



## Report 2020



The University of Manchester

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# **Exploring linguistic landscapes of the Japanese language in Manchester using LinguaSnapp®**

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## 1 Research questions and methods

With Manchester being home to over 150 languages (Matras and Robertson, 2015: 1), Manchester has a vast linguistic landscape embracing diversity in ways that may possibly act as communication with a community via signs such as those on shop fronts, menus, languages written on walls etc. This research set out to explore the less documented gap in which the Japanese language was the main topic. Targeting all four writing scripts; romanised, hiragana, katakana and Kanji and with two questions in mind, the LinguaSnapp® app was used to document the way in which the language is used in urban Manchester. We asked:

1. Is there an emerging Japanese community in Manchester?

Hosting two very prestigious universities, The University of Manchester and Manchester Metropolitan University, Manchester attracts people and their languages from all over the world. According to the 2011 Census, 261 Japanese nationals lived in Manchester.

2. How is the possible emerging community supported via Manchester's linguistic landscape in the public and private sectors?

The public sector consists of establishments run by the government. For example, hospitals, fire services, police services and town halls. The private sector consists of restaurants, shops, shopping malls, arcades etc not run by the government. With the centre of Manchester showing a possible emerging community of Japanese nationals, this research aimed to begin to document any patterns that may emerge from present day to possible future studies. We asked this question in order to assess if the function of the signs match the services provide.

Commercial areas of Manchester were concentrated on, mainly The Arndale Centre, Northern Quarter, Spinningfields and Castlefield and Chinatown. This was to enable us to gather a more in depth understanding of how Manchester's Japanese residents' and visitors' culture impacts business' and how they market their products when using language signs. To contrast between bottom-up and top-down perspectives, public sector buildings such as The University of Manchester, The Town Hall, The Peoples History Museum and several of Manchester's courts were also researched. However, due to the lack of findings within the public sector, we will only touch upon this and not base this entire research on the original comparison of public sector versus private sector language sign usage. In order to draw comparison to keep in-line with asking how the possible emerging community is supported via Manchester's linguistic landscape, a slight change was made. As we are asking how the Japanese language is used on signs, comparing communicative signs against emblematic signs would also give an insight in to the usage and support or lack thereof. Furthermore, as mentioned in the research proposal, in the event that enough material based on only the Japanese language was not obtained, the research would look in to contrasting the Japanese language with the Chinese language. The reason for this was due to the main Japanese language script, Kanji, originating from the Chinese language.

While collecting data for this research, due to the LinguaSnapp® app not being able to save images that have not been uploaded directly to the map, when purchasing a new mobile phone all previous data was lost. Therefore, the time planned to spend reviewing data was set back roughly by a few

weeks so that extra time could be spent on re-collecting as much data that was originally collected. Due to the linguistic landscape continuously changing it is possible that some data was lost. This data naturally will not be mentioned in this research in order to not influence the results. Whilst waiting for the new mobile phone to arrive, a few photographs were taken with a digital camera that were unable to be uploaded to LinguaSnapp® due to software incapacities. These photographs will be mentioned in this research but will not be able to be viewed on the LinguaSnapp® mapping software.

Whilst collecting data, the intention was to ask store managers and staff questions regarding the choice of language if the opportunity arose. However, due to uncontrollable reasons, be that the manager not available or the staff not being knowledgeable regarding such a topic, it was advised to email the businesses directly in that, if possible, someone would be able to get in touch with an appropriate reply. These emails have been included in this research to show qualitative data.

It is also important to note that in the little time allocated, with only one researcher and uncontrollable circumstances this research does not attempt to portray an accurate image of Manchester's linguistic landscape but endeavours to begin a study that may progress as and if a Japanese community develops in urban Manchester.

So far, we have recapped over the topic and objective of this research. In the next chapter, the findings will be analysed with accompanying pictures from the fieldwork undertaken, and then later discussed to find any patterns that may help us understand the two questions that lead this research; is there an emerging Japanese community and how does Manchester's linguistic landscape support them in the public and private sectors?

## **2 Findings**

Wagamama, an Asian fusion food establishment on Peters Square hosts a range of Asian inspired cuisine. Their menu consists of quite a number of Japanese words in the roman alphabet that will now be discussed. From first inspection, it is possible that some of the word choices may be used without fully understanding the nuance.



Figure.1. Wagamama menu showing interesting Japanese language word choices.

For example, as we can see in Figure.1 above, the Japanese word ‘shirodashi’ meaning white broth for the name of one ramen dish but for another dish the word ‘burosu’ also meaning broth. However, according to some Japanese native speakers, ‘burosu’ is rarely used in Japanese since it is the English loan word ‘broth’, said using the katakana alphabet which is an alphabet used for foreign loan words.



Figure.2. Wagamama menu with duplicating language.

