

THE COPPER FOX

SUSHI MENU



All our sushi is made to order with local ingredients by our small kitchen team. Please let us know if you would like extra wasabi or ginger.

細卷

(Hoso-Maki)

1 Ingredient roll with nori and seasoned rice. (6 pieces)

1. Cucumber - 3.40

Vg

2. Bell Pepper - 3.40

Vg

3. Tofu - 4.80 🍲

Vg - Teriyaki Tofu

4. Avocado - 3.90

Vg

5. Mushroom - 4.30 🍄

Vg - Teriyaki Shiitake

6. Takuan - 5.00

Vg - Pickled Radish

7. Chicken - 4.60 🍗

Teriyaki Chicken

8. Ginger Beef - 7.50 🍖

Braised Steak

9. Tuna - 7.40 🐟

10. Swordfish - 7.40 🐟

11. Salmon - 8.60 🐟



裏卷

(Ura-Maki)

Inside out roll with sesame seeds, nori and seasoned rice. (8 pieces)

12. Tuna Volcano - 13.00 🐟 🍲 🌿

Sushi Grade Tuna, Topped with, Avocado, Sriracha & Fried Onions.

13. Yasai Volcano - 9.00 🍲 🌿

Vg - Takuan, Bell Pepper, Cucumber, Topped with Avocado, Sriracha & Fried Onions

14. Tempura Ebi - 8.50 🍤 🍲 🌿

Tempura Battered Prawns, Nori Strips, Sriracha Mayo.

15. Teriyaki Chicken - 7.00 🍲 🌿

Marinated Chicken, Bell Pepper, Cucumber, Spring Onion.

16. Teriyaki Tofu - 7.00 🍲 🌿

Vg - Marinated Crispy Tofu, Bell Pepper, Cucumber, Spring Onion.



Please inform a staff member of any dietary requirements or allergies

握り寿司

(ni-gi-ri)

Hand shaped sushi. (4 peices)

17. Salmon Nigiri - 8.60 🐟

Sushi Grade Salmon, Roe, Preserved Lemon, Lemon Balm.

18. BBQ Steak Nigiri - 7.00 🥩 🌿 🌱

Sirloin, Bulldog Sauce, Crispy Onions, Micro Amaranth.

20. Swordfish Nigiri - 8.60 🐟

Sushi Grade Swordfish, Chilli Oil, Radish.

21. Tuna Nigiri - 8.60 🐟

Sushi Grade Tuna, Roe, Spring Onions.



いなり

(i-na-ri)

Tofu Pockets with seasoned rice. (3 pieces)

22. Inari - 4.00 🍳 🌱

Vg - Rice and Tofu skin!

23. Mushroom - 7.10 🍄 🌿

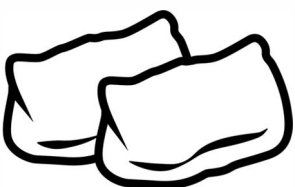
Vg - Teriyaki Shiitake and Rice.

24. Crab - 13.50 🍷 🍷 🍷 🍷 🍷

Sriracha Mayo Crab Meat and Rice.

25. Salmon - 9.60 🍷 🍷 🐟 🌿

Spicy togarashi Salmon and Rice.



おにぎり

(o-ni-gi-ri)

Japanese Rice Ball with filling and nori. (1 piece)

26. Tuna Mayonnaise - 3.80 🍷 🍷 🐟

Cooked Tuna with Kewpie Mayonnaise,

27. Umeboshi - 3.90

Vg. - Sour Plum

28. Ginger Beef - 5.20 🍷

Braised Steak with soy and ginger.

29. Mushroom - 3.90 🍄

Vg - Teriyaki Shiitake.



刺身

(sa-shi-mi)

Sliced raw fish. (5 pieces)

30. Tuna - 18.50 🍷 🌿 🐟

Sushi Grade Tuna with a soy and sesame dressing and garnished with micro pac choi.

32. Swordfish - 18.50 🍷 🐟

Sushi Grade Swordfish with a sweet and salty sauce, sliced radish and spring onion.

33. Monkfish - 17.00 🐟

Lemon Cured Monkfish with a ginger broth, garnished with chives.



