLINGS SERVED WITH PONZU.	16.50
SAINTS SALMONSASHIMI SESAME, SOY, YUZU, CHIVE, GINGER.	18.00
CHICKEN KARAGE YUZU KOSHO MAYONNAISE.	11.00
MISO SOUP (V/VG) TOFU, SPRING ONION, WAKAME.	7.00
CRISPY RICE FISH TARTAR, CHILLI MAYONNAISE. SOY SAUCE.	12.00
CEVICHE SALMON, SEA BASS, YELLOWTAIL, CHERRY TOMATO, RED ONION, CORIANDER, CEVICHE DRESSING.	11.00

MAKI ROLLS

SALMON ROLL (GF) AVOCADO, YUZU MAYO	14.00
PRAWN TEMPURA ROLL AVOCADO, WASABI MAYO	15.00
SOFT SHELL CRAB ROLL SHISO, CUCUMBER, SPICY MAYO	16.50
CALIFORNIA ROLL AVOCADO, WASABI TOBIKO MAYO, LIME	16.50
SPICY TUNA MAKI ROLL (GF) SPICY MAYO, SPRING ONION	17.00
K-MAKI (GF/V/VG) CHOICE OF 2 FILLINGS: CUCUMBER AVOCADO ASPARAGUS CARROT	8.50

NIGIRI

SALMON NIGIRI	8.50
TUNA NIGIRI	13.00
YELLOWTAIL NIGIRI	12.00
SEABASS NIGIRI	10.50
SEA BREAM NIGIRI	8.50
SAINTS NIGIRI SELECTION	24.50

SASHIMI

SALMON SASHIMI - SAKE (GF)	8.50
TUNA SASHIMI - MAGURO (GF)	16.00
YELLOWTAIL SASHIMI - HAMACHI (GF)	14.00
SEABASS SASHIMI - SUZUKI (GF)	11.50
SEA BREAM SASHIMI - TAI (GF)	10.50



GF = GLUTEN FREE | V = VEGETARIAN | VG = VEGAN

PLEASE INFORM YOUR SERVER OF ANY ALLERGENS OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU, AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE UPON REQUEST.

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Saints

MAINS

BLACK COD YUZU MISO (GF) 39.00
SWEET & SOUR MISO, YUZU.

SPICED LAMB CUTLETS (GF) 39.00
KOREAN SPICES.

CHICKEN MISO (GF) 22.00
SAVOURY MISO, PICKLED VEGETABLES, GARLIC YOGHURT.

JAPANESE A4 WAGYU STEAK (GF) 75.00
RED ANTICUCHO, SEA SALT.

BEEF FILLET STEAK 38.00
YAKINIKU SAUCE.

RIB-EYE STEAK 32.00
PONZU BUTTER, CHIVES.

SALMON TERIYAKI 25.00
SWEET TERIYAKI, PICKLED CUCUMBER.

TONKATSU RICE
SPRING ONION, GINGER, SESAME, TONKATSU SAUCE
WITH PRAWN 26.00
WITH KATSU PORK 24.00

JAPANESE UDON NOODLES (V/VG) 21.50
GARLIC, CHILLI, MIXED VEGETABLES, SHISO OIL

CHILEAN SEA BASS 38.00
UMAMI MARINADE, YUZU PURPLE POTATOES

SIDES

ASPARAGUS, SWEET SOY (V/VG) 9.00

EGGPLANT, DASHI BROTH, FURIKAKE (V/VG) 9.00

BAKED SWEET POTATO, HONEY BUTTER (GF) 9.00

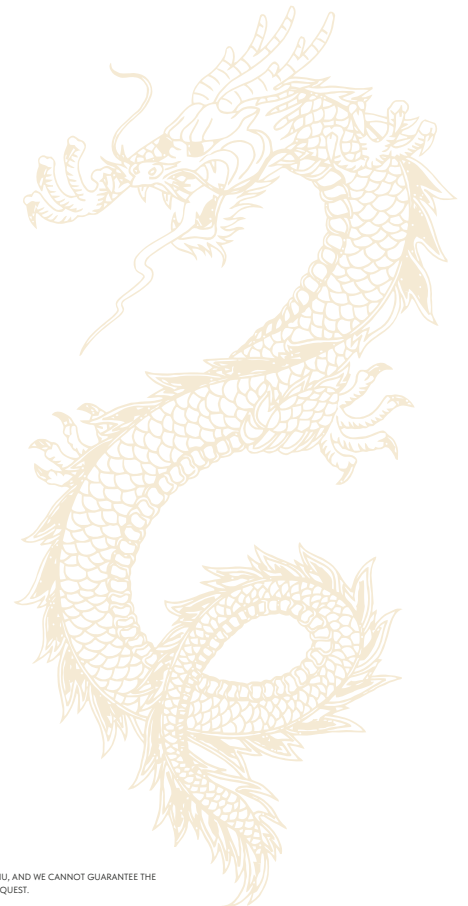
STEM BROCCOLI (V/VG) 9.00

CRISPY KALE – TRUFFLE OIL, PARMESAN,

FURIKAKE, WASABI PEA (GF/V) 9.00

CASSAVA CHIPS (V/VG) 6.50

STEAMED WHITE RICE, SESAME (GF/V/VG) 4.50



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