Wagamama also have a product called 'chicken yakitori'. 'Yakitori' itself means fried chicken therefore the usage in Wagamama's menu is interesting as it duplicates the word chicken creating 'chicken fried chicken' (see fig. 2). One dish that particularly stood out was 'Raisukaree' meaning rice curry. Although the name is using the Japanese language, the dish itself is not the traditional Japanese dish of meat stewed sauce, spices, potatoes, onion and carrots plus meat of your choosing. Using completely different ingredients to the Japanese version 'kareeraisu' subsequently does not inform the reader of what the dish would traditionally be unless the description of the dish was read to which Wagamama's version uses other ingredients with citrus flavours. Another dish called 'Tama squid' is served at Wagamama. 'Tama' in the Japanese language means 'ball' and would communicate to the reader the shape of the product. However, choosing to use half Japanese and half English would possibly equate to only half of the information being understood whether they be a Japanese speaker or an English speaker. If the product description isn't read, the product name does not communicate what the audience would receive. This suggests the product name is used emblematically.

In order to gain a deeper understanding of the business' choice of language, mainly on the words 'raisukaree' and 'burosu', the email below was sent:

*Good afternoon,*

*My name is Lisa Carter and I am studying Societal Multilingualism at The University of Manchester. I'm currently conducting research on how the Japanese language is used in Manchester's linguistic landscape (Signs that use language).*

*As your establishment has quite a few dishes that are Japanese, I was wondering if I could ask some questions regarding the choice of language?*

*1. Regarding one of your dishes 'raisukaree', would you know as to the reason a Japanese name has been attached to this dish in that order rather than 'kareeraisu'?*

*2. Wagamama uses the word 'burosu' meaning broth for one dish but 'dashi' meaning broth for another dish. Is there a reason for this?*

*Thank you for your time and I appreciate any response you may have.*

*Happy Holidays.*

*Lisa Carter*

Due to not receiving a reply, we are unable to draw a full conclusion to the reasoning behind the choice of words from the Japanese language.



Figure.3. Shōryu lanterns with their brand name 'Shōryu' in the kanji writing system (昇龍)

Shōryu, a Japanese restaurant situated on Piccadilly Gardens uses various Japanese words from the romanised alphabet on their menu, to the lanterns with their brand name 'Shōryu' in the Kanji alphabet (昇龍), easily viewable from the large windows inside their restaurant (see fig. 3). Following from the interesting choice of duplicative words used by Wagamama, Shōryu also has a similar, and more frequent, usage pattern.



Figure.4. Shōryu menu with interesting language duplication.

The following examples show duplicative language found on Shōryu’s menu (see fig.4) that translates to interesting findings:

|    | <b>Shōryu product</b> | <b>Translation</b>                      |
|----|-----------------------|---|
| 1. | Chicken Karaage       | Chicken fried chicken                   |
| 2. | Menma bamboo shoots   | Bamboo shoots bamboo shoots             |
| 3. | Atsuage fried tofu    | Fried tofu fried tofu                   |
| 4. | Nori seaweed          | Seaweed seaweed                         |
| 5. | Kaedama extra noodles | Second serving of noodles extra noodles |
| 6. | Ontama sous-vide egg  | Soft boiled egg preserved egg           |

As we can see there is an obvious pattern within examples 2, 3 and 4 that consists of using the romanised Japanese word first, with the translation in English following. To a non-native Japanese speaker or a native Japanese speaker with no knowledge of English, this would not pose as unusual language usage. However, for Japanese language learners and native Japanese speakers who understand the English language the use of language is quite omoshiroi interesting<sup>1</sup>.

In example 1, the use of the English word ‘chicken’ seems to be communicative to English speakers that may not understand what ‘karaage’ is. According to several native Japanese speakers using chicken before ‘karaage’ is like saying chicken twice as it is understood from the word ‘karaage’ alone, the dish is more often than not, chicken unless otherwise stated.<sup>2</sup>

In example 5, when ordering a dish with noodles in Japan in areas that serve street food, usually ‘Kaedama’ is offered, which is a second serving of noodles. Therefore, the English ‘extra noodles’ duplicates the original meaning.

In order to understand Shōryu’s choice of language, the below email was sent to the restaurant directly. Along with a reply from the manager of the store.

*Good evening,  
My name is Lisa Carter and I am studying Japanese and Linguistics at the university of Manchester. I am currently conducting research for my Societal Multilingualism module on how the Japanese language is used on signs in Manchester.  
With your establishment being based on Japanese food, I was wondering if you would be able to answer some questions, I have regarding the choices of words used on your menu?  
On the dishes below, would you share any information as to the reason behind the products name?*

|                              |
|------------------------------|
| <i>Chicken Karaage</i>       |
| <i>Menma bamboo shoots</i>   |
| <i>Atsuage fried tofu</i>    |
| <i>Nori seaweed</i>          |
| <i>Kaedama extra noodles</i> |
| <i>Ontama sous-vide egg</i>  |

*Thank you for any help  
I hope you have a wonderful Christmas*

*Lisa Carter*

<sup>1</sup> ‘omoshiroi’ meaning interesting in the Japanese language.

<sup>2</sup> Upon asking native Japanese speakers, although the word karaage translates literally as ‘free fry’, if a menu does not state what type of meat is used, they would assume it to be chicken.



Dear Lisa,

Thank you for your email and your interest.


