



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.

Chicken 5.50 each
Marinated with teriyaki sauce

Beef fillet 7.50 each
Marinated with soy, mirin and sake

Tiger prawns 7.50 each
Marinated with soy, sesame and citrus ponzu

Sweet potato (v) 4.50 each
Marinated with a miso glaze

Robata nigiri

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

Surf 'n' turf 11.50
Grilled scallop, prime beef fillet and tiger prawn marinated with sesame, soy and mirin, topped with tobiko

Beef fillet 11.50
Teppanyaki grilled prime beef fillet with a soy, sesame and sake drizzle

Scallop yuzu 11.50
Grilled scallops with a yuzu lemon drizzle, topped with tobiko





Flamed nigiri

2 pieces, served with bite-sized sushi rice.

Prawn tempura 6.95

Lightly-battered tiger prawns with Japanese mayo

Salmon teriyaki 5.95

Blow-torched salmon with a teriyaki glaze

Tuna 6.50

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

Sea bass 5.95

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

Hamachi 6.50

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

Unagi teriyaki 6.95

Blow-torched eel with a teriyaki glaze

Yakitori 1 flamed nigiri special 25.95

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



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.

Crispy prawn & chicken parcels 3 handmade parcels with lime and ginger, served with a sweet chilli sauce	8.95
Chicken gyoza 5 fried dumplings packed with flavour, served with a sweet chilli sauce	7.50
Vegetable gyoza (v) 5 fried dumplings packed with flavour, served with a sweet chilli sauce	7.50
Classic miso soup, small (v) with fresh tofu, spring onions and seaweed	3.50
Seafood miso soup, large with tiger prawn, salmon, crab stick, seaweed and fresh tofu	8.95
Edamame (v) Green soybeans with sea salt and chilli flakes	5.30

Salads

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

Crispy sesame chicken Lightly-battered tempura sesame chicken	14.50
Wakame tofu (v) Lightly-battered tempura tofu and sesame seaweed	14.50



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!

Tiger prawns with a tentsuyu dipping sauce	9.50
Soft-shell crab Whole crab, served with homemade wasabi mayo	12.95
Veggie combo (v) Aubergine, peppers, sweet potato and shiitake mushrooms, served with a tentsuyu dipping sauce	8.50
Aubergine miso (v) with a sesame miso drizzle	8.50
Agedashi tofu (v) with fresh spring onions and a soy and sesame dressing	8.50
Tofu kare (v) with a katsu curry sauce	8.50





Sushi bar

Maki

Inside out rolls

Dragon roll 13.50

Crunchy prawn tempura, cucumber, avocado, Japanese mayo and tobiko

Chicken teriyaki 13.50

Grilled chicken teriyaki, avocado, cucumber, spring onions, crispy onions and homemade wasabi mayo

Spider 14.95

Whole tempura soft-shell crab, avocado, cucumber and tobiko

Torched salmon teriyaki 14.50

Blow-torched salmon, avocado, cucumber, crab stick, topped with a teriyaki drizzle, chives and tobiko

Firecracker (spicy!) 14.50

Spicy salmon, avocado, chives, sriracha sauce and chilli flakes

Tuna kamikaze (spicy!) 14.50

Spicy tuna, cucumber, crab stick, chives, chilli and tobiko

Salmon avocado 14.50

Salmon, avocado, cucumber, crab stick, tobiko and homemade wasabi mayo

Rainbow 14.50

Prawn, salmon, tuna, hamachi, avocado, crab stick, cucumber and tobiko

Duck & plum 14.50

Grilled duck, cucumber, spring onions and a plum sauce

Unagi 14.95

Grilled teriyaki eel, cucumber, crab stick, sesame and spring onions

Green field (v) 13.50

Shiitake mushrooms, avocado, wakame seaweed, spring onions and crispy onions

Summer lovin' (v) 13.50

Avocado, mango, cucumber, spring onions and crispy onions





Nigiri & sashimi

	NIGIRI 2 pieces	SASHIMI 5 pieces
Salmon	5.50	10.95
Tuna	5.95	11.50
Sea bass	5.50	10.95
Hamachi Japanese yellowtail	5.95	11.50
Sake yuzu Seared salmon with yuzu lemon and sesame		11.50
Prawn	5.50	
Inari tofu (v)	5.30	
Avocado (v) with seaweed and a sesame dressing	5.30	

Yakitori 1 nigiri special <i>Serves 2</i> 10 pieces: 2 salmon, 2 tuna, 2 hamachi, 2 prawn and 2 Inari tofu	24.95
Yakitori 1 sashimi salad <i>Serves 1</i> 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	20.95
Yakitori 1 sashimi special <i>Serves 2</i> 15 pieces: salmon, tuna, hamachi	29.95





Rice paper rolls

Light, refreshing rolls with fresh crunchy vegetables.

