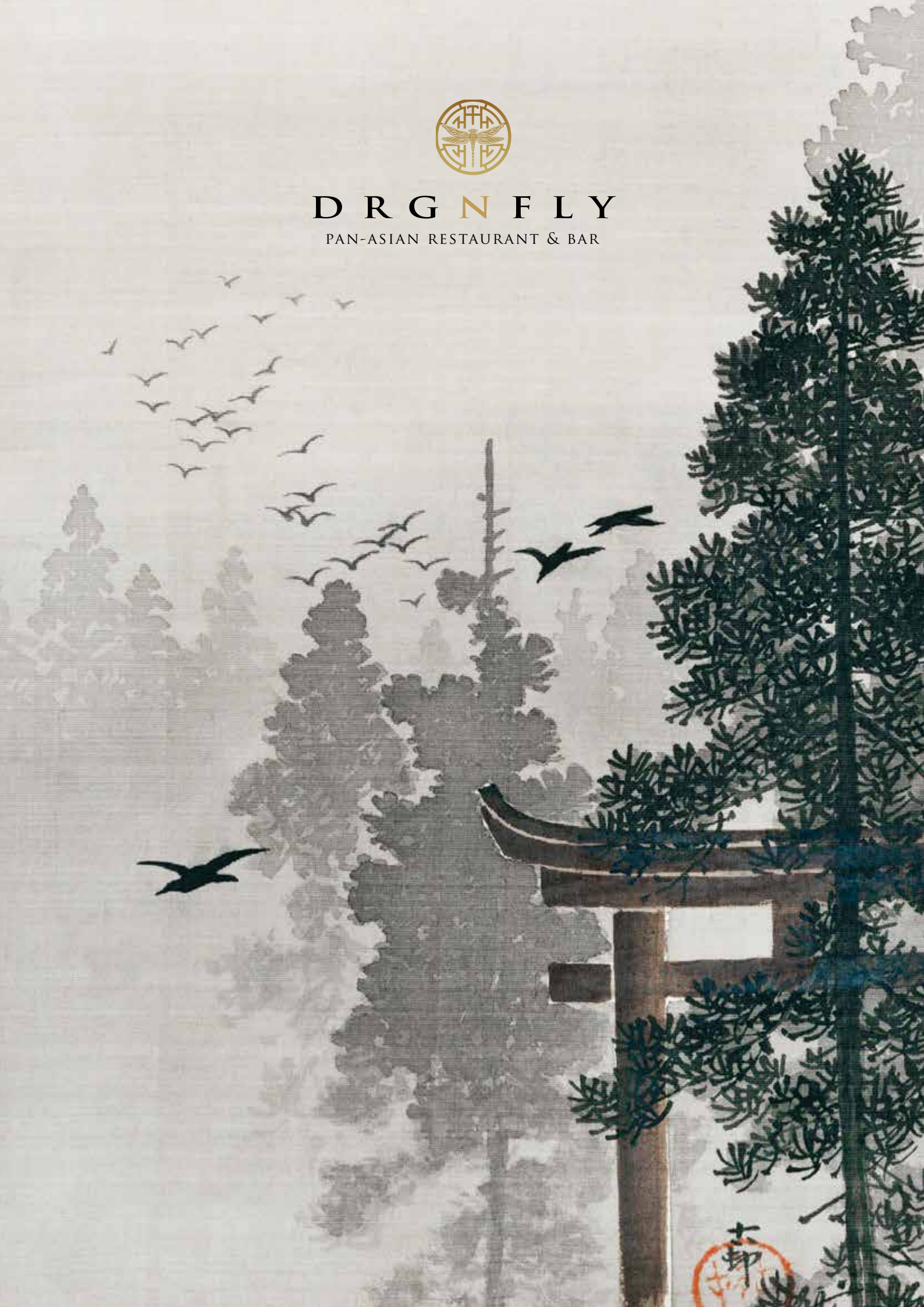




DRGNFLY

PAN-ASIAN RESTAURANT & BAR



食前酒
APERITIFS

Why not enjoy an aperitif
whilst looking at the
delicious DRGNFLY menu

DRGNFLY SOUR <i>Plum Sake, Roku Gin, plum bitters, citrus, gomme & egg white</i>	10.5
GINKJO <i>Campari, Zacapa, Passoa, passion fruit liqueur & orange bitters</i>	11
AWA AWA <i>Moët & Chandon Brut Imperial, Sagatiba & fresh kiwi</i>	12

おつまみ & スープ
SNACKS
& SOUPS

EDAMAME (vg) (gf) <i>Steamed edamame with Viking salt or Japanese chilli</i>	3.5
CRISPY NORI (vg) (gf) <i>Nori crisps served with shiso guacamole Extra Nori Crisps</i>	4.5 2
HOURENSOU NO GOMA-AE (vga) <i>Spinach dressed with sesame seeds</i>	3.5
HOUSE PICKLES (vg) (gfa)	3.5
MISO SHIRU (vg) (gf) <i>White miso soup</i>	3
KARAI MISO SHIRU (gfa) <i>Spicy white miso soup</i>	3.5

