




Samsi
Fine Japanese cuisine

FRESH JAPANESE
FLAVOURS



新鮮な日本の味わい

HOT FOOD - FRESHLY PREPARED TO ORDER

LIGHT BITES



MISO SOUP V

味噌汁

Fermented soybeans in a kombu dashi broth with spring onions, tofu and wakame seaweed.

£3.50



EDAMAME V

枝豆

Salted soybeans in the pod or stir fried with chilli and garlic

£3.50



CURRIED UDON V

カレーうどん

Thick Udon noodles dredged in Japanese curry sauce

£3.95



CUCUMBER & SESAME SALAD V £3.95

胡麻きゅうりサラダ

A tasty cucumber salad with sesame and soy dressing



WAKAME SEAWEED SALAD V

わかめサラダ

Refreshing seaweed salad with sesame dressing.

£4.50



GYOZAS V

餃子

Choose from Chicken or vegetable Japanese dumplings 4 Pieces

£5.50



VEGETABLE TEMPURA V

野菜天ぷら

Vegetables fried in a delicious and crispy tempura batter served with a ponzu dipping sauce

£5.50



PUMPKIN CROQUETTES V

かぼちゃコロッケ

Pumpkin in golden panko and Tonkatsu sauce

£5.50



KUSHIYAKI

串焼き

2 grilled chicken thigh or 3 vegetable skewers grilled in teriyaki sauce

£5.50



CHICKEN KARAAGE

鶏の唐揚げ

4 Pieces of deliciously succulent and flavourful fried chicken thigh.

£5.95



AGEDASHI TOFU V

揚げ出し豆腐

Silken tofu fried in a light tempura batter, topped with tempura sauce, spring onions and optional bonito flakes

£5.95



SPICY CAULIFLOWER V

スパイシーカリフラワー

Stir fried cauliflower and mixed peppers in a sweet and spicy sauce

£5.95



TAKOYAKI

たこ焼き

4 Japanese savoury pancake balls filled with octopus pieces, topped with tonkatsu sauce, mayonnaise and katsuobushi

£5.95



EBI TEMPURA

海老天ぷら

Prawns in light and crispy tempura batter

£6.95



MAIN COURSE WITH RICE



KATSU CURRY

カツカレー

Choose from chicken thigh, pork cutlet or vegetables in crispy panko breadcrumbs served over steamed rice with Japanese curry sauce

£12.95



VEGETABLE TERIYAKI G V

野菜照り焼き丼

Mixed vegetables in a sweet, yet savoury soy based sauce served on a bed of Japanese Rice

£14.95



OYAKODON

親子丼 (おやこどん)

Chicken, egg and onions simmered in kombudashi, served over steamed rice

£14.95



KATSUDON

カツ丼

Pork cutlet in crispy panko breadcrumbs, topped with egg, vegetables and dashi

£14.95



CHICKEN TERIYAKI G

チキン照り焼き丼

Chicken breast in a sweet yet savoury soy based sauce served with tenderstem broccoli on a bed of Japanese Rice

£15.95



SALMON TERIYAKI G

サーモン照り焼き丼

Salmon fillet in a sweet, yet savoury soy based sauce served on a bed of Japanese Rice

£16.95



UNADON

うな丼

Kabayaki grilled eel served on a bed of steamed rice

£17.95

MAIN COURSE WITH NOODLES



YAKISOBA V

焼きそば

Stir fried chicken thigh or vegetables with Yakisoba noodles in a tangy tonkatsu sauce

£13.95



BEEF RAMEN

牛肉ラーメン

Ramen noodles and tender pieces of slow cooked beef brisket in a beef broth, topped with soft boiled egg, bamboo shoots and spring onions

£14.95



TONKOTSU RAMEN

豚骨ラーメン

Ramen noodles and slices of slow char siu pork in a pork broth, topped with soft boiled egg, bamboo shoots, sesame seeds and spring onions.

£14.95



SPICY MISO RAMEN

辛味噌ラーメン

Ramen noodles and kimchi in a spicy miso broth, topped with soft boiled egg, bamboo shoots, sesame seeds and spring onions

£14.95

NOT SURE WHERE TO START? TRY ONE OF OUR SET MENUS

YASAI (V) £26.00

やさいセット

Miso Soup
Cucumber & Sesame Salad
Vegetable Skewers
Teriyaki Vegetables
Tempura Vegetables
Agedashi Tofu
Steamed Rice

V - VEGETARIAN

SAMURAI £32.00

さむらいセット

Miso Soup
Curried Udon
Yakitori
Teriyaki Salmon
Tempura Vegetables
Ebi Fry
Steamed Rice