Unfortunately I will not be in any position to explain the reasons as to why our products are named the way they are. The naming of our products is decided from a process which includes our Executive Head Chef, Kitchen Operations Manager, Marketing, Graphic Design and Operational teams.

I hope this has answered your query, should you require any further information please do not hesitate to contact me.

Kindest regards,

[Redacted]

General Manager

 Right-click here to download pictures.  
Shoryu Manchester Piccadilly Gardens  
C3, One Piccadilly Gardens, Manchester, M1 1RG  
[Shoryu Ramen Manchester](#)

Unfortunately, the reply received from Shōryu did not prove to hold any useful information and therefore we cannot draw concrete conclusions from these findings.

Another significant aspect of the use of the Japanese language in Manchester’s linguistic landscape was seen in a well-known Japanese chain restaurant, Wasabi. Wasabi has two restaurants in Manchester city centre. One in China Town and one in The Printworks. At the Printworks location two large banners were displayed on the shop front.



Figure.5. Banners outside Wasabi, The Printworks

One which uses the Kanji alphabet for ‘sushi’ and the hiragana alphabet for the word ‘nigiri’ which is emblematic to customers who have no knowledge of the Japanese language but communicative to native Japanese speakers as the restaurant in fact, mainly serves sushi on a conveyor belt (see Figure.5). This banner also, was displayed back to front with the Japanese language shown backwards to the reader. This could either be due to laziness from the staff working there or the staff member that placed it not understanding the language on the banner. On the other hand, the second banner was displayed correctly for onlookers to view the language in its intended direction.

Although the majority of findings have been in commercial areas which would possibly use the Japanese language as commodification, one restaurant in China Town, Yuzu, which is run by a Japanese family, had a written note in the window communicating exclusively with Japanese people informing them of a job opening within the restaurant. Please refer to figure 6 below.



Figure.6. Emblematic sign in the form of a written note in the window of the restaurant, Yuzu, a Japanese restaurant situated in Manchester's China Town.

Turning now to the public sphere and the usage of Japanese language signs within it. Very little signage was found within the public sector in the areas of The University of Manchester, The Town Hall, The Peoples History Museum and several Manchester courts. To understand why an email was sent to ask if any leaflets for example are provided to support visitors unable to speak English. Although a reply was not received from all, one was received from The Peoples History Museum as can be seen below.

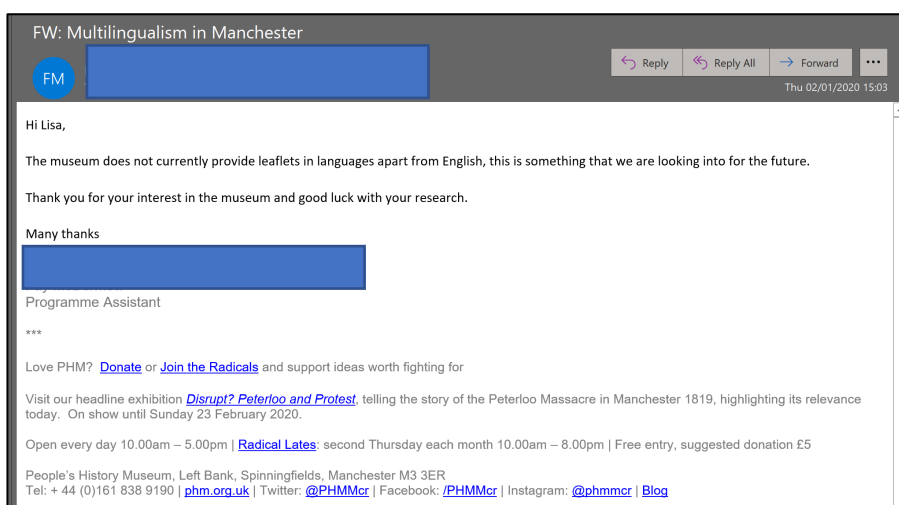
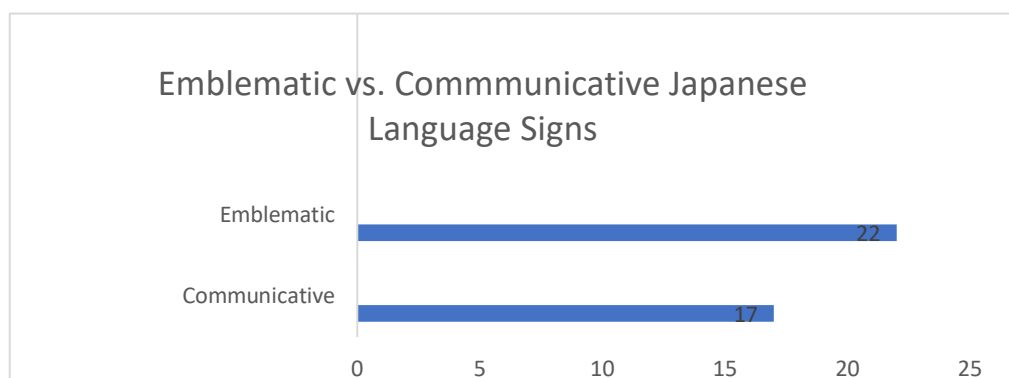


Figure.7. Email received from the Programme Assistant at The Peoples History Museum

When comparing all of the data collected and uploaded to LinguaSnapp®, including previously found Japanese language usage signs in Manchester’s linguistic landscape by other LinguaSnapp® app users, out of the 33 language signs observations uploaded from urban Manchester, 22 have emblematic tendencies and 17 of which showed communicative tendencies. It is important to note that signs may show both communicative and emblematic forms depending on the setting, purpose and meaning of the language usage.



