



NE1 Restaurant Week offers: 3 small plates & a side for £25 OR 2 sushi plates for £15

SMALL PLATES 3 SMALL PLATES & A SIDE FOR £25

Miso Soup

Japanese broth enriched with miso paste, tofu, spring onions and wakame seaweed.

Chicken Katsu

Panko breaded deep fried chicken breast, served with traditional Japanese curry sauce.

Crispy Chilli Squid

Crispy coated squid, garnished with shichimi powder and spring onion, served with Thai dipping sauce.

Duck Spring Rolls

Spring rolls filled with aromatic duck and vegetables, served with hoisin sauce.

Vegetable Spring Rolls (V)

Spring rolls filled with mixed vegetables, served with a sweet chilli sauce.

Bulgogi Pork Belly

Korean dish of robata grilled sliced pork belly made with a homemade bulgogi sauce.

Takoyaki

Deep fried Octopus balls topped with tonkatsu sauce, bonito flakes, pickled ginger, and Japanese mayo.

Mapo Tofu (V)

Traditional Chinese dish of braised tofu in a rich spicy and savoury sauce with chilli, spring onions, green beans and Chinese cabbage.

Gyoza (6pc)

Steamed or fried gyoza, served with Asian dipping sauce. Choice of Chicken, Duck, or Vegetable.

Prawn Ha Kauw (4pc)

Delicate steamed prawn dumplings, served with soy and chilli dipping sauce.

Japanese Prawn Tempura

Light and airy tempura battered prawns, served with Thai dipping sauce or wasabi mayo.

Vegetable Tempura (V)

A colourful assortment of tempura vegetables, served with Thai dipping sauce.

Chicken Yakitori

Skewered robata grilled chicken breast glazed in a sticky savoury, sweet and smoky marinade.

Pork Char Siu Bun

Traditional Chinese steamed BBQ pork buns topped with sesame seeds.

Terikyaki Salmon

Salmon marinated with traditional teriyaki sauce.

Crab & Pork Soup Dumplings

Traditional steamed dumplings filled with a rich broth of crab and pork, topped with sesame seeds.

Adobo Crispy Pork

Crispy pork belly enriched with adobo sauce with carrot and spring onion, served on a bamboo leaf.

Vegetable Yakitori (V)

Skewered robata grilled vegetables glazed in a sticky savoury, sweet and smoky marinade.

FOOD ALLERGY NOTICE
Dishes may contain Allergens. If you have a food allergy or a special dietary requirement please inform a member of staff before you place your order. (V) Vegetarian Vegan

SIDE DISHES

Steamed Edamame (V)
Steamed edamame with chilli salt.

Kimchi
Korean salted and pickled cabbage in red chillies and garlic.

Asian Slaw (V)
House Asian inspired slaw.

Steamed Rice (V)

Fried Rice (V)

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SUSHI 2 x 4PCS URAMAKI SUSHI PLATES FOR £15

California

Crab, avocado, cucumber and tamago topped with tobiko.

Sleeping Volcano 🌋

Spicy salmon, spring onion, sesame seeds and chilli sauce - tempura style.

Active Volcano 🌋

Spicy tuna, spring onion, sesame seeds and chilli sauce - tempura style.

Prawn and Avocado

Prawn tempura, avocado and sweet chilli mayo topped with tobiko.

Diamond Jubilee

Crab, avocado, cucumber and tamago topped with salmon.

Crispy Duck Roll

Crispy duck, cucumber, spring onion, hoisin, chives.

Dynamite Roll 🌋

Prawn tempura, crispy shallots, spicy salmon, avocado, chives.

Spicy Tuna and Avocado 🌋

Spicy tuna, avocado, spicy sauce topped with sliced tuna.

Chicken Katsu Roll

Chicken katsu, shichimi powder, spicy mayo.

Yasai (V) 🌱

Cucumber, avocado, asparagus, inari, sesame seeds.




THE MUDDLER

Share your Muddler Moments with us
using the hashtag #muddlermoments

  @themuddlernewcastle

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