

SALT

STREET FOOD - SUSHI - COCKTAILS

MAKI ROLLS (6pcs)

Small sushi rolls with a filling

VG/GF	1. Avocado	5
VG/GF	2. Cucumber	5
R/GF	3. Salmon	6
R/GF	4. Tuna (yellowtail tuna)	6
GF	5. Prawn	5

COLD SIDES

VG	1. Wakame	wakame kaiso seaweed (pickled carrots - miso dressing - sesame)	6
VG	2. Mixed pickles	(cucumber - mooli radish - red onion - spring onion)	4.5
GF	3. Edamame	Choose your flavour: straight up (sea salt - spring onion) - or - sweet & spicy (shichimi chilli - sweet soy - sesame)	5.5
VG	4. Fresh homemade kimchi	(spicy & salty pickled cabbage - ginger - spring onion - carrot - sesame)	6
VG	5. Miso soup	soybean based soup (spring onion - wakame)	4.5
VG	6. Sushi rice	(steamed seasoned rice - sesame seeds)	4.5

CLASSIC ROLLS (4pcs/8pcs)

	1. California	(surumi - avocado - cucumber - sesame)	8 / 12.5
	2. Chicken katsu	(cucumber - round lettuce - shichimi - tonkatsu sauce)	8 / 13
R	3. Salmon	(salmon - avocado - masago - mayo)	8.5 / 14
	4. Prawn katsu	(crispy prawns - cucumber - avocado - mayo - tonkatsu sauce)	8.5 / 14
	5. Duck	(fried duck - sesame hoi sin - cucumber - spring onion - sesame)	8.5 / 14
	6. Chicken teriyaki	(chicken thigh - teriyaki sauce - cucumber - round lettuce - sesame - spring onion)	8.5 / 14
R/GF	7. Spicy tuna	(fresh chopped yellowtail tuna - cucumber - avocado - spicy mayo - shichimi - sesame)	9 / 15
R/GF	8. Spicy salmon	(fresh chopped salmon - cucumber - avocado - spicy mayo - sesame - shichimi - sesame)	9 / 14
GF	9. Spicy shrimp	(chopped steamed shrimp - avocado - cucumber - spicy sesame mayo)	9 / 15
	10. Katsu curry	(panko chicken - cucumber - round lettuce - sesame - shichimi - spring onion - curry mayo)	8.5 / 13.5
VG	11. Karaage NO-chicken	(homemade crispy soy ginger garlic marinated seitan - cucumber - round lettuce - spicy vegan mayo - sesame)	8.5 / 12.5
VG/GF	12. Spicy vegan futo	(sweet potato - pickled red onion - round lettuce - carrot - sriracha vegan cream cheese - spring onion - sesame)	8 / 11.5
VG	13. Pumpkin katsu	(cucumber - sesame - avocado - tonkatsu sauce)	8 / 11.5

Make your roll a SALT crunch roll for 1.5 (sweet soy - spicy sriracha mayo - crispy onion - *Vegan mayo & GF alt available)

SALT ROLLS (8pcs)

R	1. Rainbow	(katsu prawns - mayo - cucumber - avocado - salmon - tuna - shrimp - wakame)	16
	2. Spider	(tempura soft shell crab - cucumber - avocado - spicy mayo - sesame - spring onion - pickles - masago)	16
R	3. Torched	(katsu prawns - cucumber - avocado - blow torched salmon - masago - mayo - sweet soy)	16.5
R	4. SALT tempura fried	(SALT spicy tuna mix - sriracha mayo - sweet soy - spring onion - pickles - sesame)	16.5
	5. Spicy korean fried chicken & cream cheese	(fried chicken - cucumber - cream cheese - Bang Bang sauce - spring onion - sesame - pickles)	15.5
R	6. Blossom	(katsu prawns - SALT spicy tuna mix - avocado - cucumber - sweet soy - sesame - spring onion)	16.5

SUSHI BOARD

SALT Sushi Board A large 85 piece sushi sharing board, a selection of our favourite rolls, nigiri and maki (for 5+ people) (35 min prep time) *Subject to availability **120**

SASHIMI & TATAKI

Slices of premium fish or meat with a dressing

R/GF	1. Salmon	5pcs (lemon)	9
R/GF	2. Tuna	5pcs (yellowtail - lemon)	9.5
R/GF	3. Mixed plate	6pcs (2 salmon - 2 tuna - 2 sesame seared salmon)	9.5
R/GF	4. Beef tataki	6pcs (black pepper seared beef - green salsa)	9.5
R	5. Salmon tataki	6pcs (Citrus soy dressing - cucumber - pickles)	9.5