So far, this chapter has focused on the findings of the Japanese language used in Manchester’s Linguistic landscape using all four of the writing scripts. In the next chapter we will evaluate the findings and identify any trends found from this research.

### 3 Discussion

Upon reflection, the findings that have been collected were to be expected when considering Gaiser and Matras (2017) stated “Manchester’s multilingual signage is primarily a bottom-up rather than top-down phenomenon.”. It was to be expected that with such a small number of Japanese citizens and tourists in Manchester that the public sector area would not require to provide support for a small minority. However, in order to progress as a society, the support to other language speakers may be the key to progression as Williams (1996: 52) also agrees, the lack of freedom to use one’s language in the public sphere is “one of the most important barriers to social development” which is evident in the findings in Manchester’s urban public sphere. Other than The University of Manchester, the use of the Japanese language was hard to find within the places observed. Although supportive material is not currently provided at The Peoples History Museum, according to the email received from the Programme Assistant it seems to be something that they are looking in to for the future. This shows that they are aware of the growing communities within Manchester.



Figure.8. A screenshot taken from LinguaSnapp® of urban Manchester’s Japanese language usage in its linguistic landscape. Showing two clusters forming.

It seems from figure 8 above, that two clusters can be seen around Piccadilly Gardens and China Town. This may be partially due to Piccadilly Gardens hosting major transport links where locals and visitors can board regular buses and trams. Two Japanese restaurants are situated in China Town; the chain restaurant, Wasabi and the family run restaurant, Yuzu. China Town is a commercial area mainly home to various Chinese restaurants and markets where Asian produce and goods can be purchased. This leads to a discourse of language usage combined with foodscapes. Similar to that of linguistic landscapes but with a focus on how language is used within restaurants and supermarkets etc. From the material available on LinguaSnapp, including previously collected data, 29 out of the 33 signs with Japanese language usage in urban Manchester were food related which demonstrates that the Japanese language may mainly be used as an emblematic function to authenticate products that the food industry is selling or service that they are providing. On another note, from a native Japanese perspective, if the description of some food options were not to be read, they would expect something entirely different from that which is described, as seen in examples provided from some of Wagamama’s dishes. However, considering that Wagamama is a fusion restaurant, although no correspondence was received, it is possible that the fusion image influences the language usage. When the language used is not appropriately used to accurately describe the product this suggests that majority of business’ language signs, although some can be considered as both emblematic and communicative, they actually serve in an emblematic function possibly concluding to the idea that the language is being used as a commodity to authenticate the business. Furthermore, if there is an emerging Japanese community within Manchester, not only does the private sector unfortunately not seem to be supporting the community to the best of their ability, the public sector are not making it easy for them by using the language in what may be considered as a strange way. By researching further in to Japans traditional food culture, by using the Japanese language accurately and not only for intelligent advertisement purposes, the food industry could support Japanese tourists and locals to feel supported in a city that is famously considered to be multilingual and therefore a sense of belonging. Roe, Herlin and Speak (2016: 769) suggest that there is a complex relationship between

people, food and landscapes which may be one explanation to the strange language usage found within this research and may be a route to take for further study.

The present study was designed to determine the effect of the Japanese language usage on signs in Manchester's Urban landscape questioning whether there is an emerging community and if support is provided by said signs.

1. Is there an emerging Japanese community in Manchester?

This question has proven to be difficult to answer due to many factors such as time frame, technology mishaps and lack of researchers. Correspondingly, from this research alone, it would suggest that there is not an emerging Japanese community. Nevertheless, that does not conclude this research. In the case that further study is possible, looking deeper in to the emergence of businesses involving the Japanese language over a period of time may prove beneficial to this further this research.

2. How is the possible emerging community supported via Manchester's linguistic landscape in the public and private sectors?

From materials assessed and discussed, although not an accurate representation of Manchester as a whole, it was found that more of the Japanese language signs were used emblematically. However, a clear understanding as to why, was not obtained due to the lack of correspondence and knowledge of staff. We found that the public sector shown little to no support for Japanese speaking people. Moreover, a substantial amount of language signs within the private sector were emblematic. Several of these signs shown strange usage of the language which could potentially lead to miscommunication and possible upset. Haarman (1989) and Leeman and Modan (2009: 338) notice that emblematic language usage may be a commodity which according to Leeman and Modan, may prove "an important tool in the symbolic economy". Therefore, it is difficult to say with certainty that support by means of language communication through signs is being practiced by the private sector or mainly used for growth of the economy.

