



SOZY

FUSION

STARTERS

FISH CARPACCIO (GF) F, CR, SO S, SU
Assorted thin pieces of fish and shellfish
marinated in miso sauce 12.00

TATAKI F, SO S, SU
Seared tuna or salmon on a bed of fresh daikon,
onion chutney, tosa soy sauce

Salmon 11.50
Tuna 12.00

CRISPY CHILLI SQUID MC, E, G, SO, S
Roasted garlic, spring onions, fried fresh chillies,
sweet chilli mayo 10.50

KARAAGE CHICKEN G, SO, P, MU
Crispy chicken wings, spiced sesame,
teriyaki sauce 9.50

GYOZA (4 Pieces) SO, S, C, MU
Steamed Japanese dumplings served grilled
with a tasty dipping sauce

Vegetables (v/vg) SO, S, C, MU 9.00
Pork SO, S, C, MU 9.50
Duck SO, S, C, MU 9.95



CHICKEN YAKITORI G, SO, S, MU
Spring onion, ginger pure, teriyaki sauce,
sesame seeds and coriander 11.00

BEEF YAKITORI G, SO, S, MU
Spring onion, ginger pure teriyaki sauce,
sesame seeds and coriander 12.00

PRAWNS CR, G, SO, MU
Fried with crispy Japanese bread crumbs, mango dressing
Panko CR, G, SO 10.00
Rock Tempura CR, G, SO 10.00

CARAMELISED STICKY BABY RIBS CR, SO, C, SU
Crunchy garlic, chilli, coriander 10.50

KIMCHI (GF) F, SO, G, S, C, SU
Tartare of salmon, tuna, seabass marinated
in a kimchi sauce (citrus and Japanese spices) 11.50

HIRATA STEAMED BUN G, SO, S, C, MU
Crispy pork belly in a white fluffy Asian bun, cucumber,
shredded spring onions, Japanese mayonnaise 9.50

JERSEY HAND DIVED SCALLOPS (mo/f) MC, M, SO
Chargrilled scallops lemon garlic butter
chilli micro-coriander 12.00

Prawn & chorizo MC, G, SO
Aromatic prawn & chorizo drizzle with honey
and served with grilled bread and topped
with spring onion £14.00

OYSTERS & MUSSELS

🌸 GROUVILLE BAY OYSTERS

NATURAL (GF) MC
Lemon, shallots, vinegar (x6) 14:50

WASABI (GF) MC, G, SO
Pickled ginger, wasabi, soy sauce (x6) 14:95

GRILLED MC, M, G
Garlic butter, panko bread crumbs, spring onions,
mature cheddar cheese (x5) 14:95

🌸 STEAMED MUSSELS (GF) SO, SU

White wine, parsley, shallots & garlic

Choice of:
Sake / Chilli / Ginger / Spring Onion & Coriander

Small 11:00
Large 16:00



C - Celery / G - Gluten / CR - Crustaceans / E - Egg / F - Fish /
L - Lupin / M - Milk / MC - Molluscs / MU - Mustard / N - Nuts /
P - Peanuts / S - Sesame Seeds / SO - Soya / SU - Sulphur Dioxide

*Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

* My contain fish bones, chicken bones or crab shells

SUSHI

❁ SASHIMI (4 Pieces) F

TUNA	6.00
SALMON	6.00
SABA (marinated mackerel)	6.00
HAMACHI (yellow tail)	6.50
TAKO (octopus) F, M, C	6.50
PRAWN F, MC	6.00
MIXED SASHIMI (16 Pieces) F, MC	23.00

❁ NIGIRI (3 Pieces) F

TUNA F, SU	6.00
SALMON F, SU	5.50
MIX NIGIRI (6 Pieces) MC, F, SU	15.00
TAKO (octopus) MC, F, SU	6.00
PRAWN CR, F	6.00

❁ FUTOMAKI (6 Pieces)

TEMPURA FUTOMAKI MC, SU, E, SO, G, F	
Tempura prawn, tobiko, cucumber, avocado, Japanese mayonnaise	16.50

LOBSTER FUTOMAKI MC, SU, E, S, F	
Loebster, asparagus, truffle mayonnaise, black caviar, spring onion	18.50

SOFTSHELL CRAB FUTOMAKI MC, F, SU, E, G, SO, S	
Avocado, tobiko, tempura softshell crab, lettuce leaves and spicy miso sauce	14.50

❁ SPECIAL ROLLS

SPIDER (8 Pieces) CR, E, F, G, SO, S, SU	
Soft-shell crab, avocado, asparagus, Japanese mayonnaise, cucumber, tobiko	18.00

DRAGON (8 Pieces) CR, F, E, G, SO, S, G	
Tempura prawn, cucumber, Japanese mayonnaise, avocado	16.00

SOY SIGNATURE ROLL (8 Pieces) CR, SO, S, SU, F	
Wagyu beef tartare, red sweet prawns, fresh truffle, special chef sauce!	19.50

VOLCANO (8 Pieces) CR, F, G, SO, S, SU	
King prawn tempura, avocado, wrapped with unagi eel, mango sauce, unagi sauce	17.50

SURF & TURF (8 Pieces) CR, F, G, E, SO, S, SU	
Steak, chargrilled tiger prawns, spring onion, cucumber, truffle sauce	17.50

TAMAGOSHI ROLL (8 Pieces) CR, F, SU, SO, S	
Cucumber, crab meat, seared salmon, tartare sauce, chives.	17.50

