

Satori Menu Guidance

The Kaiten belt has been in use in Osaka, Japan since 1958 to provide flexibility for the chef without the need for a traditional menu. Customers choose from an array of small dishes as they move past. Please help yourself to plates from the conveyor. The plates are priced according to colour and these are displayed in the restaurant. Stack up your plates as you go as they do in Japan.

Any favourite items that you do not see on the belt on your visit can be ordered from the serving staff or directly from the sushi chef. Feel free to view the chef's sushi case and ask for his recommendations of the day.

At Satori we also have large platters and a full menu service. In the traditional Japanese way, our dishes are served as soon as they are ready and in no set order to ensure optimum freshness. Please use your "Call Button" to ask your server for assistance when required.

All our basic ingredients come from Japan, even down to such simple items as the batter mix, rice or breadcrumbs to ensure authenticity. We do not substitute ingredients from any other source.

Our food is freshly prepared in open kitchens on our own premises, we never buy manufactured product, even the mince for Gyoza is bought as fillets of beef, chicken or fish. We remove all skin and fat before mincing or hand chopping in our own kitchen under supervision of our head chef.

Our food is made from fresh in our own kitchen. We know and verify the origin of all our produce and ingredients before choosing our suppliers and we order only from sustainable ethical sources. We use only light rapeseed oil for cooking which we change daily; that's why our tempura is always so light and fluffy!

No MSG, no artificial colouring, no artificial flavouring, no unsaturated fats - this has been the Satori policy since we started. Fresh, wholesome, healthy food you can enjoy every day!

3rd Floor, Bentalls Department Store
Kingston KT1 1TX

www.satorirestaurants.com

facebook.com/satorigyzoa

Soft Drinks

Mineral Water Still 330ml	£1.95
Mineral Water Sparking 330ml	£1.95
Coke classic bottle	£2.54
Diet Coke classic bottle	£2.54
7up	£2.25
Fanta	£2.25
Orange Juice	£2.50
Apple Juice	£2.50
Iced Green Tea	£3.10
Aloe Vera Punch	£3.25
Pineapple	£3.75
Melon	£3.75
Green Tea	£1.60
Jasmine Flower Tea Pot	£3.75
Rombouts Filter Coffee	£2.60

Alcoholic Beverages

JAPANESE DRINKS

Onikoroshi Sake Flask 125ml served warm	£6.25
Takara Plum Wine 125ml served on ice	£7.95
Asahi Beer 330ml	£3.95

WHITE WINE

Sauvignon Blanc 125ml	£3.90
Sauvignon Blanc Bottle 750 ml	£18.50
Pinot Grigio 125ml	£3.80
Pinot Grigio Bottle 750 ml	£17.60

RED WINE

Cabernet Sauvignon 125ml	£3.75
Cabernet Sauvignon Bottle 750ml	£17.10

ROSE WINE

Pinot Grigio Pink 125ml	£3.80
Pinot Grigio Pink Bottle 750 ml	£17.60



£1.75

£2.75

£3.95

£4.65

£5.20

SATORI[®]

GYOZA • SUSHI • NOODLES

Authentic Japanese Cuisine

Sushi & Sashimi

Our sushi chef always has salmon, tuna, tilapia, hamachi, mackerel, prawn, scallop, crayfish, masago, ikura salmon roe, squid, tiger prawn, octopus, sweet prawn, sea eal, surf clam and sea urchin. We can bring other fish such as turbot, white tuna, sea bass, sea bream, black bream, flying fish roe and oysters to order. Please ask our manager for further details.

SUSHI SETS

Sushi Sakura Moriawase £14.95
7 assorted Nigiri plus 6 pieces maki

Sushi Naama (premium) Moriawase £18.75
9 assorted premium Nigiri including scallop & yellowtail plus 6 maki

🍃 Sushi Hiashi Moriawase £13.75
Vegetarian selection of chefs choice of 9 assorted sushi & 6 maki

Dynamite Spider Roll Futomaki Platter - 8pcs £16.35
Soft shell crab tempura with Japanese pickles, spring onions & our spicy sauce

Rainbow Futomaki Platter - 8pcs £16.35
Cucumber, crabstick, avocado inside out roll wrapped with tuna & salmon

Salmon Don £14.05
Steamed rice topped with tomago, salad & salmon with our sesame dressing