前菜
APPETISERS

BUTA GYŌZA <i>Pork dumplings served with soy vinegar</i>	7
YASAI GYŌZA (v) <i>Vegetable dumplings served with spicy soy sauce</i>	6.5
EBI GYŌZA <i>Crispy prawn dumplings served with Drgnfly garlic & chilli sauce</i>	7.5
NASU DENGAKU (vg) (gf) <i>Aubergine in sweet miso</i>	6.5
TAKOYAKI <i>Fried octopus balls, mayonnaise, roasted sesame seeds, spring onions, aonori, dried bonito flakes & tonkatsu sauce</i>	7



前菜
DRGNFLY
HOUSE
APPETISERS

HAMACHI TARTARE <i>Yellow tail, cassava crisp, jalapeno, shallots, chives, orange tobiko</i>	14.5
HOTATE CEVICHE <i>Scallop, black tobiko, apple, oba, truffle oil, ponzu sauce</i>	14
DRGNFLY CEVICHE (gf) <i>Seabass, tomatoes, red onions, lime zest, chilli, coriander cress, coconut milk</i>	12.5
YAKI HOTATE - 3pcs (gf) <i>Charred scallop lollipops with mango salsa</i>	12.5
PERI PERI TORI - 3pcs <i>Chicken skewers with Drgnfly spicy sauce</i>	9
TORI KARAAGE (gf) <i>Crispy chicken pieces with ponzu</i>	8.5
KANI KARAAGE (gfa) <i>Crispy soft shell crab with ponzu or spicy mayo</i>	8.5
RED DRAGON (gfa) <i>Our signature Lobster sushi roll Subject to availability - pre-order recommended</i>	16



巻き寿司
MAKI ROLLS

All our Sushi is lovingly
hand made to order so
please allow approx
20 minutes

AVOCADO MAKI - 6pcs (vg) (gf) Avocado	3.5
KYŪRI MAKI - 6pcs (vg) (gf) Cucumber	3.5
YASAI MAKI - 5pcs (vg) (gfa) Mixed vegetables	4.5
SAKE TO AVOCADO MAKI - 6pcs (gf) Salmon, avocado & roasted sesame seeds (Spicy mayo on request)	6.5
EBI FURAI TO AVOCADO MAKI - 4pcs Crispy prawn, avocado, ao nori, sticky soy	7
CALIFORNIA MAKI - 6pcs (gfa) Dorset crab, avocado, cucumber, tobiko, Japanese mayo	7
SABA NO USUZUSHI - 8pcs (gf) Marinated mackerel in vinegar, sushi gari, spring onions	12.5
KAISEN MAKI - 5pcs (gfa) Mixed seafood, avocado, spring onions, tobiko	9
SUMO-SAKI TO AVOCADO MAKI - 6pcs (gf) Smoked salmon, cream cheese, avocado	7
MAGURO TO AVOCADO MAKI - 6pcs (gf) Tuna, avocado, roasted sesame seeds (Spicy mayo on request)	8
UNAKYU MAKI - 6pcs Grilled eel, cucumber, roasted sesame seeds, sticky soy	7.5
SPIDER MAKI - 5pcs (gfa) Soft shell crab tempura, avocado, cucumber, orange tobiko, spicy mayo	13.5

刺身 & 握り
SASHIMI
& NIGIRI

All our Sushi is lovingly
hand made to order so
please allow approx
20 minutes

7 SASHIMI CHEF SELECTION (gfa)	50
5 SASHIMI CHEF SELECTION (gfa)	35
3 SASHIMI CHEF SELECTION (gfa)	25
DRGNFLY CHEF SELECTION NIGIRI (gf) 8 kinds of fish & 4pcs salmon avocado	27



たたき & サラダ
TATAKI
& SALADS

GYU TATAKI (gfa) <i>Sirloin steak lightly seared, filled with onion salad, shiso dressing & soy jelly</i>	11
BUTTERFISH TATAKI (gf) <i>Butterfish lightly seared, served with truffle soy jelly, ponzu dressing & crispy capers</i>	12
SAKE TATAKI (gf) <i>Salmon lightly seared, onion salad & ponzu dressing</i>	10
MAGURO TATAKI (gf) <i>Tuna lightly seared, onion salad & ponzu dressing</i>	11
KAISŌ SALADA (vg) <i>Seaweed sesame seed, mushroom</i>	8
DRGNFLY MIDORI SALADA (gfa) (vga) <i>Spinach, mangetout, sugar snaps, edamame beans, tempura flakes & lemon dressing</i>	8

