



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.

Small Dishes

Edamame – Boiled or Grilled (v)	5
Agedashi Nasu – Fried Aubergine with Homemade Dashi (v)	7
Agedashi Tofu – Fried Tofu in Homemade Dashi (v)	7
Shishito Peppers with Bonito Flakes 	7
Nasu Dengaku – Miso Glazed Aubergine (v)  	9
Shime Saba – Cured Mackerel 	11
Salmon Nanbanzuke – Salmon in Sweet Vinaigrette 	12
Yellowtail Carpaccio with Yuzu and Truffle Sauce 	14
Wagyu Beef Tataki	16


Fried Dishes

Chicken Karaage 	9
Vegetable Tempura (v)	11
Spicy Japanese Scampi 	12
Prawn Tempura 	16
Softshell Crab Tempura 	17
Mixed Tempura 	18

Salads

Kaiso Salad – Seaweed with Sesame Dressing (v) 	7
Hotori Salad – Grilled Vegetables with House Dressing (v)	8






Comfort Food

Onigiri – Rice Ball Wrapped in Nori, Chicken Broth on the Side	7
OChazuke – Rice in Tea and Dashi Broth	7
Soboro (Minced Chicken) Don with ‘Hot Spring’ Egg in Chicken Broth 	8

Sides

Homemade Miso Soup (v)	4
Rice	3
Tsukemono – Assortment of Japanese Pickles (v)	6



Dessert

Mochi – a choice of Mango & Passionfruit, Yuzu, or Matcha  	6
Ice Cream – a choice of Black Sesame or Matcha   	6
Yuzu Sorbet	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.

Non-Yakitori Grilled Items

Grilled Salmon with Ponzu Sauce		19
Miso-Marinated Black Cod		34
A4 Kagoshima Wagyu Skewer 40g (subject to availability)		32
A4 Kagoshima Wagyu Sirloin 100g (subject to availability)		82

Yakitori: Grilled Chicken on Skewers



We only use Fosse Meadows slow-grown chicken and Binchotan Charcoal.

Izakaya Set: Four Skewers 24

Teba – Wing. Carefully carved open to maximise contact area with the charcoal to get the smoky flavour and crispy skin, served with lemon wedges.

Negima – Thigh with Spring Onion. The classic yakitori: tender thigh, crispy skin, and charred spring onion bathed in chicken fat. Served with pancetta salt.

Soriresu – Chicken Oyster. Located in the lower back of the chicken. Tender, flavourful with crispy skin. Served with Sancho Pepper for a citrusy uplift.

Tsukune – Chicken Meatball with Soy Cured Egg Yolk. Glazed with multiple layers of our aged tare sauce. We suggest mixing the egg yolk with the sauce for dipping.  

Hotori Set: Six Skewers 36



Teba – Wing. Carefully carved open to maximise contact area with the charcoal for the smoky flavour and crispy skin, served with lemon wedges.

Obi – Inner Thigh. Small piece of red muscle right next to the thigh bone, with intense, meaty taste and bouncy texture. Served with truffle salt.

Negima – Thigh with Spring Onion. The classic yakitori: tender thigh, crispy skin, and charred spring onion bathed in chicken fat. Served with pancetta salt.

Tougarashi – Drumstick with Spring Onion. Firm texture and deep umami taste. Served with Shichimi (Japanese seven spice) and shredded spring onion.

Soriresu – Chicken Oyster. Located in the lower back of the chicken. Tender, flavourful with crispy skin. Served with Sancho Pepper for a citrusy uplift.

Tsukune – Chicken Meatball with Soy Cured Egg Yolk. Glazed with multiple layers of our aged tare sauce. We suggest mixing the egg yolk with the sauce for dipping.  

Special Yakitori Cuts of the day 7

We have a limited number of adventurous cuts of the day, such as offal cuts, knee, neck, skin, and tail. Please check with our staff for availability

Beak to Tail Set – 17 yakitori cuts using the whole chicken 110

Available on weekdays. Pre-booking only with 2 working days' notice and 50% deposit. Please email info@hotori.co.uk to book.

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Beak to Tail Set – 17 yakitori cuts using the whole chicken

110

Using Fosse Meadows slow-grown chicken and Binchotan charcoal. Pre-order only.

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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