

かんぱい
kampai

*literal meaning "dry cup",
"cheers", to celebrate*

cold plates

EDAMAME

salted 4.00
spicy 4.50

KIMCHI

korean fermented
cabbage 4.50

WAKAME KYURI SU

cucumber and wakame
in vinegar dressing 4.50

HIYASHI WAKAME

japanese sesame
seaweed salad 4.50

IKA KIMCHI

korean fermented
cabbage with squid 5.20

TSUKEMONO

assorted japanese
pickles 4.50



hot plates

AGEDASHI TOFU

4.80

deep fried tofu, tsuyu sauce,
ginger, spring onion, nori seaweed

BROCCOLI GOMA

5.80

tenderstem broccoli, sesame
peanut sauce

NASU DENGAKU

5.00

miso glazed aubergine

PUMPKIN KORROKE

4.80

pumpkin croquettes



SHISHITO PEPPERS

5.50

salted padron peppers

SHISHITO MISO

5.80

miso glazed padron peppers

AGE GYOZA

deep-fried gyozas

vegetable 5.00

chicken 5.50

prawn 6.00

YAKI GYOZA

pan-fried gyozas

vegetable 5.50

chicken 6.00

prawn 6.50

GESO KARA

6.80

deep-fried squid tentacles

SPICY GESO

7.20

deep-fried squid tentacles,
tongarashi chilli powder, spring onion

SAKE HARAMISO

6.50

grilled miso marinated salmon belly

HAMACHI KAMA SHIOYAKI

9.00

grilled yellowtail collar with salt, served
with ponzu sauce

TAKOYAKI

7.00

deep-fried octopus dough balls,
kewpie mayo, takoyaki sauce, pickled
ginger, spring onion, bonito flakes

TORI KARA

7.00

soy marinated fried chicken

KATSU

deep-fried crispy panko crusted meat

chicken 7.00

pork 7.00

prawn 7.00

CHICKEN TERIYAKI

7.20

grilled chicken in sweet soy
sauce

make it spicy +£0.50

SALMON TERIYAKI

7.80

grilled salmon in sweet soy
sauce

make it spicy +£0.50



[if you have any allergies or special dietary requirements, please inform a member of staff for more information](#)



SPICY GESO

*deep-fried squid tentacles, tongarashi
chilli powder, spring onion*



TORI KARA

soy marinated fried chicken

NASU DENGAKU

*aubergine with homemade sweet
japanese miso*



MIX TEMPURA

7.50



tempura

EBI TEMPURA
7.00

YASAI TEMPURA
6.00

SWEET POTATO TEMPURA
6.00

MIX TEMPURA
7.50

salad

accompanied with homemade wafu dressing

SALMON/TUNA POKE SALAD
11.50/12.50

salmon/tuna sashimi, spicy mayo, hiyashi wakame seaweed, avocado, takuan pickle, edamame

HORENSO SALAD
8.00

baby spinach salad, spicy prawns wafu dressing and tobiko

SASHIMI SALAD
10.00

tuna, salmon, whitefish sashimi

MIXED LEAF SALAD
4.50

mixed leaf, tomato, radish, wafu dressing

sashimi

3 pieces per portion

O-TORO
13.00

fatty tuna belly
*please ask for availability

CHU-TORO
11.00

medium-fatty tuna

SAKE
6.00

salmon

HAMACHI
8.00

yellowtail

MAGURO
8.00

tuna

AMAEBI
6.00

sweet prawn (6 pieces)

IKURA
8.00

salmon roe

HOTATE
6.50

scallop

SUZUKI
6.50

seabass

SHIME-SABA
5.50

cured mackerel

HOKKIGAI
5.50

surf clam

ATSU YAKI TAMAGO
5.50

japanese omelette (6 pieces)

3 KINDS SASHIMI MORIAWASE
18.50

tuna, salmon, yellowtail

5 KINDS SASHIMI MORIAWASE
27.00

tuna, salmon, yellowtail, saba, hokkigai

new style sashimi

TUNA TATAKI
13.00

seared tuna sashimi, ponzu sauce, shallots, radish and crispy onion



NAMAKAKI
3.50

fresh oyster, ponzu sauce, radish, shallots, crispy onion

HAMACHI CARPACCIO
9.00

yellowtail sashimi, spring onion, shallots, radish, yuzu ponzu sauce

SALMON/TUNA TATARE
7.50/8.50

salmon/tuna, spicy sesame mayo, avocado, tobiko, crispy shallots

SAKE SHOYUZUKE
8.00

48 hour soy marinated salmon sashimi, chilli, garlic

SALMON TATAKI
8.50

seared sesame crusted salmon, yuzu kosho, yuzu ponzu sauce, spring onion, seasonal cress

YUM SALMON/SUZUKI
11.00/12.50

salmon/seabass thinly sliced with chilli herb salsa (lemongrass, coriander, chilli, garlic, kaffir leaf and yuzu)

SALMON TATAKI

seared sesame crusted salmon, yuzu kosho, yuzu ponzu sauce, spring onion, seasonal cress



