

## SOUP<sup>+</sup>

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**Miso soup**  
Soybean paste soup

£3.5

**Seafood soup**  
Dashi broth, prawn, salmon, and scallop

£6.5

## A LA CARTE<sup>+</sup>

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**Edamame**  
Steamed soybeans with touch of sea salt

£5.2

**King oyster mushroom yaki**  
Grilled king oyster mushroom with house miso sauce

£8.5

**Spicy edamame**  
Steamed soybeans with sweet and spicy sauce

£5.8

**Agedashi tofu**  
Deep fried tofu in tensuyu

£6.5

**Kimchi**  
Salted and fermented Korean spicy cabbage

£5.0

**Nasu dengaku**  
Grilled aubergine with sweet miso paste

£9.0

**Pickle Moriawase**  
Assorted Japanese pickles

£5.0

**Nasu dengaku with scallop**  
Grilled aubergine & scallop with house miso paste

£15.0

**Yasai salad**  
Mixed vegetable with sweet miso sauce & shallot flakes

£7.5

**Soft shell crab**  
Deep fried soft shell crab with ponzu dressing

£12.5

**Kaiso salad**  
Mixed seaweed salad in vinegar dressing

£8.5

**Tori kara age**  
Japanese style deep fried chicken with ponzu dressing

£9.0

**Sunomono salad**  
Seaweed cucumber salad in vinegar dressing

£7.5

**Korean style fried chicken**  
Korean style spicy Yangnyeom chicken

£11.5

**Horenso Gomaee**  
Steamed spinach with goma sauce

£6.5

**Nama kaki 4pcs (seasonal)**  
Fresh oyster with ponze dressing

£12.0

**Broccoli yaki**  
Grilled broccoli with goma sauce

£7.5

**Takoyaki**  
Crunchy fried octopus balls with teriyaki & mayo and dried bonito flakes

£7.5

**Asparagus yaki**  
Grilled asparagus with goma sauce

£9.5

All prices are inclusive of VAT.

Allergen information : Food may contain trace of nuts, dairy or shellfish.

## KUSHI YAKI<sup>+</sup>

Spicy or terriyaki sauce (2pcs)

<b>Shiitake mushroom</b>	£6.0	<b>Scallop</b>	£11.0
<b>Chicken &amp; spring onion</b>	£7.0	<b>Prawn</b>	£9.0
<b>Salmon</b>	£7.0	<b>Cuttlefish</b>	£7.0

## GYOZA<sup>+</sup>

**Chicken** £8.5  
*Chicken & vegetable dumpling*

**Yasai** £7.5  
*Vegetable dumpling*

## TEMPURA<sup>+</sup>

**Prawn tempura** £17.5  
*5psc king prawn tempura*

**Shirimp tempura** £19.5  
*5psc big shirimp tempura*

**Vegetable tempura** £14.5  
*Seasonal selected vegetable*

**Hoshi mixed tempura** £19.5  
*3psc king prawn tempura & vegetables*

## TARTAR<sup>+</sup>

**Toro** £17.5  
*Fatty tuna black tobiko shallot wasabi ponzu  
sesame oil*

**Tuna** £13.5  
*Tuna avocado in wasabi ponzu*

**Salmon** £10.5  
*Salmon spring onion in ponzu*

**Wagyu** £17.5  
*Wagyu pear sesame oil sauce*

## TATAKI<sup>+</sup>

**Salmon** £10.5  
*Thinly sliced salmon in yuzu & sesame oil*

**Suzuki** £12.5  
*Thinly sliced seabass in yuzu & sesame oil*

**Maguro** £15.5  
*Seared tuna with sweet miso sauce*

**Beef** £16.5  
*Seared beef sirloin with sweet soy sauce*

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## SASHIMI<sup>+</sup> (3pcs)

<b>Sake</b>	Salmon	£7.0
<b>Maguro</b>	Tuna	£8.0
<b>Suzuki</b>	Seabass	£7.0
<b>Tai</b>	Seabream	£7.0
<b>Hamachi</b>	Yellow tail	£12.5
<b>Toro</b>	Fatty tuna	£15.0
<b>Hotate</b>	Scallop	£8.5