Whilst this study did not confirm nor deny that there is an emerging community of Japanese speaking nationals by looking at Manchester's linguistic landscape, partly due to this research having practical implications, it has contributed to what is believed to be a lesser researched language within Multilingualism. Therefore, if this research is to be developed, a better understanding of change over time would be needed.

#### 4 References

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5 Appendix

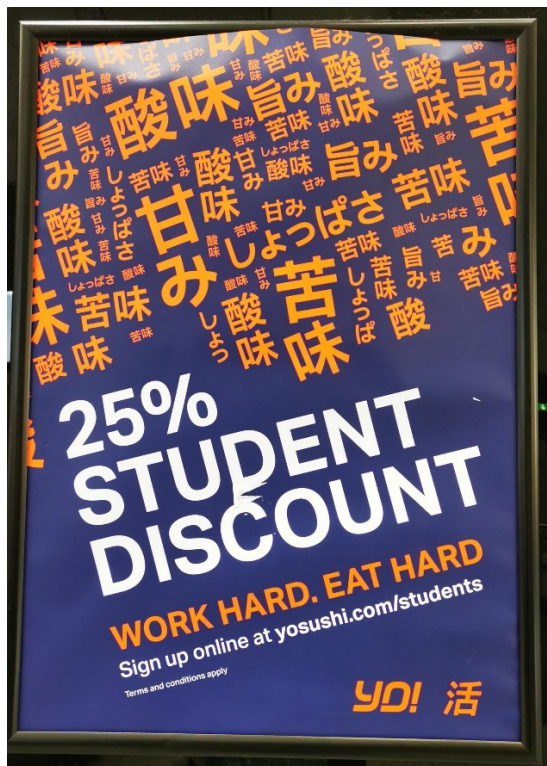


Image.1. Yo! Sushi sign in The Arndale Centre. The Japanese is being use emblematically as the translation is descriptive words about food that doesn't match the message of the poster.

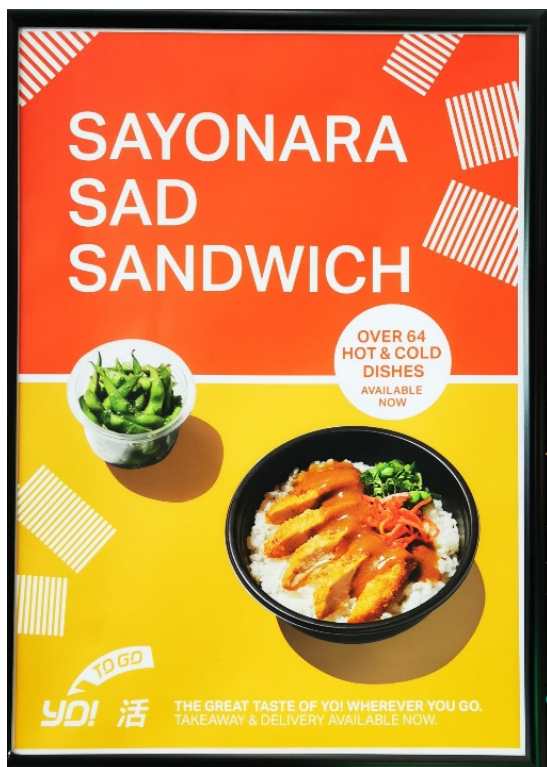


Image.2. Yo! Sushi poster advertising a Japanese dish using the Japanese word for goodbye to create an alliteration.



Image.3. A balustrade banner of the brand name for Yo! Sushi with descriptive Japanese words for food used in an emblematic function.



Image.4. Yo! Sushi's shop front in The Arndale Centre using a Kanji emblematically as it has no meaning that corresponds to the restaurant itself.

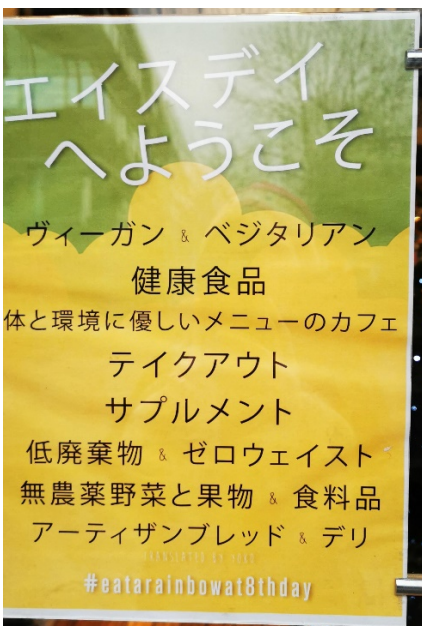


Image.5. Eighth Day Café on Oxford road welcoming Japanese speakers informing the reader of what the café has to offer.





Image.6. Wagamama's menu



Image.7.



Image.8.



Image.9.

Images 7, 8 & 9 are pictures inside the entrance to a world buffet restaurant in The Printworks. Using a Japanese urban scene with the Japanese language emblematically.



Image.10. The entrance to a Japanese restaurant called Wasabi in The Printworks. The pull sign for the door is actually Chinese where the Japanese language originated. In Japanese this kanji means to kidnap. Therefore, this is to communicate to the Chinese community.