TEMAKI HANDROLL SETS

Ume (Raw) set £13.75
1 Salmon, 1 spicy tuna & 1 yellowtail

Dake (Cooked) set £12.50
1 california, 1 crayfish & avocado, 1 salmon tempura

Tempura Temaki set £16.35
1 special prawn tempura, 1 soft shell crab, 1 prawn tempura

SASHIMI PLATTERS

Sashimi Kyoto £15.92
Salmon, tuna & one other fresh fish of the day

Fuji Sashimi £28.95
Salmon, tuna, mackerel, seabream, hamachi

Chirashi Sushi box £22.17
Chef's choice of the freshest sashimi served on a bed of sushi rice in a box

Satori Sushi & Sashimi Party Set £56.98
Chef's choice of nigiri and sashimi from the freshest fish available today

Omakase - 24 pieces of the freshest fish and seafood £76.26
Salmon, seabream, tuna, hamachi, mackerel, scallop

Hot Dishes

Tempura Moriawase £17.80
freshly selected fish, seafood and vegetables in our fluffy tempura batter

🍃 Vegetarian Tempura Moriawase £12.99
seasonal vegetables delicately deep fried in our fluffy tempura batter

Tilapia Tempura £15.58
Tilapia in a fluffy tempura batter

Softshell Crab Tempura £13.59
Crispy soft shell crab fried in a very light tempura batter

Salmon Teriyaki £17.33
Prime filleted salmon glazed with our teriyaki sauce

Chicken Teriyaki £14.62
Tender chicken fillets with our teriyaki sauce served on rice

🍃 Tofu Steak Platter £14.34
Fried tofu with a sauce made from kimchee, mirin and soy sauce

Satori Bento Box £15.82
a complete box filled with Japanese curry, chicken Teriyaki, prawn Tempura, salad, rice, pickles, fruit & miso soup

Tori Katsu Curry £16.74
Tender chicken in Japanese breadcrumbs deep fried and served on rice with a mild curry sauce and fresh salad

Noodles

Egg Noodles in Satori Spicy Soup Base
with prawn tempura £9.34
with chilli chicken £8.35
🍃 with tofu £8.10

Udon Noodles in Satori Spicy Soup Base
with prawn tempura £10.95
with chilli chicken £9.95
🍃 with tofu £9.85

Yaki Udon Noodles £10.95
Fried udon noodles with chicken & shrimps

Yakisoba Noodles
with chicken & shrimp £8.75
🍃 with vegetables & tofu £8.25

Crispy Noodles in Satori Black Bean Sauce
with beef £13.50
with tilapia £11.50
with chicken £10.50
🍃 with tofu £10.50

Gyoza Dumplings

Steamed, sizzled or fried Japanese dumplings handmade here with our own fresh fillings including hand minced fillets of meat, chicken and fish. No MSG, no additives, no surprises.

Chicken & Vegetable Gyoza (steamed & sizzled) £4.15

Duck Gyoza (steamed & sizzled) £5.46

Duck Spring rolls (fried) £5.46

Pork & Cabbage (steamed) £4.41

Chilli Chicken Twist (fried) £4.41

Prawn Twist (Fried) £5.46

Beef Gyoza (steamed & sizzled) £5.46

Seafood Gyoza (steamed & sizzled) £4.41

🍃 Shiitake Mushroom Dumplings (steamed & sizzled) £3.71

🍃 Tofu & Vegetable Dumplings (steamed & sizzled) £3.71

Please allow 15 minutes for your gyoza to be ready.

Chef's Specials

NEW Teriyaki Steak £28.35
Best Aberdeen Angus Tenderloin Fillet Steak with Satori Teriyaki Sauce

NEW Satori Hanbuga £8.65
Japanese hamburger, hand chopped lean steak (not ground beef formed into four mini burgers and kabayaki sauce. Served with fried string potatoes

NEW Gyu Nasu Miso £17.75
Diced, lean steak and aubergines in our miso sauce

Dessert

Ice Cream £5.20
Choose from coconut, green tea or chocolate chip, two scoops

Daifuku Shiro £3.95
Japanese stretchy rice caked with sweet red bean paste filling

Chocolate Mousse £4.65
Made in our own kitchen using fresh milk and topped with seasonal fruit

Mushipan £3.95
Japanese sponge cake with a light cheese flavour

Cut Fruit £2.75
Medley of cut fresh fruits

NEW Deep Fried Ice Cream £5.20
Choice of coconut, green tea or chocolate chip, covered in Panko and deep fried