THF MUDDIFR

WELCOME

Our menu is carefully designed with a variety of Pan-Asian delights from small plates to classic mains and hand rolled sushi that will take you on a culinary journey.

YOUR CHOICE

How you explore our menu is up to you, choose a selection of small plates or go down the more traditional root of a starter and main.

Our small plates are designed to be shared or if you have your favourites keep them to yourself!

Typically, guests enjoy 2 - 3 dishes each, for a table of two we recommend 5 - 6 small plates and a side to get the full experience.

SUSHI

Turn the page for mouth-watering sushi which is prepared to order and will not only deliver a flavour explosion in the mouth but also a feast for the eyes.

Order as a starter or to accompany a mix of small plates or go all out with a sushi selection to satisfy your hunger.

SHARING PLATTER

For large groups or those who can't decide, our sushi platters and dim sum platter offer the perfect solution to experience a variety of flavours and will make a dazzling centrepiece for any occasion.

FOOD ALLERGY NOTICE

If you have a food allergy or a special dietary requirement please inform our staff before you place your order.

(V) Vegetarian 🙆 Vegan

SMALL PLATES

Miso Soup (V) 📣 ~ £6.00

Japanese broth enriched with miso paste, tofu, spring onions and wakame seaweed.

Crispy Chilli Squid 2 ~ £8.95

Crispy coated squid, garnished with shichimi powder and spring onion, served with Thai dipping sauce.

Duck Spring Rolls ~ £8.50

Spring rolls filled with aromatic duck and vegetables, served with hoisin sauce.

Vegetable Spring Rolls (V) ~ £7.95

Spring rolls filled with mixed vegetables, served with a sweet chilli sauce.

Adobo Crispy Pork £10.50 Chef Recommendation

Crispy pork belly enriched with Adobo sauce with carrot and spring onion, served on a bamboo leaf.

Mapo Tofu (V) (1) ~ £8.50

Tofu braised in a rich spicy and savoury sauce with chilli, spring onions, green beans, and Chinese cabbage.

Takoyaki £9.50 Chef Recommendation

Deep fried Octopus filled balls with Tonkatsu sauce with bonito flakes, pickled ginger, and Japanese mayo.

Chicken Katsu ~ £8.50

Panko breaded deep fried chicken breast, served with traditional Japanese curry sauce.

Prawn Ha Kauw (4pc) ~ £8.95

Delicate steamed prawn dumplings, served with soy and chilli dipping sauce.

Pork Char Siu Bun ~ £9.50

Traditional Chinese steamed BBQ pork buns topped with sesame seeds.

Crab & Pork Soup Dumplings ~ £8.95 Chef Recommendation

Traditional steamed dumplings filled with crab and pork in a rich Chinese broth, topped with sesame seeds.

Gyoza (6pc) ~ £8.75

Steamed or fried gyoza, served with Asian dipping sauce. Choice of Chicken, Duck, or Vegetarian.

Chicken Karaage Bao (2pc) ~ £12.50 **Chef Recommendation**

Japanese inspired fluffy bao buns filled with crispy fried chicken, Japanese mayo, shichimi powder with a lime.

Pork Bulgogi Bao (2pc) ~ £11.75

Korean inspired fluffy bao buns stuffed with tender sticky pork belly, with mixed leaf and pickled veg.

Crispy Duck Bao (2pc) ~ £12.95

Chinese inspired fluffy boa buns stuffed with crispy duck, hoisin sauce, accompanied by cucumber & spring onion.

Steamed Black Bean Ribs ~ £8.00

Classic dim sum Chinese steamed spare ribs, with garlic black bean and sesame oil.

Japanese Prawn Tempura £10.50 *

Light and airy tempura battered prawns, served with Thai dipping sauce or wasabi mayo.

Vegetable Tempura (V) 📣 ~ £8.50

A colourful assortment of tempura vegetables, served with Thai dipping sauce.

Chicken Yakitori ~ £9.50

Skewered Robota grilled chicken breast glazed in a sticky savoury, sweet and smoky marinade.

Coriander Beef Skewers ~ £14.95 * **Chef Recommendation**

Skewered succulent beef fillet marinated with a blend of coriander and sesame oil.

Teriyaki Salmon ~ £10.50 *

Salmon marinated with traditional teriyaki sauce.

Bulgogi Pork Belly 🌙 ~ £9.50

Korean dish of Robota grilled sliced pork belly made with a homemade Bulgogi sauce.

Vegan Bulgogi Pork Belly (V) 🕘 🌙 ~ £8.75

Korean dish of Robota grilled plant-based meat alternative made with a homemade Bulgogi sauce.

