



YAKITORI HOUSE

AWARD-WINNING ASIAN FUSION

ARTA Asian Fusion Restaurant of the Year 2024 & 2025

Spice Awards 2026: Best Japanese Restaurant | Highly Recommended, Best Dining Experience

Christmas Menu

Adults £74.50 | Under 12's £34.50

Sittings: 12:30-14:30 | 15:00-18:00 | 18:30-21:30

Starters

Nibbles: Prawn Crackers served with sweet chilli dip

Festive Turkey Soup

Kimchi Seafood Soup

Salt & Chilli Christmas Combo Min. two people

Chicken balls, vegetable rolls, chicken wings, spare ribs and a choice of sauce.

Beef Tataki Special

Seared beef fillet, sesame dressing, spring onion and garlic. Served cold.

Gyoza Dumplings Selection

Chicken, vegetable, seafood and duck

Salt & Chilli Tofu (v/gf)

BBQ Spare Ribs / Honey Ribs /

Mandarin Ribs

Tempura

King prawn or sweet potato (v)

Prawn Cocktail (gf)

Salmon California Maki 4 pieces

Tuna Avocado Maki (gf) 4 pieces

Palate Cleanser

Lemon Sorbet (gf) or Lemon Shochu Sour

Mains

All dishes are served with rice (please ask our teams for options), chips, or plain chow mein.

Festive Traditional Turkey

with seasonal vegetables and gravy sauce.

Served with Chips.

Aberdeen Angus Sirloin Steak

with seasonal vegetables. Served with Chips

and a sauce (Choose from:

Black pepper, yakiniku or spicy sauce)

Japanese Teppan Mixed Grill*

Tsukune, negima, beef and prawn

Fillet of Beef sliced*

Black pepper, mandarin or yakiniku sauce

Roast Duck*

Orange or plum sauce

Malaysian Style Satay Skewers*

Choice of meat

Sweet & Sour Hong Kong style (gf)*

Chicken or king prawn

Traditional Curry*

Choice of meat

Salt & Chilli (gf)*

Choice of meat

Teriyaki Vegetables and Tofu (gf)*

Katsu Curry Chicken Roll

Summer Roll *Chicken or king prawn*

Volcano Roll *Chicken or king prawn*

Moriawase Sushi Set (gf) 14 pieces

Please speak to our team about allergies and dietary requirements



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A Festive Finale

Sweet endings & celebratory drinks

Desserts

Cheesecake Classics

Strawberry or New York (gf). Served with Ice Cream.

Sticky Toffee Pudding *with ice cream*

Profiteroles *with chocolate sauce*

Lemon Sorbet (gf)

Ice Cream

• Rum and raisin (seasonal flavour)

• Vanilla

• Chocolate

• Strawberry

To Finish: Tea, coffee or dessert wine

Festive Cocktails

£ 12.90 each

Terry's Chocolate Orange Espresso Martini

Frosted Mistletoe Margarita

Hugo Spritz

Aperol Spritz

Negroni

Prosecco Gin Fizz

White Russian

House Cocktails

Bramble £9.90

Japanese Bombshell £11.90

French Connection £9.90

Disaronno Sourz £9.90

Matcha Highball £9.90

Blue Lagoon £9.90

Lychee Martini £10.90

Espresso Martini £10.90

Melon Appletini £10.90

Lychee Berry Smash £10.90

Hawaiian Spritz £10.90

Blush Spritzer £9.90

A 12.5% service charge will be added on Christmas Day.