**Ika tobiko AE** £11.5  
*Mixed sliced cuttle fish with flying fish roe*

**Hotate tobiko AE** £13.5  
*Mixed sliced scallop with flying fish roe*

**Sashimi moriawase** £23.0  
*Chef's selection 3 kinds of fresh sashimi*

**Jo sashimi moriawase** £42.0  
*Chef's selection 5 kinds of fresh sashimi*

**Hoshi omakase sashimi** £75.0  
*Chef's selection 7 kinds of fresh sashimi*

## NIGIRI SUSHI<sup>+</sup> (2pcs)

<b>Sake</b>	Salmon	£6.0	<b>Tako</b>	Boiled octopus	£5.0
<b>Maguro</b>	Tuna	£7.0	<b>Inari</b>	Seasoned fried tofu pouch	£5.0
<b>Suzuki</b>	Seabass	£6.0	<b>Tamago</b>	Egg omelet	£5.0
<b>Tai</b>	Seabream	£6.0	<b>Unagi</b>	Grilled eel	£8.0
<b>Hamachi</b>	Yellow tail	£10.5	<b>Aburi salmon</b>	Slightly seared salmon	£7.0
<b>Toro</b>	Fatty tuna	£13.5	<b>Aburi salmon toro</b>	Slightly seared fatty salmon	£8.5
<b>Hotate</b>	Scallop	£7.5	<b>Aburi tuna</b>	Slightly seared tuna	£9.0
<b>Ika</b>	Cuttle fish	£5.0	<b>Aburi hotate</b>	Slightly seared scallop	£9.5
<b>Mushi ebi</b>	Boiled prawn	£6.0	<b>Aburi toro</b>	Slightly seared fatty tuna	£13.0

**Aburi sushi moriawase**  
*5pcs slightly seared nigiri sushi*  
**£21.0**

**Sushi moriawase**  
*Chef's selection 7pcs assorted nigiri*  
**£21.5**

**Jo sushi moriawase**  
*Chef's selection 12pcs assorted nigiri*  
**£35.0**

# GUNKAN<sup>+</sup>

Battleship shaped roll (2pcs)

**Uni** £17.0  
*Sea urchin*

**Ikura** £10.0  
*Salmon roe*

# HOSOMAKI<sup>+</sup>

Thin roll (6pcs)

**Sake** salmon £6.5

**Tekka** tuna £8.0

**Negi toro** fatty tuna & spring onion £11.0

**Kappa** cucumber £6.0

**Avocado** £6.0

**Kimchi** £6.5

# URAMAKI<sup>+</sup>

Inside out thin roll (6pcs)

**California** £7.5

**Eel & cucumber** £11.5

**Salmon & avocado** £8.0

**Tuna & avocado** £9.0

**Spicy salmon & spring onion** £8.5

**Spicy tuna & spring onion** £10.5

# HOSHI'S SPECIAL ROLL<sup>+</sup>

Our maki may contain mayo

**Rainbow** £18.5  
*Prawn, cucumber, yellow radish roll with seabass, salmon, avocado, tuna, teriyaki sauce flying fish roe on top*

**Crunch** £15.5  
*Prawn tempura & avocado roll lemon mayo sauce*

**Dragon** £19.5  
*Prawn & avocado, cucumber roll covered with grilled eel, teriyaki sauce*

**Hoshi** £19.5  
*Deep fried soft shell crab, cucumber, yellow radish roll covered avocado. teriyaki sauce flying fish roe on top*