G - GLUTEN FREE



SUSHI NIGIRI

2 PIECES PER SERVING

TAKO (OCTOPUS) たこ	£3.50
SABA (MACKEREL) サバ	£3.50
SAKE (SALMON) サーモン	£3.50
MAGURO (TUNA) まぐろ	£3.50
IKA (SQUID) いか	£3.50
EBI (PRAWN) えび	£3.50
SUZUKI (SEA BASS) スズキ	£3.50

URAMAKI ROLLS

AVOCADO ROLL V アボカドロール Fresh avocado wrapped in sushi rice and nori. (4/8 pcs per serving)	£2.95/5.25
CUCUMBER ROLL V きゅうりロール Cucumber wrapped in sushi rice and nori. (4/8 pcs per serving)	£2.95/5.25
CALIFORNIA ROLL カリフォルニアロール Crab stick and avocado topped with tobiko orange. (4 pcs per serving)	£4.50
SALMON & AVOCADO MAKI サーモンアボカドロール Fresh salmon, avocado, and sushi rice. (4 pcs per serving)	£4.50
SALMON SKIN & SPRING ONION サーモンスキンロール Crispy salmon skin with fresh spring onions. (4 pcs per serving)	£4.50
SPICY TUNA ROLL スパイシーツナロール Fresh tuna mixed with spicy mayo, tungarash and, sesame chilli oil. (4 pcs per serving)	£4.50
PRAWN TEMPURA ROLL エビ天ロール Crispy tempura roll with unagi sauce. (4 pcs per serving)	£4.50
SALMON & CUCUMBER ROLL サーモンキュウリロール Fresh salmon paired with cucumber. (4 pcs per serving)	£4.50

SASHIMI

4 PIECES PER SERVING

TAKO (OCTOPUS) たこ	£5.50
SABA (MACKEREL) サバ	£5.50
SAKE (SALMON) サーモン	£5.50
MAGURO (TUNA) まぐろ	£5.50
IKA (SQUID) いか	£5.50
EBI (PRAWN) えび	£5.50
SUZUKI (SEA BASS) スズキ	£5.50



SUSHI SPECIALS



DRAGON ROLL

ドラゴンロール

Prawn tempura, avocado and mayo, sprinkled with crunchy tempura crumbs and a drizzle of unagi sauce

£6.95



SPICY SALMON ROLL

スパイシーサーモンロール

Spicy salmon, topped with salmon, spicy sriracha sauce and a sprinkle of spring onion and tungarashi

£6.95



RAINBOW ROLL

レインボーロール

Crab stick, avocado topped with thinly sliced salmon, tuna, prawn, squid and octopus

£6.95



CRISPY KATSU CURRY ROLL

クリスピーカツカレーロール

Chicken katsu wrapped in rice, seaweed, coated in crispy panko breadcrumbs and a drizzle of curry sauce

£6.95

VEGETARIAN PLATTER

野菜盛り合わせ

A selection of vegetarian sushi, uramaki rolls, and norimaki rolls.

20 PIECE PLATTER

£20.00

SHARING PLATTER

シェアプラッター

A selection of sushi, sashimi, uramaki rolls, and norimaki rolls, perfect for sharing

20 PIECE PLATTER

£25.00



SIDES

STEAMED RICE

ご飯

£3.00

UDON NOODLES

うどん

£3.00

SOFT-BOILED EGG

温泉卵

£3.00

PAK CHOI

チンゲン菜

£4.00

TENDER STEM BROCCOLI

茎ブロッコリー

£4.00

JAPANESE & FLORA TEA

SENCHA GREEN TEA

煎茶 (せんちゃ)

Traditional Japanese green tea with a fresh, grassy flavour.

£4.00

HOJICHA GREEN TEA

ほうじ茶

Roasted Japanese green tea with a smooth, nutty aroma.

£4.00

GENMAICHA GREEN TEA

玄米茶

Green tea blended with roasted brown rice for a warm, toasty flavour.

£4.00

HEART'S DESIRE

ハーツデザイア

Signature floral tea blend with delicate aromatic notes.

£8.00

ORIENTAL BEAUTY

オリエンタルビューティー

Premium oolong tea with naturally sweet honey and fruit notes.

£8.00

FLYING SNOW

フライングスノー

Elegant white tea blend with a light, refreshing finish.

£8.00

ALLERGIES AND INTOLERANCES

Please speak to a member of the team if you suffer from any allergies or intolerances and they will be happy to guide you through the menu.

