



Yakitori 1



Menu

Please inform us of any food allergies
or dietary requirements.

Yakitori 1 bar

Skewers

Grilled over a traditional robata flame, served with fresh spring onions and peppers.

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| Chicken Marinated with teriyaki sauce | 3.40 each |
| Beef fillet Marinated with soy, mirin and sake | 5.60 each |
| Tiger prawns Marinated with soy, sesame and citrus ponzu | 5.60 each |
| Sweet potato (v) Marinated with a miso glaze | 2.60 each |

Robata nigiri

3 pieces, grilled over a traditional robata flame, served with blow-torched sushi rice.

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| Surf 'n' turf Grilled scallop, prime beef fillet and tiger prawn marinated with sesame, soy and mirin, topped with tobiko | 9.50 |
| Beef fillet Teppanyaki grilled prime beef fillet with a soy, sesame and sake drizzle | 9.50 |
| Scallop yuzu Grilled scallops with a yuzu lemon drizzle, topped with tobiko | 9.50 |





Flamed nigiri

2 pieces, served with bite-sized sushi rice.

Prawn tempura

Lightly-battered tiger prawns with Japanese mayo

5.20

Salmon teriyaki

Blow-torched salmon with a teriyaki glaze

4.00

Tuna

Blow-torched tuna marinated with yuzu lemon, soy and sesame, topped with tobiko

4.40

Sea bass

Blow-torched sea bass marinated with yuzu lemon, soy and sesame, topped with tobiko

4.20

Hamachi

Blow-torched Japanese yellowtail marinated with yuzu lemon, soy and sesame, topped with tobiko

4.40

Unagi teriyaki

Blow-torched eel with a teriyaki glaze

4.80

Yakitori 1 flamed nigiri special

10 pieces: 2 salmon, 2 tuna, 2 sea bass, 2 prawn tempura, 2 unagi

20.50



A little something

Looking to share or feeling extra hungry?
Order a little something to start or perhaps share
three sides between two, alongside your main meal.

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| Crispy prawn & chicken parcels 3 handmade parcels with lime and ginger, served with a sweet chilli sauce | 6.80 |
| Chicken gyoza 5 fried dumplings packed with flavour, served with a sweet chilli sauce | 5.80 |
| Vegetable gyoza (v) 5 fried dumplings packed with flavour, served with a sweet chilli sauce | 5.60 |
| Classic miso soup, small (v) with fresh tofu, spring onions and seaweed | 2.60 |
| Seafood miso soup, large with tiger prawn, salmon, crab stick, seaweed and fresh tofu | 7.80 |
| Edamame (v) Green soybeans with sea salt and chilli flakes | 3.60 |

Salads

Mixed leaves, tomatoes, sunflower seeds,
red onion, avocado, edamame and goji
berries with a sesame dressing.

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| Crispy sesame chicken Lightly-battered tempura sesame chicken | 11.50 |
| Wakame tofu (v) Lightly-battered tempura tofu and sesame seaweed | 10.50 |



Tempura

Light crispy batter, served with a traditional tentsuyu
dipping sauce - soy sauce, mirin and sweet rice wine.
Share one between two alongside your main meal,
or get one for yourself if you're feeling extra hungry!

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| Tiger prawns with a tentsuyu dipping sauce | 7.60 |
| Soft-shell crab Whole crab, served with homemade wasabi mayo | 10.60 |
| Veggie combo (v) Aubergine, peppers, sweet potato and shiitake mushrooms, served with a tentsuyu dipping sauce | 6.80 |
| Aubergine miso (v) with a sesame miso drizzle | 5.80 |
| Agedashi tofu (v) with fresh spring onions and a soy and sesame dressing | 5.80 |
| Tofu kare (v) with a katsu curry sauce | 5.80 |





Sushi bar

Maki

Inside out rolls

- | | |
|---|--------------|
| Dragon roll | 10.80 |
| Crunchy prawn tempura, cucumber, avocado, Japanese mayo and tobiko | |
| Chicken teriyaki | 10.50 |
| Grilled chicken teriyaki, avocado, cucumber, spring onions, crispy onions and homemade wasabi mayo | |
| Spider | 12.50 |
| Whole tempura soft-shell crab, avocado, cucumber and tobiko | |
| Torched salmon teriyaki | 11.80 |
| Blow-torched salmon, avocado, cucumber, crab stick, topped with a teriyaki drizzle, chives and tobiko | |
| Firecracker (spicy!) | 11.90 |
| Spicy salmon, avocado, chives, sriracha sauce and chilli flakes | |
| Tuna kamikaze (spicy!) | 11.90 |
| Spicy tuna, cucumber, crab stick, chives, chilli and tobiko | |
| Salmon avocado | 11.80 |
| Salmon, avocado, cucumber, crab stick, tobiko and homemade wasabi mayo | |
| Rainbow | 11.90 |
| Prawn, salmon, tuna, hamachi, avocado, crab stick, cucumber and tobiko | |
| Duck & plum | 11.50 |
| Grilled duck, cucumber, spring onions and a plum sauce | |
| Unagi | 12.80 |
| Grilled teriyaki eel, cucumber, crab stick, sesame and spring onions | |
| Green field (v) | 10.50 |
| Shiitake mushrooms, avocado, wakame seaweed, spring onions and crispy onions | |
| Summer lovin' (v) | 9.80 |
| Avocado, mango, cucumber, spring onions and crispy onions | |