NIGIRI (2 per order)

Seasoned sushi rice with a topping

R/GF	1. Salmon	(premium Scottish salmon)	6.5
R/GF	2. Tuna	(yellowtail tuna)	6.5
GF	3. Shrimp	(cooked)	6
R/GF	4. Seared beef	(pepper seared beef - sea salt - green salsa - spring onion - black sesame)	7
R/GF	5. Aburi salmon	(blow torched Scottish salmon - mayo - shiso - roe - shredded green onion - sesame)	7.5
R/GF	6. Crispy rice	(SALT spicy tuna mix - crispy nigiri - shredded green onion - sweet soy)	9
VG/GF	7. Avocado	(black sesame - vegan mayo)	5.5
VG	8. Inari pocket	(fried sweet tofu pocket filled with rice and pickles)	5.5
R/GF	9. Nigiri selection plate	6pcs (salmon - tuna - shrimp - inari - aburi salmon - seared beef)	14
R/GF	10. Salmon selection plate	11pcs (6 salmon maki - 2 salmon nigiri - 3 salmon sashimi - edamame)	14
R	11. Sushi selection plate	11pcs (3 salmon maki - 3 cucumber maki - 2 aburi salmon nigiri - mini cali crunch roll - edamame)	13.5

TEMAKI

Nori cone shaped hand roll

R	1. Salmon & Avocado	(salmon, avocado, mayo, seeds)	6.5
	2. California	(surimi, avocado, cucumber, mayo, seeds)	6.5
	3. Chicken katsu	(chicken katsu, cucumber, tonkatsu sauce, seeds)	6.5
V/VG	4. Veggie	(cucumber, avocado, Inari, seeds, *mayo)	6.5
	5. Prawn katsu	(katsu shrimp, avocado, Japanese mayo, seeds)	6.5

All prices include VAT at 20%

VG = Vegan R = Raw

V = Vegetarian GF = Gluten Free (n) = Nuts

BAO

Large Steamed Hirata Bun - Pillow soft steamed bao bun

	1. Pork belly (chashu pork belly braised & grilled - pickled cucumber - red onion - round lettuce - sweet soy - sesame)	9
	2. Karaage chicken (soy garlic & ginger marinated crispy fried chicken - round lettuce - pickled cucumber - red onion - mayo - spring onion)	9
	3. Soft shell crab tempura (round lettuce - spicy mayo - pickled cucumber - sesame - spring onion - red onion)	9.5
	4. Crispy duck (round lettuce - pickled cucumber - spring onion - red onion - sesame hoi sin - sesame)	9
	5. Kimchi grilled salmon (lettuce - pickled cucumber - red onion - spring onion - sesame - lime)	9
	6. Prawn katsu (round lettuce - pickled cucumber - red onion - katsu sauce - spring onion - sesame)	9
	7. Wagyu burger (seasoned premium beef - round lettuce - red onion - parmesan - SALT burger sauce - crispy onions - sesame)	11
	8. Korean chicken katsu (fried chicken katsu - lettuce - pickled red onion & cucumber - sesame - spring onion - SALT Korean hot sauce)	9
VG	9. Karaage NO-chicken (homemade crispy fried garlic & ginger marinated seitan - vegan mayo - round lettuce - pickled cucumber - red onion - sesame - spring onion)	8.5
VG	10. Pumpkin korokke (sweet pumpkin - sweet chilli mayo - lettuce - red onion - pickled cucumber - sesame - spring onion)	8.5

RAMEN/UDON

Fresh Ramen or Udon noodles in Tokyo style shoyu broth - bamboo shoots - beansprouts - greens - carrot - spring onion - pickled red onion - sesame - nori - garlic oil - soy stained egg.
(Shoyu : Soy Saké broth with rich umami flavours)

	1. Beef Brisket Tokyo style red curry (Homemade coconut red curry with our Tokyo Shoyu broth. baby corn, coriander) Available with Chicken Karaage	16.5
	2. Pork belly (chashu pork belly braised & grilled - shoyu pork infused broth)	15
	3. Chicken karaage curry (fried chicken - curried shoyu broth)	15.5
	4. Seafood (salmon - squid - prawns - white fish - kimchi shoyu broth)	16.5
*VG	5. Duck (sesame hoi sin sauce - garlic shoyu broth) *vegan option available	15
	6. Korean spicy chicken (crispy fried gochujang marinated chicken - kimchi shoyu broth)	15
*VG	7. Gyoza (5pc fried gyoza, sesame garlic soy broth) Available with chicken or *veggie gyoza	14.5
VG	8. Karaage NO-chicken (homemade crispy fried garlic & ginger marinated seitan - curried shoyu broth)	14.5
VG	9. SALT No-chicken Tokyo style red curry (Homemade crispy fried garlic & ginger marinated seitan - Baby corn - coriander - creamy coconut Shoyu broth)	14.5

