

**HOUSE OF THE
RISING SUN**

Menu

"The sun is always rising somewhere in the world"

A team of chefs who have drawn their inspiration from their travels and memories, serve up their recollection of global street food and sharing dishes. We bring these creations back to our home and recreate them here for you – hoping to take you on a journey of flavour and excitement.

Our food is essentially served in what you may refer to as 'tapas'- choose about 3 dishes each and we will send them to the table as and when each of them is ready. We would recommend you choose 1 dish from each of the 'LAND', 'EARTH' and 'SEA' sections – it's all about sharing and having a little taste of everything in a social environment with your friends or family.

If you want to order more at any point we'd be delighted.

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If you have any dietary requirements please speak to a member of our team
and we will do our very best to accommodate your needs.

Earth

Fried and steamed vegetable gyoza – with dipping sauce £7.50

Asparagus and shiitake sushi roll – crunchy asparagus spears, pickled Japanese shiitake mushrooms, truffle emulsion and aged parmesan cheese
Full roll £12.50
Half roll £6.75

Mexican bean tacos – deeply flavoured Mexican black beans with an addictively sweet and fiery chipotle adobo, guacamole and feta £7.50

Tofu katsu curry – crisp kara-age tofu in a silky Japanese curry sauce £8.50

Japanese tamago omelette – eggs seasoned with soy, rice-wine vinegar and mirin smothered in bulldog sauce, kewpie mayonnaise and spring onions £7.00

Crispy smoked mozzarella – wedges of smoked mozzarella cheese covered in a crisp crumb and fried, served with a sweet and spicy tomato jam £6.50

Aubergine fritter – slices of aubergine in a light batter, seasoned with Raz el hanout and served with lavender honey £6.75

Sautéed mushrooms – chestnut mushrooms in a rich garlic and tarragon cream served on griddled artisan loaf £7.00

Crunchy onion bhaji – crisp and fragrant balls of spiced onion packed with a secret spice blend served with mint yoghurt and baby coriander £6.95

Ramen – togarashi spiced tofu in a rich sesame based broth served with boiled egg, pickled ginger, spring onion, beansprouts yakisoba noodles and nori £8.95

Sweet and sour tofu – deep fried kara-age tofu with pineapple jam and 'sweet and sour sauce' £8.25

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Sea

Takoyaki – light octopus dough balls with kewpie mayonnaise, Japanese Worcestershire sauce, nori & bonito flakes £7.00

Salmon and scallop ceviche – Scottish salmon and Patagonian scallops lightly cured in lime and orange with coriander, chilli, mango and pomegranate £9.95

Calamari – rings of fresh squid coated in a light and crisp batter, seasoned in sea salt and served with a garlic and lemon aioli £7.00

Fish tacos – beach shack style – battered cod fillet, shredded slaw, chipotle mayonnaise and pickled cucumber £8.50

Authentic Thai fishcakes – highly flavoured fishcakes on a beansprout salad with sweet chilli sauce £7.50

Moules marinière – succulent plump mussels in a rich white wine, parsley and cream sauce £9.25

Patagonian scallops – seared sweet queenie scallops served in the shell with a sweetcorn purée, lime, chilli and coriander £10.95

Gambas and chorizo – pan sautéed Atlantic king-prawns, Catalonian chorizo, red peppers with garlic, chilli, lemon and red wine £10.50

Tandoori salmon – skewers of tandoori marinated Scottish salmon, sweet onion and bell peppers served with a refreshing mint yoghurt £8.95

California sushi roll – crab stick, cucumber, avocado, sriracha mayonnaise and sesame seeds
Full roll £11.95
Half roll £6.95

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Land

Teriyaki beef – char-grilled teriyaki marinated beef, sesame seeds, spring onion & teriyaki sauce £13.25

Beef taco – tangy orange marinated beef skirt, shredded lettuce, feta cheese, sweet pickled onion and smokey chipotle mayonnaise £9.50

Pork banh-mi sushi roll – aromatic 48hr pork, sriracha sauce, kewpie mayonnaise, crispy pork puff, spring onion, beansprouts, coriander and pickled carrot
Full roll £11.95
Half roll £6.95

Philly steak sushi roll – thinly sliced beef skirt, charred red bell peppers, American cheese sauce and crispy white onion
Full roll £13.50
Half roll £7.50

Chorizo and morcilla croquette – Catalonian chorizo and morcilla encased within a rich béchamel and coated in crisp crumb with a sweet and spicy tomato jam £7.95

Sticky pork belly – soft, sweet and sticky pork belly with a spiced apple jam and pork popcorn £9.25

Sliders – a selection of mini 100% Shropshire long horn beef burgers in brioche slider buns served in the classic American way, with chorizo and smoked cheese and a special guest burger £7.50

Char-grilled chicken – skewers of tender marinated chicken thigh £9.25

Choose from:

