

M18 MENU

Our Dishes are served sharing style. We recommend 3-4 plates per person.

FINE PAN ASIAN CUISINE

APPETIZERS

Vietnamese Crackers & Salsa	4
Edamame (Sea Salt)	4
Edamame (Chilly garlic)	5
Tom Yum Soup (V)	6
Tom Yum prawn soup	8

SMALL / ROLLS

Chicken Satay with Peanut Sauce	7
Crispy Fried Squid with Green Chilly & Lime	9
Soft Shell Crab with Vietnamese Sauce	12
Prawn Tempura, Wasabi Peas Seasoning and Chilly Mayonnaise.	9
Smoked Crispy Chicken with Garlic Chips & Chilly	9
Chicken Wings with Sake, Sea Salt and Lime	10
Crispy Duck Spring Rolls (Fried)	8
M18 Special Crispy Aromatic Duck with Pancakes	Quarter 14 Half 25

DUMPLING

Prawn & Chive Dumpling	-4 pcs	8
Duck Bun Bao	-4 pcs	8

Pork Dumpling	-4 pcs	8
Chicken Gyoza	-4 pcs	9
Dumpling Selections	-2 pcs each	12

(Choice of any 3 dumpling)

SALAD

Kimchi Chicken Salad		10
Duck & Watermelon Salad		11
Prawn Seaweed Salad with Nam Jim Sauce		12
Yellowtail Salad with Mizuna and Yuzu Dressing		14

SUSHI & SASHIMI

Dragon Roll (6 pcs)		8
<i>Prawn tempura, avocado, cucumber and sweet soya</i>		
Soft Shell Crab Roll (6pcs)		9
<i>Tempura crab, mixed salad, mayo & sweet sauce</i>		
Seared Salmon Roll (8pcs)		11
<i>Salmon, asparagus & yuzu mayo</i>		
Volcano Roll		11
<i>(Salmon, mixed salad, kosho and chilly mayo)</i>		
Spicy Tuna Rolls		12
<i>Tuna, cucumber, chilly mayo & sesame seeds</i>		

California Roll (8pcs) 13
Crab meat, cucumber & wasabi tobiko

Salmon Sashimi (3pcs) 6

Tuna Sashimi (3pcs) 7

Yellowtail Sashimi (3pcs) 8

TATAKI

Seared Tuna Tataki with Ponzu and Sancho Dressing 10

Seared Yellowtail Tataki with Yuzu and Dai Dai Dressing 11

TEMAKI

Prawn Temaki (1pcs) 5

(Hand rolled cone shape sushi filled with crispy prawn, avocado and chilly mayo)

Tempura Crab Temaki (1 pcs) 5

(Hand rolled cone shape sushi filled with crispy soft shell crab, mixed salad and yuzu mayo)

Volcano Temaki (1 pcs) 5

(Hand rolled cone shape sushi filled with salmon, cucumber and yuzu kosho)

Spicy Tuna Temaki (1pcs) 5

(Hand rolled cone shape sushi filled with Tuna, mixed salad and chilly mayo)

M18 PLATTERS

Nigiri Platter	14
<i>(2 pcs salmon, 2 pcs tuna, 2 pcs yellowtail)</i>	
Sashimi Platter	16
<i>(2 pcs salmon , 2 pcs tuna , 2 pcs yellowtail)</i>	
Temaki Platter	20
<i>(Chef special 5 different type of cone shape shushi, all filled individually prawn, crispy crab, spicy tuna, salmon, crab meat and served with different Japanese sauces)</i>	
M18 Sushi & Sashimi Platter	24
<i>(4pcs dragon roll , 4 pcs soft shell crab roll, 4 pcs salmon roll, 4 pcs salmon sashimi ,4 pcs tuna sashimi)</i>	

VEGETARIAN SMALL / ROLLS & DUMPLING

Yuca Chips	7
<i>(Cassava chips served with dry chilly garlic)</i>	
Vegetarian Satay with Peanut Sauce	6
Avocado & Sweet Potato Tempura with Orange Ponzu (V)	7
Vegetarian Spring Rolls (Fried)	7
Yum Roll	8
Vegetable Dumpling - 4pcs	7

VEGETARIAN SALAD

Fried Seaweed Salad	6
Fried Eggplant with Sesame Miso & Bonito Flakes	7
Warm Aubergine & Tofu in Vietnamese Sauce	8
Mock Duck Salad	9

VEGETARIAN SUSHI

Avocado Roll (6pcs) <i>Avocado , chilly mayo & crushed wasabi peas</i>	7
Cucumber Roll (6pcs) <i>Cucumber, yuzu mayo & chilly pepper</i>	7
Vegetarian Roll (6pcs) <i>Carrots, daikon & avocado outside .</i>	8
Asparagus Tempura Roll (6pcs) <i>Crispy asparagus, avocado, wasabi mayo</i>	9

M18 SIGNATURE VEGETARIAN

Thai Vegetarian Green Curry <i>(Mix vegetable, Asian herbs & coriander in fresh coconut milk)</i>	11
Thai Vegetarian Red Curry <i>(Mix vegetable, Asian herbs & coriander served with chef special spicy sauce)</i>	11

Pad Thai Vegetarian Noodles <i>(Flat noodles with Asian vegetable & peanut)</i>	12
Grilled Asparagus with Aubergine Miso & Wafu Sauce	11

*All prices include V.A.T. and a discretionary charge of 12.5%
will be added to your bill*

M18 ROBATA GRILL & SIGNATURES

Black Cod Marinated in Yuzu Miso <i>(Overnight marinated black cod fish baked with traditional miso & sake wine)</i>	25
Lamb Cutlets with Korean Spices <i>Grilled medium cooked lamb cutlets served with traditional spicy sauce)</i>	16
Jasmin smoked Baby Back Ribs <i>(Slow cooked oven marinated glazed pork ribs served with peanuts and spring onion)</i>	11
Salmon Teriyaki <i>(Japanese marination with Asian pak choi, served with togarashi sauce)</i>	16
Thai Green Chicken Curry <i>(Thai chicken curry cooked with fresh coconut milk, served with Asian herbs and coriander)</i>	12

Thai Red Chicken Curry	12
<i>(Thai chicken curry cooked with Asian herbs and chef special spicy red curry sauce)</i>	
Seafood Jungle Curry	15
<i>(Seasonal seafood served with homemade green sauce and root vegetable)</i>	
Lemongrass Chicken	14
Mongolian Chicken	16
<i>(Traditional grilled chicken served with kimchi salad)</i>	
Pad Thai Chicken Noodles	12
<i>(Flat noodles work fry Asian vegetable & peanuts)</i>	
Pad Thai Prawn Noodles	14
<i>(Flat noodles work fry Asian vegetable & peanuts)</i>	

SIDES

Jasmine Rice	3
Sticky Rice	4
Egg Fried Rice	4
M18 Special Rice	6
<i>(Rice cooked with egg, prawn and vegetable)</i>	
Kimchi (Korean vegetable)	4
Pak Choy	5
Singapore Vermicelli Noodles (v)	5

Singapore Vermicelli Chicken Noodles

7

Singapore Vermicelli Prawns Noodles

8

Please note that our food may contain nuts, milk, lactose, gluten, soya, wheat, food additives, preservatives and maybe colorings. Please check with our service team if you are allergic to any of these ingredients

v = vegan, g=gluten free

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  / M18RESTAURANT