Crispy sweet chilli chicken with lettuce, radish, cucumber and a sweet chilli sauce	11.95
Prawn tempura with spinach, cucumber, radish, avocado and a sesame sauce	11.95
Duck & plum with cucumber, lettuce, spring onions and a plum sauce	11.95
Redemption (v) Avocado, shiitake mushrooms, lettuce, sunflower seeds, sweet potato, goji berries and wakame seaweed with a sesame sauce	10.95
Veggie frutti (v) Avocado, mango, goji berries, spinach and cucumber with a sesame sauce	10.95

Hosomaki

8 small, bite-sized rolls

Salmon	7.50
Tuna	7.95
Crab stick	5.95
Avocado (v)	5.95
Cucumber (v)	5.95





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

15.50

Beef fillet

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

17.95

Tiger prawns

Grilled tiger prawns with a sesame dressing

16.50

Salmon teriyaki

Grilled salmon fillet with a teriyaki drizzle

17.95

Duck

Grilled duck with a plum sauce drizzle

16.50

Shiitake & tofu (v)

Shiitake mushrooms, tempura tofu and wakame seaweed

14.95





Curries

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

Chicken katsu

15.50

Chicken breast dipped in panko crumbs, served with sticky rice, tempura sweet potato and fresh green salad leaves

Beef kare raisu

17.95

Teppanyaki grilled prime beef fillet, served with sticky rice, sweet potato, snow peas and fresh green salad leaves

Vegetable kare (v)

14.95

Shiitake mushrooms, aubergine, peppers, snow peas and sweet potato, served with sticky rice

Ramen

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

Chicken karaage

15.50

Japanese fried chicken

Beef fillet

17.95

Marinated with soy, mirin and sake

Duck

16.50

Marinated with mirin and sake

Seafood combo

17.95

Grilled tiger prawns and sashimi grade salmon

Veggie combo (v)

14.95

Shiitake mushrooms, aubergine, spring onions and crispy onions in a vegetarian miso broth



Wine

White

	Glass (175ml)	Bottle
Chardonnay Les Foncanelles - Pays D’oc, France <i>Dry, Light, Creamy</i>	7.50	23.50
Sauvignon Blanc Saint Marc - Pays D’oc, France <i>Dry, Fresh, Citrusy</i>	7.50	23.50
Pinot Grigio Villa Molino - Delle Venezie, Italy <i>Fruity, Fresh, Crisp</i>		24.50
Chenin Blanc Oude Kaap - Western Cape, South Africa <i>Dry, Light, Tropical</i>		24.50

Rosé

Rosé Les Foncanelles Cinsault - Pays D’oc, France <i>Dry, Crisp, Refreshing</i>	7.50	23.50
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Red

Merlot Saint Marc - Pays D’oc, France <i>Intense, Fruity, Smooth</i>	7.50	23.50
Cabernet Sauvignon Les Foncanelles - Pays D’oc, France <i>Bold, Silky, Aromatic</i>	7.50	23.50
Pinot Noir Lunaka - Aconcagua, Chile <i>Light, Fruity, Smooth</i>		24.50
Tempranillo Rivarey - Rioja, Spain <i>Fruity, Spicy, Smooth</i>		26.50



Sparkling

	Bottle
Prosecco Borgo Del Col Alto Brut - Veneto, Italy <i>Fruity, Light, Fresh</i>	32.95
Champagne Laurent Perrier La Cuvée Brut - Champagne, France <i>Creamy, Fresh, Balanced</i>	79.50

Sake & Plum Wine

	Glass	Bottle
Sake 150ml Sho Chiku Bai Gokai, Japan <i>Dry, Light, Balanced</i> <i>Served Warm</i>		8.95
Sake 300ml Sho Chiku Bai Junmai, Japan <i>Smooth, Nutty, Refreshing</i> <i>Served Chilled</i>		14.95
Sake 300ml Homare Aladdin Yuzu Sake, Japan <i>Citrusy, Slightly Sweet, Refreshing</i> <i>Served Chilled</i>		16.95
Sake 300ml Kizakura Piano Junmai Sparkling Sake, Japan <i>Sweet, Fruity, Refreshing</i> <i>Served Chilled</i>		16.95
Sake 720ml Hakushika Ginjo Nama Chozo, Japan Premium Sake <i>Fresh, Crisp, Refreshing</i> <i>Served Chilled</i>		39.50
Plum Wine 175ml 750ml Takara Umeshu, Japan <i>Rich, Sweet, Aromatic</i>	8.95	36.50



Beer

Asahi 330ml <i>Super Dry, Crisp, Refreshing</i>	5.50
Sapporo 330ml <i>Smooth, Hoppy, Malty</i>	5.50
Kirin Ichiban 330ml <i>Rich, Balanced, Bittersweet</i>	5.95
Peroni 330ml <i>Light, Crisp, Clean</i>	5.50



Spirits

	25ml
Hendricks Gin	5.50
Roku Japanese Gin	6.95
Ketel One Vodka	5.50
Belvedere Vodka	6.95
Appleton Estate White Rum	5.50
Kraken Spiced Rum	5.50
Gentleman Jack Whisky	6.95
The Yamazaki Single Malt Japanese Whisky	10.50
Hibiki Harmony Japanese Whisky	10.50
Martell Blue Swift Cognac	9.50
Courvoisier XO Cognac	11.50
Add a Fever Tree mixer! Tonic Water (Regular or Light), Soda Water, Cola, Lemonade, Ginger Beer	3.50



Soft drinks

Yuzu Mitsu Refreshing yuzu lemon and honey	4.50
Mineral Water 330ml 750ml Still or sparkling	3.50 5.50
Coke 330ml	3.50
Diet Coke 330ml	3.50
Sprite 330ml	3.50

Tea & coffee

Organic Matcha Green Tea	3.50
Espresso	3.50
Americano	4.50
Cappuccino	4.50
Latte	4.50



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



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www.yakitori1.co.uk