

## bubble tea

6.00

### step one

choose either a milky flavour or a fruity flavour

#### milky flavours

original milky tea  
green tea matcha  
tropical taro  
strawberry  
brown sugar

#### fruity flavours

mango  
lychee  
strawberry  
passionfruit

### step two

add your tea

green tea  
no tea

### step three

choose your style

hot  
cold

### step four

choose your bubbles

strawberry  
mango  
passionfruit  
strawberry  
tapioca

blueberry  
lychee  
rainbow bubbles  
passionfruit

## frappe

pistachio	6.00	vanilla dream	6.00
swiss chocolate	6.00	caramel	6.00

## tea and coffee

tea	3.00	green tea	3.00
coffee	4.00	latte	4.00
americano	4.00	mocha	4.00
cappuccino	4.00	hot chocolate	4.00

## soft drinks

coke	3.50	ginger ale	3.50
diet coke/coke zero	3.50	soda water	1.50
lemonade	3.50	red bull	4.00
j20	3.50	ramune	4.00
orange juice	3.50	(japanese soda)	
apple juice	3.50	pomegranate juice	3.50
mango juice	3.50	passionfruit juice	1.50
pineapple juice	3.50	cranberry juice	4.00

## bottled mineral water

still mineral water (750ml)	5.00
sparkling mineral water (750ml)	5.00

# RASA

## PAN ASIAN

## DRINKS MENU

## lighter bites

flavour-packed snacking

(vegan) **edamame** 4.50  
salt or chili + garlic salt

(vegan) **wok-fried greens** 6.00  
cooked in a flavourful garlic + soy sauce



## donburi

**chicken teriyaki donburi** 14.50

chicken teriyaki, sticky rice served with carrots and pea-shoots, topped with teriyaki sauce, yakitori sauce, spring onions & sesame seeds

**beef teriyaki donburi** 16.00

beef teriyaki, sticky rice served with carrots and pea-shoots, topped with teriyaki sauce, yakitori sauce, spring onions & sesame seeds

**salmon teriyaki donburi** 16.00

salmon teriyaki, sticky rice served with carrots and pea-shoots, topped with teriyaki sauce, yakitori sauce, spring onions & sesame seeds

**aromatic duck donburi** 18.00

aromatic duck, sticky rice served with red onions, carrots & mangetout, topped with teriyaki sauce, yakitori sauce, fried egg, cucumber & spring onions

**tofu teriyaki donburi (vegan)** 14.00

fried teriyaki tofu, sticky rice served with carrots and pea-shoots, topped with teriyaki sauce, yakitori sauce, spring onions, red chilli & sesame seeds



## teppanyaki

sizzling noodles straight from the grill

**yaki soba**

noodles, egg, peppers, beansprouts, fresh + crispy onions, pickled ginger, sesame seeds

**chicken + prawn** 15.00

(veg) **yasai | mushroom** 13.00

(vegan) **yasai | mushroom** without egg 13.00

choose from udon or rice noodles

**teriyaki soba**

noodles, mangetout, bok choy, onion, chilli, beansprouts, sesame seeds

**steak** 19.00

**salmon** 17.00

**chicken** 16.50

**pad thai**

rice noodles, amlai sauce, egg, beansprouts, leek, chilli, fresh + crispy onions, mint

**marinated chicken + prawn** 15.00

(veg) **yasai | tofu** 13.00

(vegan) **yasai | tofu** without egg 13.00

**chicken + prawn yaki udon** 15.00

noodles, egg, beansprouts, leek, mushrooms, peppers, crispy onions, ginger, sesame seeds, bonito flakes

**saku saku duck soba** 19.00

crispy duck, noodles, amlai sauce, egg, beansprouts, leek, spring onion, chilli, teriyaki sauce

## salads

aromatic, crunchy and full of freshness

**chicken katsu salad** 15.00

chicken katsu, dressed mixed leaves, cooked soy beans, asian slaw with katsu salad dressing

**grilled chicken salad** 15.00

grilled chicken, dressed mixed leaves, sliced cucumber, cooked soy beans, asian slaw with katsu salad dressing

**papaya salad (som tam)** 15.00

thailand's most popular salad comes with shredded raw papaya, carrots, long beans, dried shrimp, baby tomatoes, roasted peanuts and tangy salad dressing

