



HOTORI

## Our Story

Hotori began with a bold decision: to leave behind the corporate world and bring the art of yakitori to London.

Years of dedication followed, filled with immersive research into the finest yakitori not only in Japan but around the world. Along the way came the painstaking mastery of carving chickens into as many as seventeen distinctive cuts (as you will find in our beak to tail set) to unlock the under-explored textures and flavours of this beloved bird.

This passion culminated in the birth of Hotori, a restaurant that fuses the precision of Japanese culinary techniques with the exceptional quality of British produce.



## Our Chicken

With the simple elegance of yakitori, there's no place to hide. That's why we use Fosse Meadows chicken - totally free range and grown naturally in small flocks to at least 81 days. From familiar cuts like thigh and wing to rare delicacies such as oyster and cartilage, every bite is a testament to our commitment to honouring the whole bird.

## Our Drinks

Our wine and sake lists parallel the attention in detail used in selecting our chicken. We place quality and the planet first, celebrating small-scale, biodynamic producers and hidden gems. Each bottle has been selected to complement our dishes, offering a pairing to suit every palate.

## Otsumami

Edamame - Boiled or Grilled (v)	5
Spinach with Sesame Dressing (v) 	6
Agedashi Tofu - Fried Tofu in Homemade Dashi (v)	7
Shishito Peppers with Bonito Flakes 	7
Nasu Dengaku - Miso Glazed Aubergine (v)	8
Shime Saba - Cured Mackerel 	9
Salmon Mi Cuit with Candied Yuzu Peel 	11
Yellowtail Carpaccio with Yuzu and Truffle Sauce 	13
Wagyu Beef Tataki	15

## Agemono

Chicken Karaage 	8
Vegetable Tempura (v)	10
Spicy Japanese Scampi 	10
Prawn Tempura 	14
Softshell Crab Tempura 	15
Mixed Tempura 	16

## Salads

Kaiso Salad - Seaweed with Vinaigrette Dressing (v)	6
Hotori Salad - Grilled Vegetables with House Dressing (v)	8





## Comfort Food

Onigiri - Rice Balls with Chicken Broth	6
OChazuke - Rice in Tea and Dashi Broth	6
Soboro Don with 'Hot Spring' Egg and Chicken Broth 	7

## Sides

Homemade Miso Soup (v)	3
Rice	3
Tsukemono - Assortment of Japanese Pickles (v)	5



## Dessert

Mochi  	6
Ice Cream  	6
Yuzu Sorbet (v)	6

Allergens:  Seed  Shellfish  Fish  Egg  Milk

*For dine-in customers, an optional 12.5% service charge will be added to your bill.  
Most menu items involve the use of soya sauce, please inform us if you have a gluten or sulphite allergy.*


## From the Grill

Grilled Salmon with Ponzu Sauce		18
Miso-Marinated Black Cod		32
A4 Kagoshima Wagyu Sirloin 100g (subject to availability)		78

## Yakitori

We use Fosse Meadows total freedom chicken – grown naturally in small flocks to at least 81 days.

### Izakaya Set: Individual cuts available at £7

Teba – Wing		
Negima – Thigh with Spring Onion		22
Tougarashi – Drumstick with Spring Onion		
Tsukune – Chicken Meatball with Soy Cured Egg Yolk		

### Hotori Set: Individual cuts available at £7

Teba – Wing		
Negima – Thigh with Spring Onion		
Obi – Inner Thigh		34
Soriresu – Chicken Oyster		
Tougarashi – Drumstick with Spring Onion		
Tsukune – Chicken Meatball with Soy Cured Egg Yolk		

### Special Yakitori Cuts of the day

Please check with our staff for availability		7
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## Beak to Tail Set

17 Yakitori Cuts using all parts of the chicken. Please note that 48 hours' notice and 50% deposit will be required.		110
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Allergens:  Seed  Shellfish  Fish  Egg  Milk

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All cuts are prepared within 36 hours from farm to table

### **Teba – Wing**

Carefully carved open to maximise contact area with the charcoal for the smoky flavour and crispy skin we all love

### **Sabiyaki – Tender with Cured Egg Yolk Shavings** ©

The most delicate part of the chicken breast. Elevated with home-cured egg yolk shavings and pancetta salt

### **Sasami – Breast**

Packed with lean protein. We grill it alternating between high and low heat to seal in the juice and flavour.

### **Negima – Thigh with Spring Onion**

The world's favourite yakitori cut! Charred spring onion bathed in chicken fat, between tender thigh meat and crispy skin.

### **Tougarashi – Drumstick with Spring Onion**

The musclier sibling of Negima. The drumstick offers a firmer texture, and a deeper umami taste being closer to the bone.

### **Obi – Inner Thigh**

A flavour bomb with intense, meaty taste and bouncy texture. It's the small piece of red muscle right next to the thigh bone.

### **Soriresu – Chicken Oyster**

Located in the lower back, this cut, shaped and sized like an oyster, combines rich flavour, tender texture and crispy skin.

### **Nankotsu – Soft bone**

Popular bar snack in Japan. This cut has a fun crunchy texture and lots of collagen. Equally delicious deep fried.

### **Engawa – Chicken Belly**

Actually, the diaphragm of a chicken. A rare cut that's in between the meaty cuts and the offal cuts in taste and texture.

### **Furisode – Chicken Shoulder**

Named after a Kimono style with swinging sleeves, the cut connects the wing and the breast and takes the best of both.

### **Bonjiri – Tail Meat**

We consider Bonjiri the crown jewel of a chicken. Bursting with juiciness, indulged by the high chicken fat content.

### **Seseri – Neck Meat**

Sought-after cut with a unique combination of chewy and juicy mouthfeel. A rare find.

### **Hatsu – Heart**

Chicken hearts are softer than you expect! A little springy and a big meaty taste.

### **Sunagimo – Gizzard**

Earthy, slightly gamey and crunchy. The gizzard is the muscular part of a chicken's stomach and is rich in minerals.

### **Reba – Liver**

Yakitori celebrates both the bold flavour and texture of the chicken liver. A must-try and a very different take from pâté.

### **Kawa – Chicken Skin**

Full of flavour, crispy on the outside and soft on the inside, seasoned with truffle salt.

### **Tsukune – Chicken Meatball with Soy Cured Egg Yolk** ©

Firm favourite of the Hotori menu. Chicken meatballs grilled and glazed with multiple layers of our aged tare sauce.

### **Bottles that can carry you through the beak to tail journey:**

**White:** Gallina de Piel Ikigall; Troupe x Martin Diwald 'Welcome to the Jungle'; Donnafugata Sul Vulcano

**Red:** Casa Los Frailes Monastrell; G.D. Vajra; Racines Santa Rita Hills Pinot Noir

**Rose:** Clos Venturi 1769 | **Sparkling:** Langham Culver Classic Cuvee | **Sake:** Shichiken – Junmai Daiginjo

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