

# GEISHA ASIA

FRONT STREET, BENTON

## ASIAN BITES

<b>CRISPY AROMATIC DUCK</b> Served with pancakes, hoisin sauce, leek & cucumber	18.5
<b>EDAMAME BEANS</b> (V) Salt & chilli	5.5
<b>XL KING PRAWN TOAST</b> Sweet chilli sauce (2 pieces)	11
<b>CHICKEN SATAY SKEWERS</b> Chicken in satay sauce	12
<b>ASIAN PORK RIBS</b> Choice of Honey BBQ or chilli, garlic, salt & pepper	11

<b>BEEF FILLET YAK</b> (V) Medium rare fillet of beef strip served with fiery Malaysian homemade sauce, ikan bilis & crushed peanuts	16
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<b>SALT &amp; CHILLI CHICKEN</b> Crispy chicken with chilli, garlic, salt & pepper	11
<b>SALT &amp; CHILLI SQUID</b> Crispy squid with chilli, garlic, salt & pepper	12
<b>SALT &amp; CHILLI KING PRAWNS</b> Crispy prawns with chilli, garlic, salt & pepper (5 pieces)	13
<b>SALT &amp; CHILLI TOFU</b> (V) Crispy tofu with chilli, garlic, salt & pepper	9
<b>GEISHA WINGS</b> Deep fried buffalo chicken wings. Choice of spicy gochujang sauce or chilli, garlic, salt & pepper (4 pieces)	10
<b>PORK BELLY</b> Hoisin sauce	12
<b>MAMAK SQUID</b> Crispy squid with sweet mamak sauce	13
<b>CHICKEN &amp; LEEK SKEWERS</b> Marinated in miso sauce	12
<b>BUTA IN BLANKETS</b> Cheesy Japanese sausage wrapped in pork belly	13

<b>TOM YUM SOUP</b> 7/8/9 Thai hot & sour soup with mushroom, lemongrass, galangal, kaffir lime & coriander. Choice of vegetables, chicken or seafood	7/8/9
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## BAOS

<b>ROAST DUCK</b> 2 x baos, plum sauce, leek & cucumber	10
<b>CHICKEN KATSU</b> 2 x baos, katsu mayo, lettuce & katsu sauce	10
<b>CRISPY BEEF</b> 2 x baos, szechuan sauce & lettuce	10
<b>TRUFFLE &amp; MUSHROOM</b> (V) 2 x baos, truffle mayo & lettuce	10

## DIM SUM

<b>HAGOW</b> Steamed prawn dumplings (4 pieces)	9
<b>SUMAI</b> Steamed prawn & pork dumplings (4 pieces)	9
<b>GYOZA</b> (V) Deep fried vegetable & mushroom dumplings (5 pieces)	8
<b>DUCK GYOZA</b> Deep fried duck & hoisin sauce dumplings (4 pieces)	9
<b>JUMBO SPRING ROLLS</b> (V) Deep fried vegetable and mushroom rolls (2 pieces)	8

## RAMEN & NOODLE DISHES

<b>CHILLI BEEF RAMEN</b> (V) Robata chilli Sirloin steak in homemade broth with vegetables, seaweed, noodles & Shoyu egg	16.5
<b>MISO GYOZA RAMEN</b> (V) Miso, tofu, vegetable dumplings in homemade broth with vegetables, seaweed, noodles & Shoyu egg	15.5
<b>TOMYUM RAMEN</b> (V) Fresh seafood, chilli, ginger, lemongrass in homemade broth with vegetable, seaweed, noodles & Shoyu egg	17
<b>SINGAPORE VERMICELLI</b> (V) With prawns, char siu pork, vegetable & egg or vegan	15/13
<b>PAD THAI NOODLES</b> (V) Choice of vegetable, chicken, prawn or vegan	13/14/16/14
<b>GEISHA CRISPY NOODLES</b> (V) With prawns, char siu pork & pork belly or vegetarian	18/14
<b>CHOW MEIN</b> (V) Choose from vegetables, chicken, beef or prawn	13/14/15/16

## CURRY & RICE DISHES

*Served with steamed rice, ask your server for available upgrades*

<b>THAI GREEN (V) RED CURRY</b> (V) Choose from vegetables, chicken or seafood	12/14/17
<b>MASSAMAN CURRY</b> Choose from vegetables, chicken or seafood. With sweet potatoes, mixed vegetables and cashew nuts	13/15/18
<b>RENDANG MALAYSIAN CURRY</b> (V) Served with flatbread. Choose from vegetables, chicken, beef or prawn	13/14/15/17
<b>JAPANESE CHICKEN KATSU</b> Breaded chicken breast & Japanese curry sauce with rice	15
<b>GEISHA KFC</b> (V) Korean fried boneless chicken thighs in sticky gochujang sauce with rice	16.5
<b>SPICY SZECHUAN</b> Crispy strips of sirloin beef or chicken meat in szechuan sauce with rice	16.5
<b>THREE MEATS CHARCOAL</b> Selection of ribeye beef, pork belly and char siu pork with Asian BBQ sauce and rice	18.5
<b>XO FRIED RICE</b> Egg fried rice with char siu pork, prawn, duck, Chinese pork sausage & XO sauce	15

Rice upgrades are available at £1.50 extra

## ROBATA GRILL & BURGERS

<b>BLACK MISO SALMON SKEWERS</b> Skin-on salmon fillet marinated in miso sauce, flame grilled and coated in a teriyaki glaze. Served with steamed rice, ask your server for available upgrades	16.5
<b>SIRLOIN BEEF KUSHIYAKI</b> Marinated strips of sirloin beef skewers, flame grilled and coated in a teriyaki glaze. Served with steamed rice, ask your server for available upgrades	16
<b>YANGGOGI LAMB CUTLETS</b> (V) Marinated & flame grilled French trimmed lamb with spicy salsa. Served with steamed rice, ask your server for available upgrades	20.5