Yakitori – Japanese salty and sweet tare glaze

Mexican – coriander, chipotle, lime

Jerk – all spice, scotch bonnet, red stripe

Sweet and sour chicken – deep fried kara-age chicken with pineapple jam and 'sweet and sour sauce' £8.95

Fried and steamed chicken gyoza – with dipping sauce £8.00

Charcuterie – a selection of artisan produced cured meats – salami, chorizo, Serrano ham, pickles and olives £9.50

Chicken katsu curry – crisp kara-age chicken breast in a silky Japanese curry sauce £8.95

Tonkotsu ramen – tender pork belly, rich pork broth, yakisoba noodles, boiled egg, narutomaki, pickled ginger, beansprouts, spring onion and nori £9.25

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Steaks

Our steaks are sourced from farmers that specialise in rare breed cattle that is reared exclusively for flavour and eating quality. They are dry hung for at least 31 days and then expertly butchered – this gives a much deeper and satisfying flavour compared to modern wet aging.

All served with skin-on, hand-cut rooster chips, sautéed heritage tomatoes and watercress.

250g rib-eye steak	£20.50
250g Prime Rump steak	£18.50
200g Centre Fillet steak	£24.00

Steak sauces

All £3.00

Teriyaki – sweet and savoury Japanese sauce

Blue cheese – using a mellow Shropshire blue

Peppercorn – with Peruvian pink peppercorn

Sides

Edamame beans salty, sticky or spicy	£4.25	Seasoned hand-cut, skin-on rooster chips	£3.50
Flamed and salted Padrón peppers	£5.50	Dressed mixed leaf salad add feta for an extra	£3.00 £1.75
Fragrant sticky Thai rice	£3.75	Miso soup with beansprouts, spring onion and silken tofu	£4.00
Corn on the cob Chilli and lime Miso-glazed Garlic and smoked paprika	£3.95	Bread – a variety of baked grains from around the world	£3.25
Stir-fried egg noodles add prawns for an extra add pork or chicken for	£3.50 £3.00 £2.50		

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HOTRS Wave Menu

£34.95 per person

Our wave menu is designed to give you a taste of our very best dishes and those which are ordered most by our customers. It is sent to the table in 4 separate 'waves' for you all to share.

This menu is designed to be eaten by the whole table only

Wave 1

We begin at home in Europe

Flamed and salted Padron peppers

Crispy smoked mozzarella

Calamari

Wave 2

We move into the Americas

California sushi roll

Beef Taco

Jerk Chicken

Chilli and lime corn on the cob

Wave 3

Our journey almost comes to an end in Asia

Teriyaki beef

Takoyaki

Fried and steamed chicken gyoza

Stir-fried egg noodles

Wave 4

Chefs sweetie box

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HOTRS Full Wine List

White & Rose

Pontebello Pinot Grigio, Australia	3.50/16.00
White Zinfandel Rose, California	4.00/18.00
Altoritas Sauvignon Blanc, Chile	4.00/18.00
Berri Estates South Eastern Chardonnay, Australia	4.00/18.00
Estandon Lumiere de Provence Rose, France	5.00/20.00
Dashwood Sauvignon Blanc Marlborough, New Zealand	5.50/22.00
Kleine Zalze Bush Chenin Blanc, South Africa	20.00
Picpoul de Pinet, Reserve Sainte Ann, France	20.00
Loosen Bros. Dr L Riesling Mosel, Germany	24.00
Macon Villages Domaine de la Grange Magnien Louis Jadot, France	26.00
Domaine d'Elise Petit Chablis, France	33.00
Sancerre La Graveliere Joseph Mellot, France	38.00

Red

Altoritas Cabernet Sauvignon, Chile	3.50/16.00
Luis Felipe Edwards Lot 18 Rapel Merlot, Chile	4.50/18.00
Berri Estates South Eastern Shiraz, Australia	4.50/18.00
Etchart Privado Cafayate Valley Malbec, Argentina	5.00/22.00
Cotes du Rhone, M.Chapoutier, France	24.00
Montepulciano d'Abruzzo Vigne Nuove Valle Reale, Italy	26.00
Don Jacobo Crianza Rioja, Bodegas Corral, Spain	30.00
Errazuriz Pinot Noir, Casablanca Valley, Chile	35.00
JJ Hahn Reginald Shiraz, Barossa Valley, Australia	37.00
Chateauneuf-du-Pape Bois de Pied, France	43.00

Champagne & Prosecco

Omni Brut NV Australia NV	4.50/24.00
Omni Brut Rose NV Australia NV	4.50/24.00
Galanti Prosecco Extra Dry	5.00/26.00
Bouche Pere et Fils Cuvée Brut NV Champagne	8.50/48.00
Perrier-Jouet Grand Brut	70.00
Laurent Perrier Brut Rose NV	90.00
Perrier-Jouet Belle Epoque	245.00
Perrier-Jouet Belle Epoque Rose	295.00

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