Thai Red Curry

Tofu 🍛 Chicken Prawn

steamed rice.

Chicken Katsu Curry ~ £17.95

Chicken breast coated in panko, with Japanese curry sauce, served with steamed rice and pickles.

Teriyaki Salmon ~ £19.95

Salmon marinated in a traditional Teriyaki sauce with a smoky and sweet flavour, served with steamed rice and vegetables.

SIDES

Adobo Pork Fried Rice ~ £6.50

Fried rice mixed with chopped sticky Adobo pork and vegetables.

Vermicelli Noodles (V) ~ £5.50

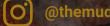
Thin rice noodles stir-fried with a blend of Asian vegetables.

Stir-Fried Greens (V) 🚳 ~ £7.45

Steamed Edamame (V) 💷 🌶 ~ £5.50 Steamed edamame with chilli salt.

Kimchi 🧷 ~ £4.95 Traditional Korean side dish of fermented cabbage & radishes, with a spicy and chilli paste.

Steamed Rice (V) ~ £5.00 Fried Rice (V) \sim £5.50



LARGE PLATES

- ~ £17.95 ~ £18.95

Fragrant Red Thai curry with mixed peppers, green beans and spring onion, served with

Adobo Crispy Pork ~ £18.50

Crispy pork belly glazed with a sticky adobo sauce, served with fried rice and greens.

Fresh greens stir-fried with garlic and soy sauce.

Asian Slaw (V) ~ £4.95

SUSHI MENU

URAMAKI	4 PCS / 8 PCS
California	£9.50/£15.75
Crab, avocado, cucumber and tamago topped with tobiko.	
Sleeping Volcano 🌛	£10.00/£16.25
Spicy salmon, spring onion, sesame seeds and chilli sauce - tempura style.	
Active Volcano 🌛	£10.00/£16.25
Spicy tuna, spring onion, sesame seeds and chilli sauce - tempura style.	
Prawn and Avocado	£9.70/£15.95
Prawn tempura, avocado and sweet chilli mayo topped with tobiko.	
Diamond Jubilee	£10.25 / £16.50
Crab, avocado, cucumber and tamago topped with salmon.	
Crispy Duck Roll	£9.00/£15.25
Crispy duck ,cucumber, spring onion, hoisin, chives.	
Dynamite Roll 🌛	£10.25 / 16.50
Prawn tempura, crispy shallots, spicy salmon, avocado, chives.	
Spicy Tuna and Avocado 🌙	£10.00 / £16.25
Spicy tuna, avocado, spicy sauce topped with sliced tuna.	
Chicken Katsu Roll	£8.75 / £16.25
Chicken katsu, shichimi powder, spicy mayo.	
Yasai (V)	£8.00/£13.00
Cucumber, avocado, asparagus, inari, sesame seeds.	

SASHIMI - 3 PIECES

Salmon Sashimi	£8.50
Tuna Sashimi	£8.50



MAKI - 6 PIECES

Salmon	£8.00
Tuna	£8.00
Spicy Salmon 🌛	£8.00
Spicy Tuna 🌙	£7.25
Tamago (V) 🍛	£6.00
Cucumber (V) 🥝	£6.00
Avocado(V) 🤐	£6.25
Asparagus (V) 🥝	£6.25



NIGIRI - 2 PIECES

Salmon	£7.50
Tuna	£7.50
Avocado (V) 🍛	£6.00
Inari (V) 🔬	£5.75



EXPERIENCE HAND-ROLLED SUSHI

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Enjoy sushi at The Muddler, hand-rolled to order with precision. Each roll is a fresh, made-to-order celebration of flavour, ready to share and savour.

PLATTERS

DIM SUM PLATTER

3pcs	Chie
3pcs	Cral
3pcs	Duc
3pcs	Veg
3pcs	Рга
3pcs	Duc
3pcs	Veg
(Gyoza	can be

4pcs	Yas
2pcs	Inai
2pcs	Avc
4pcs	Cuc
4pcs	Asp
4pcs	Avo

ŝ	3pcs	Salr
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	4pcs	Cris
	6pcs	Cuc
	2pcs	Salı
	2pcs	Tun

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VEGETARIAN SUSHI PLATTER (V) £32.00

sai Uramaki ri Nigiri ocado Nigiri cumber Maki paragus Maki ocado Maki

CHEF'S CHOICE PLATTER

mon Sashimi na Sashimi icken Katsu Roll namite Roll spy Duck Rolls cumber Maki mon Nigiri na Nigiri

(V) Vegetarian 🕢 Vegan



£54.00

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