<b>JAPANESE WAGYU BURGER</b> A5 Wagyu Beef Pattie, steam seeded bun, cheese, wasabi ketchup, crispy lettuce & spicy mayo with fries	17
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<b>CHICKEN KATSU BURGER</b> Panko breaded crispy chicken breast, steam seeded bun, katsu sauce, Asian slaw, crispy lettuce & spicy mayo with fries	16
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## SIDES

<b>STIR FRY VEGETABLES</b> (V) Seasonal selection of vegetables, with garlic & ginger or oyster sauce (items subject to availability)	8
<b>FRIES</b> (V) Choose from plain fries or upgrade to truffle mayo fries, wasabi fries or salt & chilli fries	4.5/5.5
<b>RICE</b> (V) Choose from egg fried, coconut or sticky rice	4.5
<b>SOFT NOODLES</b> (V) Egg noodles with beansprouts and spring onions	5.5
<b>SAUCES</b> Katsu curry (V), Thai curry (V), Satay, Szechuan (V)	4

## DESSERTS

<b>MOCHI</b> (V) (V) Perfect glutinous balls with an ice cream core. Ask your server for flavour selection	7.5
<b>CHEESECAKE OF THE DAY</b> Ask your server for today's selection	7.5
<b>BLACK PROFITEROL</b> (V) Soft choux pastry filled with cream and coated in chocolate with white chocolate sauce & raspberry flakes	7.5
<b>COCONUT PROFITEROL</b> (V) Soft choux pastry filled with chocolate and coated in cream with coconut puree & flakes	7.5

## SIGNATURE SUSHI

Our Signature Sushi uses the finest ingredients and is freshly prepared by our expert sushi chef. Impeccable presentation and luxurious flavours create a truly exquisite dining experience.

### MAKI

Mat-rolled sushi, filled and topped with delicious fresh ingredients

<b>CRAB MAKI</b> [4 pieces] Soft shell crab, avocado and Japanese mayo filling, topped with tobiko fish roe	11
<b>GEISHA MAKI</b> [4 pieces] Crispy salmon skin, cucumber and creamy cheese filling, topped with seared salmon slice and sesame dressing	9.5
<b>WASABI PRAWN MAKI</b> [4 pieces] Filled with tempura king prawn, cucumber and wasabi sauce, topped with wasabi pea	9.95
<b>GARDEN MAKI</b> [4 pieces] (V) Filled with sweet potato, tofu skin and cucumber, topped with avocado	8.95
<b>SALMON &amp; AVOCADO MAKI</b> Salmon, avocado & Japanese mayo filling, topped with Salmon	9.5
<b>TERIYAKI PRAWN MAKI</b> Deep fried king prawn, cucumber, avocado & Japanese mayo filling, topped with sesame & teriyaki sauce	9.5
<b>TERIYAKI BEEF MAKI</b> Cucumber, avocado, sweet potato & Japanese mayo filling, topped with beef & Teriyaki sauce.	9.5

### HOSOMAKI

Mat-rolled sushi wrapped in nori (seaweed)

<b>SALMON</b> [6 pieces]	6.5
<b>TUNA</b> [6 pieces]	7.5
<b>YELLOW TAIL</b> [6 pieces]	8
<b>STEAMED PRAWN</b> [6 pieces]	7.5
<b>GRILLED BEEF</b> [6 pieces]	7.5
<b>AVOCADO</b> [6 pieces]	6.5
<b>TOFU SKIN</b> [6 pieces]	6.5

### SASHIMI

Fresh slices of fish, served raw

<b>SALMON</b> [6 slices]	8.5
<b>TUNA</b> [6 slices]	9.5
<b>YELLOW TAIL</b> [6 slices]	10.5

### NIGIRI

Hand-moulded bites of sushi rice, topped with a fresh slice of fish or meat

<b>SALMON</b> - Choice of raw or grilled [4 pieces]	7.5
<b>TUNA</b> - Choice of raw or grilled [4 pieces]	8.5
<b>YELLOW TAIL</b> [4 pieces]	9.5
<b>STEAMED PRAWN</b> [4 pieces]	7.5
<b>TERIYAKI BEEF</b> [4 pieces]	8.5
<b>AVOCADO</b> [4 pieces] (V)	6.5
<b>TOFU SKIN</b> [4 pieces] (V)	6.5

### VEGGIE PLATTER (V)

- 4 x Garden Maki,
- 6 x Cucumber Hosomaki,
- 2 x Avocado Nigiri,
- 2 x Tofu Skin Nigiri,
- 2 x Seaweed Nigiri,
- 2 x Strawberry Nigiri

18 PIECES FOR £21.95

### SUSHI PLATTER

- 4 x Geisha Maki,
- 4 x Salmon & Avocado Maki,
- 4 x Salmon Sashimi,
- 4 x Tuna Sashimi,
- 2 x Yellowtail Nigiri,
- 2 x Steamed Prawn Nigiri

20 PIECES FOR £29.50

### NIRU PLATTER

- 4 x Wasabi Prawn Maki,
- 4 x Crab Maki,
- 6 x Steamed Prawn Hosomaki,
- 2 x Grilled Salmon Nigiri,
- 2 x Grilled Tuna Nigiri,
- 2 x Grilled Beef Nigiri

20 PIECES FOR £29.50



SCAN FOR ALLERGY MENU

If you have any allergies, please let us know before ordering.

(V) Vegetarian (VO) Vegetarian Option (VG) Vegan (VGO) Vegan Option