(add extra egg) 0.5

SALT POKE BOWLS (n)

Seasoned rice - pickles - salad leaves - spring onions - carrots - beansprouts - sesame dressing (n) - crispy onions - wakame

*VG	1. Chicken karaage (soy, garlic and ginger marinated Japanese fried chicken) *vegan option available	12
	2. Panko fried prawns (sweet chilli)	13

DONBURI

Steamed seasoned rice - mixed salad - pickles - carrot - sesame - spring onion

	1. Chicken katsu curry (fried panko chicken)	M / LG
	2. Chicken katsu "Balmoral" (Chicken katsu - *Haggis - Japanese curry - crispy onions - shichimi) *Cooper award winning Lanarkshire Haggis	10 / 15.5
*GF	3. Chicken teriyaki (chicken thigh - sticky teriyaki sauce - cress - lime) *GF alt available	11.5 / 17
	4. Prawn katsu curry (breaded tiger prawns)	9.5 / 15.5
VG	5. Pumpkin katsu curry (panko pumpkin korokke)	9.5 / 15.5
		9 / 14

HOT SIDES

	1. SALT crispy fried wings 4 double wings marinated in yoghurt, herbs and spices in a crispy fried coating. Choose either - gochujang honey butter, garlic teriyaki or miso caramel.	10
*GF	2. Chicken yakitori (two grilled chicken thigh skewers - sweet teriyaki glaze - spring onion - sesame - shichimi) *GF alt available	9
	3. Korean corndogs (two hot dog skewers dipped in home-made corn batter - sriracha - sweet soy - mayo - spring onion - sesame)	9
	4. SALT bang bang shrimp (tempura shrimp - sweet & spicy miso sauce - lime - micro herbs - spring onion - sesame - shichimi)	10.5
	5. Chicken karaage (marinated & crispy fried chicken thigh - pickles - mayo - lemon - shichimi)	8.5
	6. Cheeseburger spring roll (beef mince - pickles - sweet soy - cheese - SALT burger sauce - micro cress)	8.5
	7. Chicken gyoza (fried chicken gyoza - served in sweet saké soy - spring onion - sesame - shichimi - togarashi chilli) (5 pcs)	8.5
	8. Drunken gyoza (fried chicken gyoza - served in sweet saké soy - spring onion - sesame) (5 pcs)	9
VG	9. Veg gyoza (grilled & steamed dumplings - soy ginger dipping sauce - spring onion - shichimi) (5 pcs)	8
V/VG	10. Frickles (tempura pickles - shichimi - parmesan - sriracha mayo) *vegan alt available	7.5
VG/*GF	11. Corn ribs (fried corn ribs - sweet soy - toragashi chilli - shichimi - spring onion - sesame) *GF alt available	8

SALT Fries

	1. Parmesan (shichimi - garlic oil - parmesan - sesame - spring onions)	7.5
*VG/ *GF	2. Kimchi fries (fresh homemade cabbage kimchi - mayo - sriracha sauce sweet soy - crispy onion - sesame - spring onions) *Vegan/*GF alt available	8
V	3. Beer cheese fries (Japanese beer cheese sauce - spring onions sesame - crispy onions - parmesan)	7.5
*VG/ *GF	4. Dirty fries (sriracha - sweet soy - *mayo - sesame spring onion - crispy onions) *Vegan/*GF alt available	7.5
VG	5. Japanese curry fries (Japanese mild curry - sesame - spring onion - crispy onions)	7
	6. Haggis curry fries (Japanese mild curry - *Haggis - crispy onions - sesame - spring onion - shichimi) *Cooper award winning Lanarkshire Haggis	8.5

**All our food is prepared where nuts, gluten and other allergens may be present Our dish descriptions do not contain every ingredient used to prepare the dish. Please make any allergens known to the management and they will advise you. Consuming raw or undercooked meats, fish, eggs and shellfish may increase your risk of food borne illness. Although care is taken to remove bones from fish, some may be missed in production.*

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