**Lunch Set Menu Offers**  
 Available 12 noon – 3pm Mon – Fri (Excluding bank holidays)  
 Due to limited seating - minimum spend of £3 on food per seat.

**Wasabi**  
 All Set Menus not available for Takeaway.

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**Lunch A**  
**Sushi Off the Belt**

Grey Plate **£1.20** each  
 Orange Plate **£1.60** each  
 (12.30 after 3pm)

Price of coloured plates:  
 Purple plate £3.00 each  
 Blue plate £2.50 each

**Lunch B** **£9.95** per person  
 Choice of 3 Grey plates from the belt  
 + 1 Main dish from the selection below only

Price of changing Grey plate in Lunch B:  
 Grey plate change to Orange plate £1.00 extra each  
 Grey plate change to Purple plate £1.00 extra each  
 Grey plate change to Blue plate £2.50 extra each

Still hungry? Add more plates:  
 Extra grey plate £2.00 each  
 Extra orange plate £2.50 each  
 Extra purple plate £3.00 each  
 Extra blue plate £2.50 each

**Evening & Weekend Set Menu Offers**  
 (Strictly for customers dining in only)

**Set A** **£12.50** per person  
 6 plates of sushi  
 + a bowl of miso soup

3 Free upgrade:  
 Change 1 Grey plate to Orange plate  
 Change 2 Grey plates to Orange plates  
 Change 3 Grey plates to Orange plates

Changing Grey plates to coloured plates:  
 Orange Plate extra each £1.00  
 Purple Plate extra each £1.00  
 Blue Plate extra each £2.50

**Set B** **£12.50** per person  
 3 Grey or Orange plates from the belt  
 + 1 Main dish from the selection below only

Choose salad dressing:  
 a) Goma - sesame  
 b) Wafu - soybean  
 c) Spicy wafu - spicy soybean

**Teishoku Sets** Pre set meal served on tray items cannot be changed  
 Available from 3pm Mon-Fri and All day Sat, Sun & bank holiday

**Set 1** **£14.95**  
 - Miso Soup  
 - Ebi Tempura  
 - Udon Soup  
 - 3 Assorted Nigiri  
 - 2 Pieces Salmon Sashimi  
 - Sweet Potato Croquette  
 - Wafu Salad

**Set 2** **£15.95**  
 - Miso Soup  
 - Pork Katsu  
 - Curry Sauce  
 - Steamed Rice  
 - Duck Katsu Temaki  
 - Grilled Chicken Gyoza  
 - Wafu Salad

**Set 3** **£18.95**  
 - Miso Soup  
 - Ebi Tempura  
 - 4 Assorted Sashimi  
 - 2 Salmon Sashimi  
 - Black Cod  
 - Udon Soup  
 - Wakame Salad

**Reg Set** **£14.95**  
 - Miso Soup  
 - Yakai Tempura  
 - Yakai Salad Temaki  
 - Steamed Rice  
 - Yakai Gyoza Dumplings  
 - Wakame Salad  
 - Wafu Salad

Image.11. The Japanese restaurant Wasabi's menu. The Japanese language on here is used in the romanised alphabet to communicate with the English audience.

# Wasabi Sushi & Noodle Bar

## A LA CARTE MENU

### Starters

- 1 Miso Soup 味噌湯 2.15
- 2 Pork Katsu + vegetable sauce 日式豬排飯 5.95
- 3 Chicken Katsu + vegetable sauce 日式香煎雞扒 5.95
- 4 Ebi Katsu + vegetable sauce 日式天婦羅蝦 4.75
- 5 Yakitori Chicken 串燒雞 4.75
- 6 Takoyaki 燒入天婦羅丸子 3.85
- 7 Fried Chicken Wings 日式炸雞翅 5.95
- 8 Sweet Potato Croquette 香炸薯餅 4.75
- 9 Chicken Karaage 香炸雞扒 4.75
- 10 Tako Karaage 香炸八爪魚扒 5.25
- 11 Vegetable Kakiage 炸菜餅 4.75
- 12 Butterfly Prawns + vegetable sauce 炸蝴蝶蝦配日式芥末醬 4.25
- 13 Ebi Tempura 天婦羅蝦 4.75
- 14 Soft Shell Crab Tempura 軟殼蟹天婦羅 7.25
- 15 Yaeai Tempura 煎炸天婦羅 4.25
- 16 Sweet Potato Tempura 煎炸薯餅 4.25
- 17 Chicken Gyoza 日式煎餃子 3.85
- 18 Duck Gyoza 日式煎鴨肉餃子 4.75
- 19 Shrimp & Leek Gyoza 日式煎蝦肉韭菜餃子 4.75
- 20 Pork Katsu Bun 日式豬扒包 4.50
- 21 Teppanyaki Salmon Belly 香煎三文魚 6.50
- 22 Teppanyaki Black Cod 香煎黑魚 9.50
- 23 Breaded Horse Mackerel 日式炸馬鮫 4.75
- 24 Ahi Dashi Tuna 日式炸金槍 4.95