DRAUGHT LAGER

ASAHI HALF PINT	5.2%	£3.80
ASAHI 0%	(Bottled)	£4.00
ASAHI 5.2%	330ml (Bottled)	£4.50
KIRIN 4.80%		£4.50
ASAHI SUPER DRY PINT	5.2%	£6.25

		25ml	50ml		25ml	50ml
VODKA	SMIRNOFF	£4	£6	WHISKEY		
	ABSOLUT BLUE	£4	£6		HIBIKI	£8 £14
RUM	CAPTAIN MORGAN	£5			YAMASAKI	£12 £22
	MALIBU	£5			TOKI	£8 £14
	BACARDI	£5			JAMESONS *	£5 £8
GIN	ROKU GIN	£5	£8		SOUTHERN COMFORT*	£5 £7
	GORDON'S	£4	£6		JACK DANIELS *	£4 £5
					*Enhance with a Smoky Whisky Infusion +£0.50	

CHAMPAGNE & PROSECCO

EMOTIVO	Prosecco 10.5%	175ml glass	bottle
VEUVE CLIQUOT	Champagne 12.5%	£7	£28
LAURENT PERRIER	Champagne		£75
BOLLINGER SPECIAL	Champagne 12%		£85
			£95

SAKE

SMALL JUG WARM HOUSE SAKE	14.5%	£9
LARGE JUG WARM HOUSE SAKE	14.5%	£17
CHORYO TARUSAKE	15.5% 300ml Bottle Served Cold	£18
TAMANO HIKARI		£40
Junmai Ginjo Tokusen 15.4% 750ml Bottle Served Cold		

JAPANESE WINE

PLUM WINE ORIGINAL CHOYA	50ml
	£6

SOFT DRINKS

SPRING WATER	
STILL OR SPARKLING	330ml/750ml
COCA-COLA CLASSIC** COCA-COLA ZERO SUGAR, 330ml	£2.20/4.50
DIET COKE, SPRITE ZERO, FANTA ORANGE	£3.50
APPLETISER	275ml
A tangy soft drink inspired by Japan's popular drink Chuhai, with a fizzy, sour apple taste	
RAMUNE SODA**	200ml
A fizzy and refreshing Japanese lemonade, known for its signature marble-sealed bottle	
SCHWEPPE'S	200ml
Canada Dry Ginger Ale/Lemonade/Pink Soda/Slimline Elderflower Tonic Water/Slimline Indian Tonic Water/Regular Tonic Water	
REGULAR LIME & SODA	£2.00
LIME & LEMONADE	£2.00
LIME & CORDIAL	£1.75
JUICES	£3.20
Regular glass of Sunpride Apple Juice/Del Monte Pineapple Juice/Sunpride Orange Juice/Rubicon Mango Juice/Grape Fruit Juice	

Allergies? Please speak to a team member who can help you. For a full allergen guide and nutritional information, please scan the QR code. We handle several allergens in our kitchen and cannot guarantee our dishes are allergen free. We've done our best to remove bones from our fish and meat dishes, please be careful in case any remain

100% of any tips go directly to our restaurant teams

WINE

WHITE WINE

LUNA AZUL	Sauvignon blanc	175ml glass	bottle
EMOTIVO	Pinot Grigio	£6.5	£24
CENTRAL MONTE	Chardonnay	£6.5	£24

ROSE WINE

MONTEREY BAY	Zinfandel	175ml glass	bottle
		£6.50	£24

RED WINE

CENTRAL MONTE	Merlot	175ml glass	bottle
JARRAH WOOD	Shiraz	£6.50	£24
TERRAZAS RESERVE	Malbec		£30
MARQUES DEL ATRIO	Rioja		£35

MIXERS

COCA COLA (REG/DIET/ZERO)	£1.90
LEMONADE	£1.90
SODA WATER	£1.90
LIME CORDIAL	£1.90
SPRITE	£1.90
JUICE	£1.90
apple/orange/cranberry/pineapple/mango	
SCHWEPPE'S INDIAN TONIC	£1.90
SCHWEPPE'S SLIMLINE TONIC	£1.90
SCHWEPPE'S GINGER ALE	£1.90
SODA WATER	£1.90

DESSERTS



ICE CREAM £5.00
Ask a member of our team for available flavours of real dairy ice cream or our home made Japanese inspired ones



SORBET (VE) £5.00
Light and refreshing Lime and Yuzu



CHOCOLATE LITTLE MOONS £5.50
Chocolate truffle ganache in a mochi rice casing, with chocolate sauce



STRAWBERRY LITTLE MOONS £5.50
Bites of creamy strawberry cheesecake mochi, in a sweet rice casing, with a raspberry coulis



NEW YORK CHEESECAKE £6.50
Everyone's favourite, rich & decadent cheesecake served with strawberries chocolate sauce and whipped cream



BANOFFE TEMPURA £8.00
Deep fried banana in a light batter served with toffee sauce, vanilla ice cream and whipped cream



TOFFEE APPLE TEMPURA £8.00
Deep fried apple pieces in a light batter served with toffee sauce vanilla ice cream strawberries and whipped cream