**mixed salad (veg)** 4.50

dressed mixed leaves, asian slaw with salad dressing

## dessert

**mochi ball**

**assorted mochi** 6.00

**creamy coconut mochi** 6.00

**passionfruit and mango mochi** 6.00

**raspberry mochi** 6.00

**chocolate and hazelnut mochi (vegan)** 6.00

**gelato ice cream (three scoops)** 7.00

**madagascar vanilla (may contain nuts)**

**chocolate (may contain nuts)**

**strawberry (may contain nuts)**

**gelato sorbet (three scoops)** 7.00

**raspberry**

**alphonso mango**

**baked cheesecake** 7.00

iconic new york style baked cheesecake, made with full fat cheese for a rich creamy flavour, topped with berries and fruit coulis

**mile high chocolate gateau (may contain nuts)** 7.00

four layers of chocolate sponge with white and dark chocolate fudge icing, topped with chocolate brownie pieces

## sides and sauces

kimchi	3.00	green curry	2.00
steamed rice	2.00	red curry	2.00
plain noodles	2.00	massaman curry	2.00
soy stained egg	1.00	sweet chilli sauce	1.00
japanese pickles	1.00	teriyaki sauce	1.00
fresh red chilli	1.00	japanese mayo	1.00
katsu curry	2.00	sriracha mayo	1.00
kokonatsu curry	2.00	chilli sauce	1.00
firecracker sauce	2.00	soy sauce	0.00
		schichmi	0.00

Welcome to Rasa, every morsel is savoured.

At Rasa, we transform the art of dining into an immersive journey of taste, flavour, aroma, and elegance. Inspired by the ancient notion of rasa: the essence, flavour, and divine nectar of taste, each dish is meticulously crafted to awaken the senses and celebrate tradition through modern sophistication.



**RASA**  
PAN ASIAN  
01543 387901

## majestic mocktails

**the child of hik**..... 7.00  
fresh squeezed lemon juice, freshly squeezed orange juice, vanilla ice cream

**good morning hik**..... 7.00  
fresh banana and strawberry blended with fresh orange juice

**dream paradise**..... 7.00  
banana, honey, milk, strawberries, vanilla syrup, yoghurt

**good choice**..... 7.00  
pineapple juice, pineapple chunks, coconut syrup, cream, coconut rim



**mango mojito**..... 7.00  
mango puree, fresh mint leaves, mango juice, apple juice, ginger beer

**blueberry mojito**..... 7.00  
blueberries and blackberries muddled with fresh lime and mint, shaken with pomegranate, topped with soda water

**passionfruit mojito**..... 7.00  
infused passionfruit combined with fresh coriander sticks, honey, passionfruit and lime topped with pineapple juice

**ginger mojito**..... 7.00  
fresh ginger muddled with mint leaves, lime and sugar, chilled and served tall with ginger ale

**apple spiced mojito**..... 8.00  
green apple muddled with fresh mint and lime, vanilla infused sugar, cinnamon, apple juice and topped with ginger ale

**strawberry daiquiri**..... 8.00  
fresh strawberry, mix of fresh lime and brown sugar shaken with ice

**passionfruit daiquiri**..... 8.00  
fresh passionfruit and lime, with brown sugar shaken with ice



**alone in tropics**..... 8.00  
pineapple juice, mango juice, orange juice, muddled fresh banana and passionfruit

**melonie**..... 8.00  
a summery mix of fresh watermelon, apple and cranberry juice sweetened with a hint of elderflower

**festival parade**..... 8.00  
a tangy combination of passionfruit and raspberry purees, apple and orange juices and touch of lemon, served long

**bora bora**..... 8.00  
a refreshing combination of cherries, passionfruit, fresh lime and apple juice

**grape infusion**..... 8.00  
a smooth mix of fresh grapes, cinnamon syrup, raspberries, elderflower and ginger ale

**blue lagoon**..... 8.00  
fresh blueberries muddled topped with lemonade

**blueberry smash**..... 8.00  
blueberries and blackberries muddled with pomegranate syrup, shaken with pomegranate juice, layered with mango and apple juice

**silk breeze**..... 8.00  
watermelon shaken with peach, and pressed pineapple juice served tall and ice cold



## fresh juices

	regular	large
<b>tropical juice</b> apples & mango puree	4.50	6.00
<b>fresh green</b> apples, spinach & ginger	4.50	6.00
<b>fresh &amp; zesty</b> apples, spinach, pineapples, cucumber & lime	4.50	6.00
<b>apple breeze</b> apples, mint, strawberry & lime	4.50	6.00
<b>fresh orange juice</b>	4.50	6.00



## gyoza

five japanese dumplings packed with flavour, served fried or steamed with gyoza sauce on the side