### Hirata Buns

Steamed buns with filling

- 25 Chicken Katsu Hirata Bun 吉列豬扒包 4.50
- 26 Pork Katsu Bun 日式豬扒包 4.50
- 27 Beef Ribeye Hirata Bun 牛柳卷包 4.50
- 28 Sweet Potato Croquette Hirata Bun 香炸薯餅夾包 4.50
- 29 Fishcake Hirata Bun 香炸魚鬆夾包 4.50
- 30 Prawn Katsu Hirata Bun 吉列蝦包 4.95

### Side Salad

- 31 Wakame Seaweed Salad 海藻沙律 4.95
- 32 Jollyfish Wakame Seaweed Salad 金槍海藻沙律 5.95
- 33 Tonkotsu Salad 豬骨沙律 4.95

### Sashimi

二文及刺身 5.95

- 41 Seared Salmon Sashimi 炙燒三文魚刺身 6.95
- 42 Tuna Sashimi 吞拿魚刺身 5.95
- 43 Seared Tuna Sashimi 炙燒吞拿魚刺身 7.50
- 44 Arctic Clam Sashimi 北極蜆刺身 5.95
- 45 Hokkaido Scallop Sashimi 北海道扇貝刺身 7.50
- 46 Salmon Roe Sashimi 三文魚子刺身 6.25
- 47 Ahi Sweet Prawn Sashimi 甜蝦刺身 5.25
- 48 Sashimi Sampler 刺身拼盤 7.15
- 49 Sashimi Platter 1 花邊刺身拼盤 15.95
- 50 Sashimi Platter 2 精緻刺身拼盤 28.50

### Tempaki Hand Rolls

- 60 Salmon Tempaki 三文魚手卷 4.35
- 61 Tuna Tempaki 吞拿魚手卷 5.90
- 62 Eel Unagi Tempaki 鰻魚手卷 5.95
- 63 Duck Katsu Tempaki 鴨排手卷 4.35
- 64 Ebi Katsu Tempaki 日式炸蝦手卷 4.95
- 65 Ebi Tempura Tempaki 蝦天婦羅手卷 4.95
- 66 Soft Shell Crab Tempura Tempaki 軟殼蟹天婦羅手卷 4.95
- 67 Tobiko Tempaki 魚籽手卷 4.95
- 68 California Tempaki 加州手卷 5.25
- 69 Yaeai Sake Tempaki 煎炸手卷 4.95

### Salads

Salads served with choice of dressing

- 64 Seaweed + vegetable 海藻蔬菜 4.95
- 65 Spicy Waku - spicy miso/purple 辣味鰻魚沙律 9.95
- 70 Warm Grilled Chicken Salad 焗雞絲沙律 9.95
- 71 Diced Salmon Salad 三文魚粒沙律 9.95
- 72 Seared Salmon Salad 炙燒吞拿魚沙律 9.25
- 73 Seared Tuna Salad 炙燒吞拿魚沙律 11.20
- 74 Smoked Salmon Salad 煙燻三文魚沙律 9.25
- 75 King Prawn Salad 金槍沙律 9.95
- 76 Grilled Yaeai Salad 煎炸薯餅沙律 6.95

### Side dishes and Extras

- 100 Egg Fried Rice 蛋炒飯 2.95
- 101 Steamed Rice 白飯 2.95
- 102 Fried Noodles 脆皮麵 3.95
- 103 Curry Sauce 咖喱汁 2.75
- 104 Watarai Fagi 日式芝麻 1.00
- 105 GABA Miso Paste 味噌 1.00
- 106 Tossed Bean 炒豆 1.00
- 107 Tossed Sesame Oil 芝麻油 1.00
- 108 Miso Ganic 味噌 1.00
- 109 Spring Onions 青蔥 1.00
- 110 Shredded Wood Fungus 木絲 1.00
- 111 Japanese Mayonnaise 日式美乃滋 1.00
- 112 Spicy Mayonnaise 日式辣美乃滋 1.00
- 113 Wasabi Mayonnaise 日式芥末美乃滋 1.00
- 114 Teriyaki Sauce 照燒汁 1.00

### Soup Noodles

Tonkotsu Ramen broth (16 hours pork bone broth)

- 80 Pork Tonkotsu Ramen 日式豬骨湯麵 8.75
- 81 Chef Special Tonkotsu Ramen 金牌豬骨湯麵 11.95
- 82 Duck Tonkotsu Ramen 香煎鴨肉豬骨湯麵 10.95
- 83 Beef Ribeye Tonkotsu Ramen 牛柳豬骨湯麵 9.35
- 84 Grilled Chicken Tonkotsu Ramen 焗雞豬骨湯麵 8.75
- 85 Chicken Gyozo Tonkotsu Ramen 雞餃子豬骨湯麵 8.75
- 86 Shrimp & Leek Gyozo Tonkotsu Ramen 蝦韭菜豬骨湯麵 9.85
- 87 Seafood Tonkotsu Ramen 海鮮豬骨湯麵 10.95
- 88 Salmon Belly Tonkotsu Ramen 香煎三文魚豬骨湯麵 10.95
- 89 Black Cod Tonkotsu Ramen 香煎黑魚豬骨湯麵 13.95