Nigiri & sashimi

| | NIGIRI 2 pieces | SASHIMI 5 pieces |
|---|--------------------|---------------------|
| Salmon | 3.80 | 8.40 |
| Tuna | 4.20 | 9.00 |
| Sea bass | 4.00 | 8.80 |
| Hamachi Japanese yellowtail | 4.20 | 9.00 |
| Sake yuzu Seared salmon with yuzu lemon and sesame | | 9.00 |
| Prawn | 3.80 | |
| Inari tofu (v) | 3.80 | |
| Avocado (v) with seaweed and a sesame dressing | 3.80 | |

Yakitori 1 nigiri special **17.80**

Serves 2
10 pieces: 2 salmon, 2 tuna,
2 hamachi, 2 prawn and 2 Inari tofu

Yakitori 1 sashimi salad **16.80**

Serves 1
Chef's selection of mixed sashimi and tempura
tofu served with mixed leaves, tomatoes,
sunflower seeds, onions, avocado, edamame
and goji berries with a sesame dressing

Yakitori 1 sashimi special **23.50**

Serves 2
15 pieces: salmon, tuna, hamachi





Rice paper rolls

Light, refreshing rolls with fresh crunchy vegetables.

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| Crispy sweet chilli chicken with lettuce, radish, cucumber and a sweet chilli sauce | 8.50 |
| Prawn tempura with spinach, cucumber, radish, avocado and a sesame sauce | 9.50 |
| Duck & plum with cucumber, lettuce, spring onions and a plum sauce | 9.50 |
| Redemption (v) Avocado, shiitake mushrooms, lettuce, sunflower seeds, sweet potato, goji berries and wakame seaweed with a sesame sauce | 9.00 |
| Veggie frutti (v) Avocado, mango, goji berries, spinach and cucumber with a sesame sauce | 8.50 |

Hosomaki

8 small, bite-sized rolls

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| Salmon | 5.80 |
| Tuna | 6.60 |
| Crab stick | 4.00 |
| Avocado (v) | 4.20 |
| Cucumber (v) | 3.60 |





From the wok

Wok-fried rice and noodles sizzling from the grill, packed with flavour, tossed with crunchy vegetables.

Pick rice or noodles!

Cha han

Fried sticky rice, snow peas, peppers, carrots, spring onions, shallots and egg, served with miso soup

Yaki soba

Fried egg noodles, snow peas, peppers, bean sprouts, green leaves, carrots, spring onions, shallots

Pick your protein!

Chicken karaage

Japanese fried chicken with a sesame and teriyaki drizzle

11.80

Beef fillet

Teppanyaki grilled beef fillet with a soy, mirin and sake sauce

15.50

Tiger prawns

Grilled tiger prawns with a sesame dressing

13.50

Salmon teriyaki

Grilled salmon fillet with a teriyaki drizzle

14.50

Duck

Grilled duck with a plum sauce drizzle

13.50

Shiitake & tofu (v)

Shiitake mushrooms, tempura tofu and wakame seaweed

11.50





Curries

Medium-heat curries slowly infused with fresh herbs and spices for a rich and intense flavour.

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| Chicken katsu Chicken breast dipped in panko crumbs, served with sticky rice, tempura sweet potato and fresh green salad leaves | 11.80 |
| Beef kare raisu Teppanyaki grilled prime beef fillet, served with sticky rice, sweet potato, snow peas and fresh green salad leaves | 15.50 |
| Vegetable kare (v) Shiitake mushrooms, aubergine, peppers, snow peas and sweet potato, served with sticky rice | 10.50 |

Ramen

Ramen noodles in a chicken, vegetable and miso broth with snow peas, peppers, spinach, bean sprouts, spring onions, and fried shallots.

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|--|--------------|
| Chicken karaage Japanese fried chicken | 11.80 |
| Beef fillet Marinated with soy, mirin and sake | 15.50 |
| Duck Marinated with mirin and sake | 13.50 |
| Seafood combo Grilled tiger prawns and sashimi grade salmon | 14.50 |
| Veggie combo (v) Shiitake mushrooms, aubergine, spring onions and crispy onions in a vegetarian miso broth | 10.50 |



Wine

White

| | Glass (175ml) | Bottle |
|--|------------------|--------------|
| Chardonnay Les Foncanelles - Pays D'oc, France <i>Dry, Light, Creamy</i> | 5.60 | 17.95 |
| Sauvignon Blanc Saint Marc - Pays D'oc, France <i>Dry, Fresh, Citrusy</i> | 5.60 | 17.95 |
| Pinot Grigio Villa Molino - Delle Venezie, Italy <i>Fruity, Fresh, Crisp</i> | | 19.95 |
| Chenin Blanc Oude Kaap - Western Cape, South Africa <i>Dry, Light, Tropical</i> | | 19.95 |

