



故郷

'Furusato is another word for one's hometown, but it's not simply about the place where you're from, but the place your heart longs for.'

Starters

Furikake Crispy Squid (GF)

Miso Ranch Dip

7.75

Creamy Garlic & Dashi Button Mushrooms

Dashi & White Wine Cream Sauce, Chives, Parmesan Crumb, Flat Bread

7.75

Crispy Fried Ham Hock (GF)

Pineapple Atchar, Chilli Caramel Vinegar

7.95

Tempura Soft Shell Crab (SF)

Iceberg Lettuce, Pickled Ginger, Confit Garlic - Dashi & Lemon Mayonnaise

8.75

Crispy Hoi Sin Duck Bao

Fresh Cucumber, Spring Onion

7.50

Thai Beef Salad (GF)(SF)

Chargrilled Medium Rare Rump Steak, Cherry Tomatoes, Mango, Chilli Jam & Lime Dressing

10.25

Korean Cauliflower Bites (V)

Gochujang & Siracha Mayo, Sesame, Spring Onion

7.50

Steamed Siu Mai (SF)

Caramelised Chilli, Garlic & Oyster Sauce

7.75

Korean Chicken Wings

Gochujang & Sriracha Mayo, Sesame, Spring Onion

8.50

Chargrilled Scottish Wagyu Beef Slider (SF)

Pickled Cucumber, Sweet Chilli Glaze, Mature Cheddar, Kewpie Mayo

8.75

Prawn Crackers (GF)(SF)

With Sweet Chilli Sauce

3.50

Chicken Breast Skewers

Sriracha & Lemon Hot Honey Glaze, Yoghurt, Coriander, Spring Onion & Lime

8.25

Baby Back Ribs

*Pickled Red Cabbage, Spring Onion, Coriander
Choice of Chilli & Garlic Caramel or Hoi Sin*

7.75

Furusato Pickle Tray (GF)(VG)

Chilli Pickle, Aubergine Pickle, Mango Chutney, Yoghurt, Poppadom's

5.95

Edamame

Maldon Sea Salt (GF) (VG) / Sweet Soy & Chilli (VG)

4.75

Loaded Fries

Duck Loaded Fries

Hoisin Glazed Confit Duck, Pink Onions, Spring Onion, Crispy Wonton Skins

9.95

Salt & Pepper Loaded Fries (GF)(VG)

Roast Onion, Mixed Peppers & Spring Onion

7.95

Katsu Loaded Fries

Panko Chicken, Katsu Curry Sauce, Kewpie Mayo

9.25

Teriyaki Braised Brisket Loaded Fries

8 Hour Slow Braised Beef, Pickled Red Cabbage, Crispy Shallots, Spring Onion, Garlic Yoghurt, Chilli, Coriander

11.50

Mains

Teriyaki Chicken Udon Noodles

Carrot, Green Beans, Spinach, Spring Onion
(Vegan Option Available 15.50)

17.25

Pan Fried Lamb Rump

Crushed New Potatoes, Mint & Kecap Gravy, Spring Onion, Herb Salad

21.50

Crispy Pork Belly Egg Noodles

Chinese Cabbage, Sugar Snaps, Carrot, Chilli and Oyster Sauce, Fried Egg

17.25

Chargrilled Scottish Wagyu Cheese Burger (SF)

Chilli Jam, Mature Cheddar, Iceberg Lettuce, Tomato on a Toasted Brioche Bun & Fries

18.95

Crispy / Pan-Fried Fried Seabass (SF)

Tenderstem Broccoli, Sugar Snaps, Spicy Vietnamese Chilli and Garlic Sauce

18.75

Thai Penang Chicken Curry (GF)

Grilled Chicken Breast, Sweet Potato, Soy Beans, Sugar Snaps
(Vegan Option Available 15.50)

17.95

Pan Fried Salmon Chana Masala

Sweet Potato, Spinach, Coriander, Alpro Yoghurt, Paratha
(Vegan Option Available 15.50)

18.50

Chicken Katsu / Pumpkin Katsu (VG)

Fragrant Long Grain Rice, House Pickled Vegetables

17.25 / 15.50

Baby Back Ribs

Pickled Red Cabbage, Spring Onion, Coriander, Asian Salad, Fragrant Long Grain Rice

Choice of Chilli & Garlic Caramel or Hoi Sin

19.75

Chargrilled Steak

All Steaks are served with Dressed Rocket, Fries, and a Side of Sauce

Miso Butter (GF), Garlic & Coriander Butter (GF), Peppercorn (GF)

8oz Rump Steak **20.50**

12oz Sirloin Steak **24.50**

12oz Ribeye Steak **25.50**

Sides

Sesame & Soy Noodles (VG) **4.50**

Chopped Asian Salad (VG) **4.25**

Truffle & Parmesan Fries (V) **5.95**

Fries **4.00**

Furusato Seasoning (VG) / Maldon Salt (VG)(GF)

Fragrant Long Grain Rice (GF)(VG) **3.00**

Asian Fried Greens **5.50**

Spicy Vietnamese (SF) / Sesame (VG) / Teriyaki (VG)

Roasted Button Mushrooms (GF)(V) **5.50**

Garlic & Coriander Butter

Chilli Plate (VG) **1.50**

Sambal, Fresh Chillies, Chilli Flakes

Sauces **2.50**

Katsu Curry Sauce (VG) / Schezwan Peppercorn Sauce (GF) / Garlic & Coriander Butter (GF) / Miso Butter (GF)

Dipping Sauces **1.00**

Miso Ranch (GF) / Kewpie Mayo(GF) / Gochujang Mayo / Confit Garlic, Dashi & Lemon Mayo / Hoi Sin

Allergen Information (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN (SF) CONTAINS SHELLFISH (N) CONTAINS NUTS

Every dish in Furusato is freshly prepared in a small kitchen that handles allergens, and each dish contains spices that are ground externally. For this reason, we **cannot guarantee** the absence of any allergens in any of our dishes. Customers with life-threatening allergies and intolerances must take this significant risk into consideration before choosing to dine with us. If you have any additional enquiries, please speak to a manager.