サラダ

(sa-ra-da)

Salads inspired by japanese ingredients.

34. Seared Tuna - 20.00 🍷 🍷 🐟 🌿 🍷

Marinated Sushi Grade Tuna, Sesame seeds, Petis Pois, Cornish Olives, Wasabi Mayo, Radish, Pea Shoots.

35. Tenderstem Truffle - 11.40 🍷 🍷 🍷 🍷 🍷

V - Tenderstem Broccoli tossed in truffle oil, Bacon Bits, Crumbled Blue Cheese, Pickled Walnuts, with a plum (ume) dressing.



Set Menus

魚一

46. Sakana (Fish) Meal ichi - 25

Tuna Sashimi x2 Pieces
Swordfish Sashimi x2 Pieces
Monkfish Sashimi x 2 Pieces
Coleslaw
Rice



魚二

47. Sakana (Fish) Meal ni - 18

Salmon Nigiri x2 Pieces
Tuna Sashimi x2 Pieces
Swordfish Hosonaki x6 Pieces



にぎり

48. Nigiri Meal - 19

Salmon Nigiri x2 Pieces
BBQ Steak Nigiri x2 Pieces
Tuna Nigiri x2 Pieces
Swordfish Nigiri x2 Pieces
Miso Soup



肉

49. Niku (Meat) Meal - 20

Teriyaki Chicken Hosonaki x6 Pieces
Ginger Beef Hosonaki x6 Pieces
Steak Nigiri x2 Pieces
Karaage x5 Pieces



辛い

50. Tsurai (Spicy) Meal - 22

Tuna Hosonaki Volcano x6 Pieces
Spicy Salmon Inari x2 Pieces
Swordfish Nigiri x2 Pieces
Kimchi



野菜

51. Yasai (Vegan) Meal - 18

Takuan Hosonaki Volcano x6 Pieces
Inari x2 Pieces
Mushroom Inari x2 Pieces
Bell Pepper Hosonaki x6 Pieces




おかず

(o-ka-zu)

Side Dishes

37. Kimchi - 3.00



Vg - Newlyn Fermentary kimchi.

38. Miso Soup - 2.50 

Vg - Wakame and Spring onion Miso soup.

39. Coleslaw - 3.00   

Vg - Red Cabbage, Carrot + Spring Onions in a goma dressing.

40. Karaage - 9.80  

Japanese Fried Chicken with a gochujang sauce.

41. Okonomiyaki Fries - 8.00     

10mm chips with bulldog sauce, kewpie mayo, nori and bonito flakes.




甘い



(a-ma-i)

Meaning "sweet"

3 scoops

42. Matcha Icecream - 3.00 

V - Rich green tea icecream.

43. Kuro Goma - 3.00  

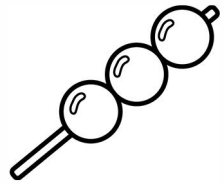
V- Black Sesame icecream nutty and delicious!

44. Caramelised Pineapple Rum Old Fashioned - 9.00

Spiced Rum, Pineapple Syrup, Angostura Bitters, Caramelised Pineapple.

45. Chocolate and Vanilla Espresso Martini - 9.00

Vg - Vanilla Vodka, Espresso, Dark Chocolate Liqueur, Vanilla Syrup.



EGG SESAME SOY SHELLFISH CELERY NUTS FISH DAIRY GLUTEN CRUSTACEANS PEANUTS

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Sake Menu

"Sake, Japanese alcoholic beverage made from fermented rice."

Kikusui-Funaguchi (Can) 19.5% 200ml

Rich flavour, full bodied with a fruit aroma.
£12.50

Daiginjo super premium 15.8%

Daiginjo "Osakaya Chobei" has a splendid flavour and rich aroma with a refreshing aftertaste.
Bottle £68.40 / 125ml £11.40

Takasago Kokuu Kokushi Junmai 12.5%

The use of an apple yeast contributes a sweet and sour flavour which combines melon fruitiness.
Bottle £34.20 / 125ml £8.55

Ozeki Kanjyuku Umeshu 14.5%

Produced using slowly ripened Japanese plums, this has a lovely deep, fruity flavour.
Bottle £49.40 / 125ml £8.30