

CHICKEN PLATTER

Crispy Chicken Gyoza

Japanese style dumplings stuffed with chicken and deep fried

Chicken Yakitori

Tendery smoky chicken skewers

Chicken Teriyaki

Pan fried diced chicken tossed in teriyaki sauce

Egg Fried Rice

Our signature egg fried rice with bell peppers

Tori Age Roll

Katsu chicken, spicy mayo, avocado, crispy onions & sesame seeds

SEAFOOD PLATTER

Salmon Croquette

Crispy delights with fluffy potato and salmon fillings

Chilli Garlic Prawns

Coated crispy prawns smothered in a spicy garlic sauce

Prawn Yakisoba

Classic Japanese salty, sweet & sour stir fried noodles with prawns

Egg Fried Rice

Our signature egg fried rice with bell peppers

Salmon Kawa Maki

Stir fried salmon with skin, sesame seeds and teriyaki sauce.

VEGETARIAN PLATTER

Crispy Vegetable Gyoza

Japanese style dumplings stuffed with mixed vegetables and deep fried.

Vegetable Croquette

Crispy delight with fluffy potato fillings

Tofu Yakisoba

Classic Japanese salty, sweet & sour stir fried noodles with fresh tofu

Egg Fried Rice

Our signature egg fried rice with bell peppers

Tropical Maki

Strawberry, mango, cream cheese, sesame seeds & teriyaki sauce

MIXED PLATTER

Crispy Chicken Gyoza

Japanese style dumplings stuffed with chicken and deep fried

Vegetable Croquette

Crispy delight with fluffy potato fillings

Prawn Yakisoba

Classic Japanese salty, sweet & sour stir fried noodles with prawns

Egg Fried Rice

Our signature egg fried rice with bell peppers

Tori Age Roll

Katsu chicken, spicy mayo, avocado, crispy onions & sesame seeds

How It Works:

* Two hours of bottomless drinks plus one platter per person is included.

* Your two-hour slot begins at your reservation time, so please try to arrive promptly. We'll take last orders 15 minutes before your session ends.

* Everyone at the table must take part, and all guests must be 18 or over — please be ready to show ID, as we operate Challenge 25.

* Drinks are served one at a time per person, but our team will keep you topped up throughout your booking. Please note there may be slight delays in busy periods.

* We reserve the right to refuse service to any guest we feel is drinking irresponsibly, is overly intoxicated, or behaving inappropriately.

* Each table or group is limited to a maximum of 6 guests.



Bottomless R&B

COCKTAILS

BRAMBLE

Gin, Blackberry Liqueur, Sweet & Sour

MELON COOLER

Midori, Orange & Cranberry

ESPRESSO MARTINI

Vodka, Coffee, Vanilla

TOKYO ICED TEA

Twist on classic LIIT with Midori & Lemonade

BELLINI

Peach Puree, Prosecco

SLEEP ON THE BEACH

Vodka, Peach, Orange & Cranberry

MARGARITA

Tequila, Lime, Agave

KATANA TROPICAL TIKKI

Rum with a twist of Banana & Mure

BLOSSOM RAIN

Vodka, Hibiscus, Lemonade

PASSION STAR MARTINI

Vanilla Vodka, Passionfruit & Prosecco

DRINKS MENU

MOCKTAILS

YUZU BOMB

A crisp blend of Yuzu puree, cranberry & orange.
Served with a smoke bubble.

KATANA PUNCH

Fruity punch of orange, raspberry & passionfruit.

CHERRY COKE-TAIL

A mixture of cherry with our sweet & sour mix topped up
with cola.

DECEMBER RAIN

A refreshing drink with our homemade blue citrus mix
along with lemonade.

MANGO COLADA

Tropical drink with mango, coconut & pineapple.

VIRGIN MOJITO

A crisp classic with mint, lime & sugar. Available flavours
- Classic, Strawberry, Passionfruit, Raspberry

WINES (125 ML)

House White / Rose / Rose

PROSECCO (125 ML)

House Prosecco Dry / Rose

BEERS

Katana Lager (Draught)
Madri 330ml
Asahi 0% 330ml

CIDERS (500ML BOTTLE)

Bulmars
Old Mout
Kopparberg Mixed Fruit 0%

Premium Brunch

ASAHI BRUNCH

Upgrade for + £5 pp

WHISPERING ANGEL

Upgrade for + £19 pp

CHAMPAGNE BRUNCH

Upgrade for + £19 pp