**King's (oven baked roll)** £18.5  
*Prawn tempura & avocado roll covered salmon white mayo sauce*

**Queen's (oven baked roll)** £18.5  
*Prawn tempura & avocado roll covered salmon white chilly mayo sauce*

**Village** £20.0  
*Marinated black cod & avocado, salad, cucumber roll with su-miso sauce*

# GRILLED<sup>+</sup>

**Sake shioyaki** £15.5  
*Grilled salmon with sea salt & lemon*

**Seabass foil yaki** £19.5  
*Foiled salted seabass and vegetables*

**Sake kama** £15.5  
*Grilled salmon collar with sea salt & lemon*

**Hamachi kama** £22.5  
*Grilled yellow tail collar with sea salt & lemon*

**Black cod** £29.9  
*Grilled black cod marinated in su-miso*

## TERIYAKI<sup>+</sup>

<b>Gyu</b>	<i>grilled beef</i>	<b>£19.5</b>
<b>Tori</b>	<i>grilled chicken</i>	<b>£15.5</b>
<b>Sake</b>	<i>grilled salmon</i>	<b>£15.5</b>
<b>Tofu</b>	<i>grilled bean curd</i>	<b>£14.5</b>
<b>Wagyu</b>	<i>grilled Wagyu</i>	<b>£26.5</b>

## YAKI UDON<sup>+</sup>

<b>Vegetable</b>		<b>£14.0</b>
	<i>Mushrooms, asparagus, broccoli, mixed vegetable</i>	
<b>Chicken</b>		<b>£15.5</b>
	<i>Chicken, mixed vegetable</i>	
<b>Beef</b>		<b>£17.5</b>
	<i>Beef, mixed vegetable</i>	
<b>Seafood</b>		<b>£17.5</b>
	<i>Prawns, scallops, cuttlefish, mixed vegetable</i>	
<b>Plain noodle</b>		<b>£5.0</b>
	<i>Plain boiled noodle</i>	

## RICE & DONBURI<sup>+</sup>

<b>Gohan</b>	<i>steamed rice</i>	<b>£3.0</b>
<b>Sushi rice</b>		<b>£4.0</b>
<b>Tamago Chahan</b>	<i>Egg fried rice</i>	<b>£5.5</b>
<b>Yaki onigiri</b>		<b>£3.5</b>
	<i>Sweet seasoned triangle shape grilled rice</i>	
<b>Unadon</b>		<b>£17.5</b>
	<i>Grilled eel marinated in sweet teriyaki sauce on rice</i>	
<b>Hyo dup bap</b>		<b>£15.5</b>
	<i>Chef's selection of fresh raw fish &amp; salad on rice</i>	
<b>Hoshi don</b>		<b>£28.5</b>
	<i>Chirasi sushi where variety of fresh sashimi, fish roe, seafood is put on sushi rice</i>	

## KATSU<sup>+</sup>

<b>Ton katsu</b>	<i>pork cutlet</i>	<b>£14.5</b>
<b>Tori katsu</b>	<i>chicken cutlet</i>	<b>£14.5</b>
<b>Supplement</b>	<i>Home made Japanese curry sauce</i>	<b>£3.5</b>

## NOODLE IN SOUP<sup>+</sup>

<b>Kake udon</b>		<b>£15.0</b>
	<i>Seaweed, bean curd, vegetable &amp; fishcake</i>	
<b>Kimchi udon</b>		<b>£14.0</b>
	<i>Kimchi</i>	
<b>Tempura</b>		<b>£16.0</b>
	<i>Prawn &amp; vegetable tempura</i>	
<b>Nabeyaki Udon</b>		<b>£19.5</b>
	<i>Prawn tempura, spinach, fishcake, crab stick, egg in hot pot</i>	

## HOT BROTH<sup>+</sup>

<b>Altang</b>		<b>£15.5</b>
	<i>Spicy white fish roe and vegetables broth with rice</i>	
<b>Daegu maeuntang</b>		<b>£15.5</b>
	<i>Spicy cod and vegetables broth with rice</i>	
<b>Daegu giri</b>		<b>£15.5</b>
	<i>Clear cod and vegetables broth with rice and ponzu sauce</i>	

ほし<sup>+</sup>  
HOSHI

# DRINKS

## SOFT DRINK<sup>+</sup>

Still /Sparkling Water	750ml	£4.5	Pineapple Juice	£3.2
Coke / Diet Coke		£3.0	Apple Juice	£3.2
7up		£3.0	Mango Juice	£3.2
Appletiser		£4.5	Tonic Water	£3.0
Orange Juice		£3.2	Soda Water	£3.0

## TEA<sup>+</sup>

Hot Green Tea	cup / pot	£3.0 / £5.0	Jasmin Tea	£3.0
Genmai Tea		£3.0	Cold Green Tea	£3.5
Fresh Mint Tea		£3.0	Citrus & Honey Tea	£4.0