### Udon Soup Noodles

Change udon broth to tonkotsu broth 6.75 extra

- 90 Yakitori Chicken Udon 串燒雞湯烏冬 8.95
- 91 Ebi Tempura Udon 日式天婦羅湯烏冬 9.95
- 92 Yaeai Tempura Udon 煎炸天婦羅湯烏冬 8.25
- 93 Yaeai Gyozo Udon 煎餃子湯烏冬 8.75
- 94 Pork Curry Udon 日式豬骨咖喱湯烏冬 8.35
- 95 Beef Ribeye Curry Udon 牛柳咖喱湯烏冬 9.85
- 96 Curry Beef Brisket Udon 日式咖喱牛柳湯烏冬 9.85
- 97 Grilled Chicken Curry Udon 焗雞咖喱湯烏冬 9.95
- 98 Yakitori Chicken Curry Udon 串燒雞咖喱湯烏冬 8.85
- 99 Tofu Curry Udon 豆腐咖喱湯烏冬 8.75

### Teppanyaki dishes

Yakitori, stir fried steu, wheat noodle

- 100 Duck Yakitoba 焗燒鴨排 8.95
- 101 Chicken Yakitoba 焗燒雞排 8.75
- 102 Pork Yakitoba 焗燒豬排 8.75
- 103 Beef Ribeye Yakitoba 焗燒牛柳排 8.95
- 104 Curry Beef Brisket Yakitoba 日式咖喱牛柳焗燒排 8.95
- 105 Seafood Yakitoba 焗燒海鮮排 10.95
- 106 Yaeai Yakitoba 焗燒煎炸排 8.25
- 107 Salmon Belly Yakitoba 香煎三文魚焗燒排 9.25
- 108 Black Cod Yakitoba 香煎黑魚焗燒排 12.50

Yakudon, stir fried steu, wheat noodle

- 109 Chicken Yakudon 焗燒雞排烏冬 8.75
- 110 King Prawn Yakudon 焗燒大蝦烏冬 9.95
- 111 Yaeai Yakudon 焗燒煎炸烏冬 8.25
- 112 King Prawn and Chicken Yakudon 焗燒大蝦雞扒烏冬 10.50

### Donburi rice bowl dish

- 120 Teppanyaki Pork Donburi 焗燒日式豬扒飯 8.25
- 121 Teppanyaki Chicken Donburi 焗燒雞排飯 8.25
- 122 Teppanyaki Beef Ribeye Donburi 焗燒牛柳排飯 8.75
- 123 Curry Beef Brisket Donburi 日式咖喱牛柳飯 8.75
- 124 Ebi Tempura Donburi 日式天婦羅飯 8.95
- 125 Yaeai Tempura Donburi 煎炸天婦羅飯 8.25
- 126 Diced Salmon Fried Rice Donburi 三文魚碎炒飯 8.95
- 127 Unagi Fried Rice Donburi 鰻魚炒飯 12.50

### Steamed rice dishes

- 130 Chicken Katsu Curry Rice 日式咖喱雞扒飯 8.25
- 131 Pork Katsu Curry Rice 日式咖喱豬扒飯 8.95
- 132 Duck Katsu Curry Rice 日式咖喱鴨排飯 8.95
- 133 Ebi Katsu Curry Rice 日式咖喱炸蝦飯 8.95
- 134 Yaeai Katsu Curry Rice 日式煎炸豬扒飯 8.25
- 135 Pork Katsu Rice 日式豬排飯 8.50
- 136 Duck Katsu Rice 日式鴨排飯 8.75
- 137 Ebi Katsu Rice 日式炸蝦飯 8.95
- 138 Yaeai Katsu Rice 日式煎炸豬扒飯 8.25
- 139 Unagi Rice 鰻魚飯 14.5
- 140 Salmon Belly Rice 香煎三文魚飯 8.95
- 141 Black Cod Rice 香煎黑魚飯 11.50

### Bowl of sushi rice

### Chirashizushi

- 150 Salmon Chirashizushi 三文魚刺身飯 8.95
- 151 Tuna Chirashizushi 吞拿魚刺身飯 9.95
- 152 Seared Salmon Chirashizushi 炙燒吞拿魚刺身飯 9.95
- 153 Seared Tuna Chirashizushi 炙燒吞拿魚刺身飯 9.25
- 154 Salmon & Tuna Chirashizushi 三文魚吞拿魚刺身飯 9.95
- 155 Shellfish Chirashizushi 海鮮刺身飯 9.85
- 156 Seafood Medley Chirashizushi 海鮮刺身飯 13.95

**A la Carte Items all available for takeaway**

Photos are for illustrative purposes only. Menu items subject to availability.

**WaSabi**

Due to limited seating we require a minimum spend. We accept cash, debit and credit card. All prices include VAT.

Image.12. The Japanese restaurant Wasabi's menu. The Japanese language on here is used in the romanised alphabet to communicate with the English audience. Although the chain restaurant is not traditional, the language used does accurately describe the product provided.