NE1 Restaurant Week offers: 3 small plates & a side for £25 **OR** 2 sushi plates for £15

SMALL PLATES 3 SMALL PLATES & A SIDE FOR £25

Spicy Salmon Tartare 👌 🡌

Spicy Salmon with wasabi avocado, garnished with crispy shallots, spring onions, shichimi powder and ponzo sauce.

Chicken Katsu

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

Crispy Chilli Squid)

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

Duck Spring Rolls

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

Vegetable Spring Rolls (V)

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

Bulgogi Pork Belly Korean dish of robata grilled sliced pork belly made with a homemade bulgogi sauce.

Kkhanpoong (V) ᢦ

Vietnamese inspired dish with crispy fried tofu in a rich soy, garlic and mushroom sauce with beansprouts, spring onions, garnished with lime, shichimi powder and ponzo sauce.

Mapo Tofu (V) ())) Traditional Chinese dish of braised tofu in a rich, spicy and savoury sauce with chilli, spring onions, green beans and Chinese cabbage.

Gyoza (6pc)

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

Prawn Ha Kauw (4pc)

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

Japanese Prawn Tempura

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

Vegetable Tempura (V) A colourful assortment of tempura vegetables, served with Thai dipping sauce.

Chicken Yakitori

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

Pork Char Siu Bun

Traditional Chinese steamed BBQ pork buns topped with sesame seeds.

Teriyaki Salmon Salmon marinated with traditional teriyaki sauce.

Crab & Pork Soup Dumplings

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

Adobo Crispy Pork

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

Vegetable Yakitori (V) 🥑

Skewered robata grilled vegetables glazed in a sticky, savoury, sweet and smoky marinade.

FOOD ALLERGY NOTICE

Dishes may contain Allergens. If you have a food allergy or a special dietary requirement please inform a member of staff before you place your order. (V) Vegetarian 🕢 Vegan

SIDE DISHES

Kimchi b Korean salted and pickled cabbage in red chillies and garlic.

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

Asian Slaw (V) House Asian inspired slaw.

Steamed Rice (V)

Fried Rice (V)

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SUSHI 2 x 4PCS URAMAKI SUSHI PLATES FOR £15

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California

Crab, avocado, cucumber and tamago topped with tobiko.

Sleeping Volcano)) Spicy salmon, spring onion, sesame seeds and chilli sauce tempura style.

Active Volcano Spicy tuna, spring onion, sesame seeds and chilli sauce - tempura style.

Prawn and Avocado Prawn tempura, avocado and sweet chilli mayo topped with tobiko.

Diamond Jubilee Crab, avocado, cucumber and tamago topped with salmon.

Crispy Duck Roll Crispy duck, cucumber, spring onion, hoisin, chives.

Dynamite Roll) Prawn tempura, crispy shallots, spicy salmon, avocado, chives.

Spicy Tuna and Avocado *Spicy Tuna, avocado, spicy sauce topped with sliced tuna.*

Chicken Katsu Roll Chicken katsu, shichimi powder, spicy mayo.

Yasai (V) 🕢 Cucumber, avocado, asparagus, inari, sesame seeds.



THE MUDDLER

Share your Muddler Moments with us using the hashtag #muddlermoments

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