SALMON TATARE

salmon, spicy sesame mayo, avocado, tobiko, crispy shallots



MASAKO RESTAURANT, 1992

St. Christopher's Place, London, W1

YUM SALMON/SUZUKI

salmon/seabass thinly sliced with chilli herb salsa



chef's special rolls



MASAKO RESTAURANT, 1992
St. Christopher's Place, London, W1

1

KAMPAI ROLL
16.00



prawns, eel, avocado, mayo, wasabi mayo wrapped with seared salmon and whitefish, topped with tobiko, teriyaki glaze and crispy leek

2

DUO SALMON ROLL
13.00



crabstick, cream cheese, cucumber, avocado wrapped with seared salmon, topped with salmon tatare and seasonal cress

3

KING DRAGON ROLL
11.00



panko crusted king prawns with tobiko and teriyaki glaze

4

TOKYO DRAGON ROLL
16.00



king prawn tempura, mayo, topped with fresh water eel and teriyaki glaze

YASAI TEMPURA ROLL
8.00

sweet potato, asparagus and courgette tempura, teriyaki glaze

5

CRUNCHY SAKE ROLL
14.00

6



salmon, avocado and cucumber roll, topped with seared salmon, teriyaki glaze, tobiko and crispy shallots

7

KENKATSU ROLL
14.50



tuna, salmon, whitefish, prawn, avocado, tobiko, mayo panko-crusted with spicy mayo and teriyaki glaze

8

SPIDER ROLL
11.00



soft shell crab, avocado, cucumber, mayo, tobiko, teriyaki glaze

9

SANCHO OSHIZUSHI
15.00



layers of tuna, salmon, torched house-cured mackerel and sushi rice, topped with spring onion and tobiko

SANSHOKU DRAGON ROLL
14.00

10



crispy panko prawns with tobiko, topped with seared salmon, seabass, avocado and sweet potato crisps, teriyaki glaze and mayo

11

SASHIMI ROLL
13.00



tuna, salmon, whitefish, prawn, avocado, tobiko, wrapped in cucumber

inside-out rolls

6 pieces

ASPARAGUS ROLL

5.50

deep-fried asparagus

SALMON AVOCADO ROLL

6.50

salmon, avocado, mayo

TUNA AVOCADO ROLL

7.50

tuna, avocado, mayo

UNAGI AVOCADO ROLL

8.00

fresh-water eel, avocado, mayo

SPICY SALMON ROLL

6.50

*salmon, spicy mayo, spring onions,
tongarashi chilli*

SPICY TUNA ROLL

7.50

*tuna, spicy mayo, spring onions,
tongarashi chilli*

CRISPY SALMON ROLL

6.50

*crispy fried salmon, spicy mayo,
spring onions, teriyaki glaze*

CRISPY TUNA ROLL

7.50

*crispy fried tuna, spicy mayo, spring
onions, teriyaki glaze*

SPICY TATARE ROLL

7.20

*salmon, tuna and white fish
tatare, mayo, fresh chilli*

CALIFORNIA ROLL

6.50

*crabstick, avocado, cucumber,
mayo, tobiko*

SCOTCH ROLL

6.80

*salmon, avocado, cream cheese,
tobiko*

ALASKAN ROLL

6.80

salmon, prawn, mayo, tobiko

CRISPY YELLOWTAIL ROLL

7.20

*crispy yellowtail, spicy mayo, spring
onions, teriyaki glaze*

EBI TEMPURA ROLL

7.80

*prawn tempura, avocado, spicy
mayo, teriyaki glaze*



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St. Christopher's Place, London, W1