<b>yasai vegetable gyoza</b> (vegan) sprinkled with japanese spices and served with gyoza sauce	<b>7.50</b>
<b>chicken gyoza</b> sprinkled with japanese spices and served with gyoza sauce	<b>7.50</b>
<b>prawn gyoza</b> sprinkled with japanese spices and served with gyoza sauce	<b>8.00</b>

## bao buns

generously filled fluffy buns

<b>chicken katsu bao</b> steamed bun with asian slaw, served with spicy mayo	<b>9.00</b>
<b>karaage chilli chicken bao</b> steamed bun with asian slaw, served with firecracker sauce	<b>9.00</b>
<b>teriyaki beef bao</b> steamed bun with asian slaw, served with vegan mayo	<b>9.00</b>
<b>mixed mushrooms bao</b> (vegan) steamed bun with mixed mushroom, panko aubergine & vegan mayo, topped with coriander	<b>8.00</b>

## korean inspired wings

marinated and deep fried chicken wings served with your choice of sauce, garnished with spring onion, coriander, roasted sesame seeds and crispy shallots

<b>regular size (5 pcs)</b>	<b>7.00</b>
<b>large size (8 pcs)</b>	<b>9.00</b>
<b>teriyaki wings</b>	
<b>gochujang wings</b>	
<b>katsu wings</b>	
<b>firecracker wings</b>	



## big flavour bites

hot, crispy, fresh

<b>chicken yakitori</b> 8.00 four skewers in sticky miso, coriander and sesame seeds
<b>chilli squid</b> 9.00 schichimi, chilli + coriander, served with spicy vinegar sauce
<b>ebi katsu</b> 9.00 butterfly king prawns fried in crispy breadcrumbs, served with chilli sauce
<b>bang bang cauliflower</b> (veg) 6.00 spicy firecracker sauce, onion & ginger



## small bites

<b>karaage chicken</b> 8.00 chicken bites marinated in japanese sauce, coated in kaarage mix then deep fried, served with spicy mayo
<b>king prawn tempura</b> 10.00 king prawns (5 pcs) coated in classic japanese tempura batter, served with sweet chilli sauce
<b>five pieces of takoyaki</b> 10.00 crispy fried octopus balls, finished with bonito flakes, tonkatsu sauce, japanese mayo and crispy shallots
<b>miso soup</b> (veg) 4.00 japanese soup with silken tofu, seaweed and spring onions

## thai curries

<b>red curry</b> chef's signature curry, thai red curry paste with coconut milk, seasonal vegetables, tofu served with jasmine rice, fresh chillies, coriander + lime	
<b>green curry</b> thailand's best love curry and a must try for all, thai green curry with fresh vegetables, tofu in coconut milk infused with green chili and sweet basil served with jasmine rice, fresh chillies, coriander + lime	
<b>massaman curry</b> fragrant and relatively mild yellow curry, mixed herbs, potatoes and onions in coconut milk, known as the world's best dish served with jasmine rice, fresh chillies, coriander + lime	
<b>chicken</b> 18.00	
<b>prawn</b> 20.00	
<b>tofu</b> (vegan) 16.00	

## spicy kokonatsu curry

homemade spicy red kokonatsu curry cooked with a mix of vegetables (mushroom, broccoli, mix peppers, courgette and red onion) served with japanese sticky rice and garnished with mix roasted sesame seeds

<b>chicken</b> 18.00
<b>prawn</b> 20.00
<b>tofu</b> 16.00

## ramen + pho

rich ramen + fragrant pho noodle soups

<b>chilli ramen</b> ramen noodles, spicy chicken broth, egg, onion, beansprouts, coriander, chilli, lime	
<b>chicken</b> 18.00	
<b>steak</b> 20.00	
<b>marinated prawn</b> 20.00	
<b>grilled ramen</b> marinated chicken, ramen noodles, rich chicken broth, egg, pea shoots, menma, spring onion	
<b>chicken</b> 18.00	
<b>steak</b> 20.00	
<b>(vegan) yasai ramen</b> 16.00 shichimi-coated silken tofu, udon noodles, vegetable broth, mushrooms, pea shoots, carrot, chilli	

## sushi

<b>nigiri</b>	
<b>special salmon nigiri (3 pcs)</b>	<b>6.00</b>
<b>salmon nigiri (3 pcs)</b>	<b>6.00</b>

<b>maki</b>	
<b>salmon maki (6 pcs)</b>	<b>6.00</b>
<b>cucumber maki (6 pcs)</b> (vegan)	<b>5.00</b>
<b>avocado maki (6 pcs)</b> (vegan)	<b>5.00</b>
<b>tempura prawn maki (6 pcs)</b>	<b>6.00</b>
<b>rasa crab maki (6 pcs)</b>	<b>6.00</b>