Rosé

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|--|-------------|--------------|
| Rosé Les Foncanelles Cinsault - Pays D'oc, France <i>Dry, Crisp, Refreshing</i> | 5.60 | 17.95 |
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Red

| | | |
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| Merlot Saint Marc - Pays D'oc, France <i>Intense, Fruity, Smooth</i> | 5.60 | 17.95 |
| Cabernet Sauvignon Les Foncanelles - Pays D'oc, France <i>Bold, Silky, Aromatic</i> | 5.60 | 17.95 |
| Pinot Noir Lunaka - Aconcagua, Chile <i>Light, Fruity, Smooth</i> | | 19.95 |
| Tempranillo Rivarey - Rioja, Spain <i>Fruity, Spicy, Smooth</i> | | 21.95 |

Sparkling

| | Bottle |
|---|--------------|
| Prosecco Borgo Del Col Alto Brut - Veneto, Italy <i>Fruity, Light, Fresh</i> | 27.95 |
| Champagne Laurent Perrier La Cuvée Brut - Champagne, France <i>Creamy, Fresh, Balanced</i> | 58.50 |

Sake & Plum Wine

| | Glass | Bottle |
|--|-------------|--------------|
| Sake 150ml Sho Chiku Bai Gokai, Japan <i>Dry, Light, Balanced</i> <i>Served Warm</i> | | 7.00 |
| Sake 300ml Sho Chiku Bai Junmai, Japan <i>Smooth, Nutty, Refreshing</i> <i>Served Chilled</i> | | 12.50 |
| Sake 300ml Homare Aladdin Yuzu Sake, Japan <i>Citrusy, Slightly Sweet, Refreshing</i> <i>Served Chilled</i> | | 14.50 |
| Sake 300ml Kizakura Piano Junmai Sparkling Sake, Japan <i>Sweet, Fruity, Refreshing</i> <i>Served Chilled</i> | | 14.50 |
| Sake 720ml Hakushika Ginjo Nama Chozo, Japan Premium Sake <i>Fresh, Crisp, Refreshing</i> <i>Served Chilled</i> | | 32.50 |
| Plum Wine 175ml 750ml Takara Umeshu, Japan <i>Rich, Sweet, Aromatic</i> | 7.50 | 29.50 |



Beer

| | |
|--|-------------|
| Asahi 330ml <i>Super Dry, Crisp, Refreshing</i> | 4.20 |
| Sapporo 330ml <i>Smooth, Hoppy, Malty</i> | 4.20 |
| Kirin Ichiban 330ml <i>Rich, Balanced, Bittersweet</i> | 4.80 |
| Peroni 330ml <i>Light, Crisp, Clean</i> | 4.20 |
| Kagua Blanc 330ml Japanese Craft Beer <i>Crisp and full-bodied with notes of fresh yuzu</i> | 8.20 |
| Kagua Rogue 330ml Japanese Craft Beer <i>Robust and full-bodied with notes of spicy sansho and bitter chocolate</i> | 8.20 |

Spirits

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| | 25ml |
| Hendricks Gin | 4.50 |
| Roku Japanese Gin | 5.50 |
| Ketel One Vodka | 4.50 |
| Belvedere Vodka | 5.50 |
| Appleton Estate White Rum | 4.50 |
| Kraken Spiced Rum | 4.50 |
| Gentleman Jack Whisky | 5.50 |
| The Yamazaki Single Malt Japanese Whisky | 8.50 |
| Hibiki Harmony Japanese Whisky | 8.50 |
| Martell Blue Swift Cognac | 7.50 |
| Courvoisier XO Cognac | 9.50 |
| Add a Fever Tree mixer! | 2.50 |
| Tonic Water (Regular or Light), Soda Water, Cola, Lemonade, Ginger Beer | |



Soft drinks

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| Yuzu Mitsu Refreshing yuzu lemon and honey | 3.50 |
| Mineral Water 330ml 750ml Still or sparkling | 2.60 4.00 |
| Coke 330ml | 2.60 |
| Diet Coke 330ml | 2.60 |
| Sprite 330ml | 2.60 |

Tea & coffee

| | |
|---------------------------------|-------------|
| Organic Matcha Green Tea | 2.50 |
| Espresso | 2.50 |
| Americano | 3.20 |
| Cappuccino | 3.20 |
| Latte | 3.20 |

Our story

Yakitori 1 is a fresh take on traditional Japanese food. Inspired by Japan's fast-paced restaurants and communal nature, we set out to bring the fresh, vibrant flavours of Japan to all.

Simple goodness

We create simple, delicious food in a place where all are welcome.

Proud to be local

We hero local ingredients and fresh produce.

Made for sharing

We believe in the power of food to bring people together.





Yakitori.1



1Yakitori

www.yakitori1.co.uk