天麩羅
TEMPURA
& FRIED

EBI NO TEMPURA - 5pcs <i>King prawn tempura with chilli mayonnaise</i>	12
TEMPURA MORIAWARE <i>King prawn (2pcs) seasonal vegetables with chilli mayonnaise</i>	11.5
YASAI NO TEMPURA (v) <i>Seasonal vegetable tempura with chilli mayonnaise</i>	9.5
KABOCHA CROQUETTE (vg) <i>Pumpkin Croquette served with an aromatic Japanese curry sauce & steamed white rice</i>	12
TORI KATSU CURRY <i>Chicken breast coated in panko breadcrumbs served with an aromatic Japanese curry sauce & steamed white rice</i>	14

炉端焼き
ROBATA
& GRILL

TORI TERIYAKI (gf) <i>Chicken teriyaki with exotic mushrooms</i>	12
SAKE TERIYAKI (gf) <i>Salmon fillet teriyaki with exotic mushrooms</i>	13
GINDARA NO SAIKYO - 250g <i>Black cod marinated in yuzo miso</i>	28.5


* Choice of sauces:
sesame dressing, ponzu,
chimichurri, wasabi mayo or
korean sauce (gfa)



SUZUKI NO MISO-YAKI (gf) <i>Sea bass fillet</i>	14
FIRESUTĒKI (gf) <i>8oz 28 day aged fillet of beef served pink with your choice of sauce* & amazu pickle</i>	27
SĀROINSUTĒKI (gf) <i>10oz 28 day aged Sirloin steak served pink with your choice of sauce* & amazu pickle</i>	22
KANKOKU FU KOHITSUJI - 4pcs (gf) <i>Lamb cutlets served pink with spicy miso & amazu pickle</i>	20
AIGAMO (gf) <i>Duck breast served pink with spicy miso & amazu pickle</i>	17

麵 & 炒め物

NOODLES
& STIRFRY

 If you like it spicy
please ask your server
to add some extra spice!

YAKISOBA (vg) <i>Stir fry soba noodles with vegetables</i>	10.5
+ Chicken	11.5
+ Beef	12
+ Prawn	12.5
+ Chicken & prawn	13.5
+ Tofu (vg)	11
KARAI YAKI UDON (vg) <i>Spicy stir fry thick udon noodles with vegetables</i>	12
+ Chicken	13
+ Beef	13.5
+ Prawn	14
+ Chicken & prawn	14.5
+ Tofu (vg)	11
SHIRATAKI (vg) (gf) <i>Stir fry rice noodles with vegetables</i>	10.5
+ Chicken	11.5
+ Beef	12
+ Prawn	12.5
+ Chicken & prawn	13.5
+ Tofu (vg)	11
BROCCOLI NO SHINME (vg) (gf) <i>Tender stem broccoli, exotic mushrooms with garlic and soy</i>	9



副菜	GOHAN (gf) (vg)	3.5
SIDES	<i>Steamed rice</i>	
	STIR FRY SOBA NOODLES (vg)	3.5
	YASAITAME (gf) (vg)	4
	<i>Stir fry greens</i>	
	DRGNFLY-SLAW (v) (gf)	3.5
	MIXED SALADA (vg) (gf)	4
	NASU DENGAKU (vg) (gf)	6.5
	<i>Aubergine in sweet miso</i>	
	JAPANESE CURRY SAUCE (vg)	3
	MISO SHIRU (vg) (gf)	3.5
	<i>White miso soup</i>	
	KARAI MISO SHIRU (gfa)	3.5
	<i>Spicy white miso soup</i>	



デザート & カクテル
SWEETS
& DESSERT
COCKTAILS

DRGNFLY PLATTER <i>Selection of desserts for two to share</i>	12
MOCHI (gf) <i>Soft Japanese rice cakes filled with choice of salted caramel, mango or coconut mochi ice cream</i>	5.5
MATCHA CRÈME BRULEE (gf)	7.5
DRGNFLY BROWNIE <i>Caramel sauce & vanilla ice cream</i>	7.5
BERRY CHEESECAKE	7.5
GRILLED PINEAPPLE (gf) (vga) <i>Coconut ice cream</i>	7.5
ICE CREAM & SORBETS (2 Scoops) ADD A SCOOP <i>Please ask your server for today's ice cream flavours Forest fruit sorbet, mango sorbet (vg) (gf)</i>	4.5 2.25
DEZÀTO <i>Dissaronno, Xante, caramel syrup, chocolate bitters</i>	9
HAZELNUT MARTINI <i>Vodka, Frangelico, vanilla syrup, fresh coffee</i>	9
CHILLI CHOCOLATE MARTINI <i>Chilli chocolate Tequilla, dark chocolate liqueur, cream orange bitters</i>	9
WHITE CHOCOLATE MARTINI <i>Vodka, white chocolate liqueur, cream</i>	9

Allergens: Gluten free (gf), Vegan (vg), Vegetarian (v), Gluten free available (gfa), Vegan alternative (vga)

Please ask your waiter for assistance with information on allergens or any dietary requirements. Our dishes are prepared in areas where allergic ingredients are present so we cannot guarantee our dishes are 100% free of these ingredients.
A discretionary 10% service charge will be added to all bills which is then shared out to the DRGNFLY waiting & kitchen team

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