## BEER<sup>+</sup>

Asahi		£5.0
Sapporo		£5.0
Kirin		£5.0
Draft Asahi	half / 1 pint	£3.5 / 6.5

## SPIRITS<sup>+</sup>

Gin	25ml / 50ml	£6.0 / £8.5
Vodka		£6.0 / £8.5
Gin & Mixer		£7.5 / £9.5
Vodka & Mixer		£7.5 / £9.5

## KIDS DRINK<sup>+</sup>

Kimura Ramune	200ml	£3.0
<i>Original / Lychee / Lemon</i>		

# DRINKS

## SAKE<sup>+</sup>

**Cold Sake** Oseki Dry 180ml **£7.0**

**Hot Sake** Onikoroshi 180ml **£7.0**

**Hire Sake** 180ml **£10.0**  
Warm sake with grilled blowfish fin Pot **£19.0**

**Gokugetsu** Junmai Dai Ginjo 16.2% 720ml **£80.0**  
**Yamagata**  
High fragrance, fresh as the first taste and layer of  
fruity will come after. Medium dry and long finish.

**Hakkaisan** Junmai Ginjo 16% 720ml **£62.0**  
**Niigata**  
A touch dry premium sake with tremendous balance  
and a crisp refreshing finish.

**Tamano Hikari** Dai Ginjo 16.2% 500ml **£39.0**  
**Kyoto**  
Rich & dry sake using 'Bizen Omachi' sake rice, with  
natural acidic flavour.

**Karatanba** Honjozo 15.4% 720ml **£30.0**  
**Hyogo**  
Light & smooth, sharp dry taste and refined clearness.

## SHOCHU<sup>+</sup>

Enjoyed mixed with hot water, straight or in the rocks

**Kannoko Mugi** 25% 50ml / 720ml **£6.0 / £50.0**  
**Kagoshima**

A rich warm, woody shochu with plenty of flavour to  
spare, aged in oak barrels for 3years before bottling.

**Korean Soju** 20% 375ml **£15.0**  
Korean number one selling spirit, made from bamboo  
and filtered four times with charcoals leaving only  
smooth taste.

**Korean Soju Flavour** 20% 375ml **£15.0**  
Citron / Peach / Apple / Strawberry / Grape / Yogurt /  
Blueberry / Applemango

## PLUM WINE<sup>+</sup>

Enjoyed straight or on the rocks

**Ozeki Kanjuku Umeshu** 15% 100ml / 700ml **£7.5 / £53.0**  
**Hyogo**  
Japanese plum wine

## WHISKY<sup>+</sup>

**Yamazaki** Suntori 43% 25ml **£8.0**  
Japanese whisky

## PREMIUM SAKE<sup>+</sup>

**Asahi Shuzo Dassai 23** 16%

720ml **£150.0**

Lively aroma and clean, honey like sweetness, as well as clean, quick finish and lingering reverberation

**Daishichi Minowamon Junmai Daiginjo** 15.3%

720ml **£150.0**

Crisp and clear with an underlying rich taste alongside an elegant aroma and mellow, delicate texture

# DESSERT<sup>+</sup>

## ICE CREAM<sup>+</sup>

Green Tea ice cream	£4.0
Vanilla ice cream	£3.5
Black sesame ice cream	£4.0

## PUDDING<sup>+</sup>

<b>Trio Mochi ice cream</b> 3pcs	£7.0
<i>Traditional Japanese rice cake with filling of ice cream</i>	
<b>Mochi ice cream</b> 2pcs	£4.0
Green tea / Mango / Pistachio / Salted caramel / Yuzu	
<i>Choose your flavour</i>	
<b>Dorayaki</b>	£7.0
Macha / Sesame / Red bean	
<i>Modern Japanese pancake with castellas wrapped around a filling</i>	

## JAPANESE CAKE<sup>+</sup>

Matcha crepe	£6.5
Strawberry crepe	£6.5

## COFFEE<sup>+</sup>

Espresso	£3.0
Americano	£3.0
Cappuccino	£3.5
Latte	£3.5