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temaki

hand-roll

UNAGI AVOCADO

6.80

fresh-water eel, avocado, mayo

SPICY SALMON

5.20

*salmon, spicy mayo, spring onions,
tongarashi chilli*

SALMON

5.00

SALMON AVOCADO

5.20

salmon, avocado, mayo

SPICY TUNA

5.80

*tuna, spicy mayo, spring onions,
tongarashi chilli*

TUNA

5.50

TUNA AVOCADO

5.80

tuna, avocado, mayo

CALIFORNIA

5.50

*crabstick, avocado, cucumber,
mayo, tobiko*

makimono

6 pieces

CUCUMBER ROLL

4.00

AVOCADO ROLL

4.50

PLUM + CUCUMBER ROLL

4.00

TUNA ROLL

5.50

SALMON ROLL

5.00

PICKLED RADISH ROLL

4.00

NEGI-HAMA ROLL

7.00

*chopped yellowtail, spring
onion*

NEGI-TORO ROLL

8.00

*chopped fatty tuna,
spring onion*



nigiri

2 pieces

UNI*
sea urchin

12.00

O-TORO*
fatty tuna

10.00

*please ask for availability

ABURI CHU-TORO

seared chu-toro, yuzu, spring onion

9.00

ABURI SALMON

5.50

CHU-TORO

medium-fatty tuna

8.50

MAGURO

tuna

5.80

SAKE

salmon

5.20

HAMACHI

yellowtail

7.00

SUZUKI

seabass

5.80

SHIME-SABA

cured mackerel

4.80

EBI

prawn

5.20

HOTATE

scallop

6.00

TAMAGO

omelette

5.00

HOKKIGAI

surf clam

5.00

UNAGI

fresh water eel

6.80

IKA

cuttlefish

4.80

WAKAME

sesame seaweed

4.20

TOBIKO

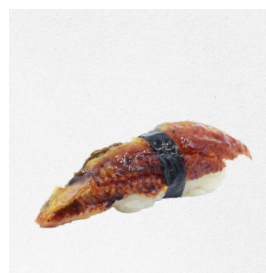
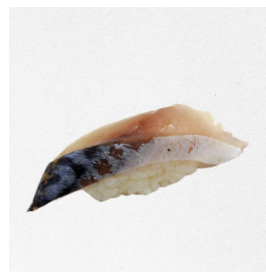
flying fish roe

5.80

IKURA

salmon roe

7.20



boats and platters



SALMON SET 22.00

salmon sashimi (4), salmon nigiri (4), salmon avocado roll (6), salmon roll (6)

SALMON TUNA SET 22.00

salmon sashimi (3), tuna sashimi (3), salmon nigiri (3), tuna nigiri (3), salmon avocado roll (3), tuna avocado roll (3)

PLATTER A 24.00

tuna (3), salmon (3) and whitefish (3) sashimi, tuna (2), salmon (2) and prawn (2) nigiri, california roll (6)

PLATTER B 23.00

tuna (3) and salmon (3) sashimi, 7 pieces of mix nigiri, california roll (6)

NIGIRI MIX 14.00

8 pieces of chef's nigiri selection

YOU, ME SUSHI SET 37.00

salmon sashimi (6), whitefish sashimi (3), salmon (2), tuna (2), whitefish (2) and ebi (2) nigiri, california roll (6), spicy salmon roll (6), avocado roll (6), edamame

SASHIMI BOAT 38.00

24 pieces, chu-toro, tuna, yellowtail, salmon, seabass, house-cured ikura, scallop and surf clam



SHOGUN, 1987
Dusit Thani Hotel, Bangkok



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donburi rice bowls

served with miso soup
brown rice +£1.50



SALMON/TUNA POKE BOWL

salmon 13.50
tuna 14.50

salmon/tuna sashimi, spicy mayo,
hiyashi wakame seaweed, avocado,
takuan pickle, edamame

TOKUSHU CHIRASHI DON

19.50

chu-toro, yellowtail, ikura and other
chef's selection sashimi

CHIRASHI DON

14.50

assorted sashimi

SALMON DON

13.50

salmon sashimi on rice

SALMON IKURA DON

18.00

salmon sashimi and salmon roe

SALMON AVOCADO DON

13.50

salmon sashimi and avocado

SALMON TERIYAKI DON

13.50

grilled salmon in sweet soy sauce
make it spicy +£0.50

SALMON TUNA DON

16.00

salmon and tuna sashimi on rice

UNAGI DON

15.00

kabayaki grilled eel
in sweet caramelised
sauce

TUNA DON

18.00

tuna sashimi on rice

CHICKEN TERIYAKI DON

13.50

grilled chicken in sweet soy sauce
and salad
make it spicy +£0.50

GYU DON

13.50

beef and onion simmered in a
mildly sweet soy sauce



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MASAKO RESTAURANT, 1992
St. Christopher's Place, London, W1



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bento box

served with miso soup
brown rice +£1.50

CHICKEN TERIYAKI BENTO

14.50

grilled chicken in sweet soy sauce, salad, rice, vegetable gyozas
make it spicy +£0.50

TONKATSU BENTO

12.00

panko crusted pork cutlets, salad, rice, vegetable gyozas

MIX TEMPURA BENTO

12.00

mix tempura, salad, rice, vegetable gyozas



SALMON TERIYAKI BENTO

14.50

grilled salmon in sweet soy sauce, salad, rice, vegetable gyozas
make it spicy +£0.50

CHICKEN KATSU BENTO

12.00

panko crusted chicken, salad, rice, vegetable gyozas

BENTO A

22.00

salmon and chicken teriyaki, 3 pieces of salmon sashimi, 3 pieces tuna sashimi, rice

SUSHI BENTO

23.00

assorted sashimi on rice, 5 pieces of sashimi, 3 nigiri, 3 pieces salmon maki, mix tempura



MIX TERIYAKI BENTO

16.50

grilled salmon and chicken in sweet soy sauce, salad, rice
make it spicy +£1.00

TORI KARA BENTO

12.00

japanese seasoned fried chicken, salad, rice, vegetable gyozas

BENTO B

22.00

salmon and chicken teriyaki with mix tempura, rice



SHOGUN, 1987
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curry

KATSU CURRY

japanese curry sauce with onion, carrots and potatoes, served with rice

chicken	11.00
pork	11.00
prawn	11.00

extras

rice	3.00	miso soup	2.00
brown rice	4.00	sauces	1.00 - 1.50



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