<b>super crunch</b>	
<b>crunchy chicken (8 pcs)</b>	<b>12.00</b>
chicken katsu, carrot, cucumber roll fried in tempura batter topped with spicy mayo	
<b>tempura fried ocean roll (8 pcs)</b>	<b>12.00</b>
tempura prawn, avocado, cucumber roll fried in tempura batter topped with yozo mayo	
<b>crunchy grilled salmon (8 pcs)</b>	<b>12.00</b>
teriyaki grilled salmon, avocado, cucumber roll fried in tempura batter topped with yozo mayo	
<b>crunchy roll (8 pcs)</b> (vegan)	<b>12.00</b>
avocado, cucumber, carrot and pumpkin roll fried in tempura batter topped with spicy mayo	

<b>sashimi</b>	
<b>4 thick salmon slices</b>	<b>8.00</b>

<b>temaki (hand roll)</b>	
<b>chicken katsu hand roll</b>	<b>6.00</b>
<b>california hand roll</b>	<b>6.00</b>
<b>pumpkin hand roll</b> (vegan)	<b>5.00</b>
<b>salmon avocado hand roll</b>	<b>6.00</b>

## poké bowls

<b>salmon poké bowl</b> 20.00 sticky sesame soy rice, diced salmon, avocado, cucumber, red cabbage, sweetcorn garnished with spring onion, wakame, mix sesame seeds and finished with japanese mayo
<b>waikiki poké bowl</b> 18.00 red cabbage, boiled shrimp, cucumber, burnt sweet corn, edamame beans and sushi ginger, garnished with spring onion, sesame seeds and waikiki sauce
<b>karaage chicken poké bowl</b> 18.00 soba noodles, karaage chicken, burnt sweetcorn, shredded carrot, togarashi cucumber, edamame beans, garnished with spring onion, sesame seeds and finished with sracha mayo
<b>tofu and aubergine poké bowl</b> (vegan) 16.00 japanese sticky rice dressing with sesame soy golden tofu, avocado, sesame soy aubergine, carrot, edamame beans, garnished with spring onion, sesame seeds and finished with tonkatsu sauce



## sushi platter

<b>salmon lover</b> 18.00 nigiri (2pcs), sashimi (2 pcs), salmon maki (6 pcs) and salmon & avocado (4 pcs)
<b>signature sushi</b> 18.00 salmon & avocado roll (4 pcs), california roll (4pcs), salmon maki (6 pcs) and salmon nigiri (2 pcs)
<b>ultimate sushi roll platter</b> 18.00 philadelphia salmon roll (4 pcs), tempura prawn roll (4 pcs), teriyaki grilled salmon roll (4 pcs)
<b>rasa special mix roll platter</b> 18.00 chicken katsu roll (4 pcs), vegan pumpkin roll (4 pcs), california roll (4 pcs)
<b>sushi &amp; chill (30 pcs)</b> 30.00 salmon & avocado roll (8 pcs), california roll (8 pcs), chicken katsu roll (6pcs), salmon maki (6 pcs) and salmon nigiri (2 pcs)
<b>rainbow special mix sushi (16 pcs)</b> 20.00 4 pieces of each roll (chicken katsu roll, ocean king prawn roll, california roll, and yasai vegetable roll)
<b>sushi roll platter</b> (vegan) 18.00 avocado maki (6 pcs), cucumber maki (6 pcs), yasai vegetable roll (4 pcs)

<b>sushi rolls</b>	
<b>salmon philadelphia roll</b>	<b>salmon avocado roll</b>
<b>ocean king prawn roll</b>	<b>tempura dragon roll</b> tempura king prawn & avocado
<b>spicy grilled salmon roll</b>	<b>rasa special roll</b> tempura king prawn & marinated salmon & chives
<b>chicken katsu roll</b>	
<b>vegan pumpkin roll</b>	
<b>half rolls (4 pcs)</b> 7.00	<b>full rolls (8 pcs)</b> 12.00

## katsu curry

<b>chicken katsu</b> 15.00 chicken breast coated in golden crispy panko breadcrumbs served with a mild, fragrant japanese curry sauce and japanese sticky rice
<b>yasai katsu</b> (veg) 14.00 sweet potato, aubergine, butternut squash coated in golden crispy panko breadcrumbs served with a mild, fragrant japanese curry sauce and japanese sticky rice
<b>prawn katsu</b> 17.00 butterfly prawn coated in golden crispy panko breadcrumbs served with a mild, fragrant japanese curry sauce and japanese sticky rice