ITALIAN ROLL (6 Pieces) N, F, M, G, SO, S, SU	
Seared Salmon tartare, cream cheese, teryaki sauce, lemon zest, togarashi.	17.50

❁ URAMAKI (8 Pieces)

CRAZY TUNA OR SALMON (GF) F, SO, S, SU, G	
Spicy tartare of tuna or salmon spring onion, sriracha sauce	15.00

SALMON AVOCADO (GF) F, SU, SO, S, SU	
With sesame seeds	15.00

CALIFORNIA CR, SU, E, F, SO, S, SU	
Fresh crab meat, cucumber, avocado, Japanese mayonnaise, tobiko	16.00

KAMO G, SO, S, C, SU	
Shredded aromatic crispy duck, spring onion, cucumber, unagi sauce	16.00

VEGAN SO, SU, S	
Made to your taste	13.00

HOT TUNA F, E, SO, S, SU, G	
Seared tuna, togarashi, wasabi mayonnaise	15.00

GUNKAN (3 pieces)

SALMON FM, SO, S, SU	
Cream chesse, chives	6.00

TUNA F, G, SO, S, SU	
Tuna tartare, sun dry tomato, tartar sauce	7.50

CRAB MEAT CR, E, S, SU	
Crab meat, Japanese mayonnaise, chives	6.00

CRISPY ROLL

TATAKI BEEF (6 Pieces) E, G, SO, S, SU	
Grilled beef, cucumber, spring onion, truffle mayonnaise, teriyaki sauce	15.00

CHIKEN TERIYAKI (6 Pieces) G, SO, S, SU	
Grilled chicken, cucumber, spring onion and teriyaki sauce on top	14.00

SAKE MAKI (6 Pieces) F, M, G, SO, S, SU	
Salmon, cream cheese, strawberries, teriyaki sauce	16.00

HURAMAKI SPRING ROLL (8 Pieces) CR, F, M, G, SO, S, SU	
Salmon, cream cheese, grilled prawn, sweet chillies, chives, teriyaki sauce	16.50

CRISPY KAIZEN (6 Pieces) CR, F, G, SO, S, SU	
Prawn, avocado, teriyaki sauce, bonito flakes	16.00

POKE BOWLS

SOY POKE SU, CR, F, SO, S	
Rice, tartare of salmon, tuna, bass, avocado, cucumber, chef's wakame, edamame beans, citrus ponzu sauce served on the dish	17.00

YASAI VEGETABLE POKE (V/VG) S, SO, SU	
Rice, avocado, cucumber, chef's wakame, edamame beans, citrus ponzu sauce served on the dish	14.50

OMAKASE CHEFS' CHOICE CR, MC, E, M, G, SO, SO, S, C, SU, F	
(40 pcs, minimum 2 people)	40.00 per person

Let our experienced sushi chefs surprise you with their wonderful imaginative creations. "BE PATIENT - IT'S WORTH IT!"

MAINS

BEEF FILLET

C, SO, SU, G

Chargrilled beef, fillet, served with mushrooms, cherry tomatoes, long stem broccoli, baby corns, courgettes, garlic, butter or peppercorn sauce and home-made chips

34.00

TERIYAKI BEEF FILLET

G, C, SO, S

Chargrilled beef fillet, teriyaki sauce, served with pan fried house vegetables and marinated wakame with rice on the side

34.00

SIRLOIN

SO, C, SU, C

Served with hand cut chips, tomato, mushroom and the choice of sauce:
Peppercorn / garlic butter

31.50

TERIYAKI SIRLOIN

G, SO, C, S

Chargrilled, beef sirloin, teriyaki sauce, served with pan fried house vegetables and marinated wakame, and rice on the side.

31.50

RAMEN

E, G, SO, S

Japanese soup with pak choi, bean spouts, marinated soya egg, spring onion, nori and sesame seeds

Choose of:

CHICKEN

PORK

YASAI

SOY

Please ask the waiter how spicy you want it

17.50

GRILLED WHOLE SEA BASS

F, M, SO, SU

Served with vegetables, chips and garlic butter

29.00

SIZZLING SKILLETTS

SO, C, SU

All sizzling dishes are a mild fusion of seafood or vegetable stock, oriental spices, ginger, spring onion, oyster sauce, stir-fried vegetables and served with steamed rice

Choice of:

SCALLOPS

19.75

KING PRAWNS

18.50

GAMBAS

18.75

CHICKEN

17.50

BEEF

18.95

YASAI (VEGETABLE) (V/VG)

15.50

Fish & chips

F, E, G, SO

Tempura battered cod fillet, mint mushy peas, hand cut chips & tartare sauce

£18.95

Grilled Lobster (Half)

CR, M, SO

Served with crushed jersey royals, stem broccoli, mangetout and herbs garlic butter

£26.95

Fish burger

F, E, M, G, SO, S, MU, L

Tempura battered cod in a seeded brioche bun, house salad, tartare sauce and hand cut chips

£17.00

Grilled chicken burger

E, M, G, SO, S, MU, L, SU

Lettuce, sliced tomatoes, pickled cucumber, garlic mayonnaise, seeded brioche bun, house salad and hand cut chips

£17.00

AROMATIC CRISPY DUCK

G, SO, C, SU

Pancakes, spring onion, celery, cucumber, hoisin sauce

1/4 DUCK

13.50

1/2 DUCK

23.50

WHOLE DUCK

39.50

KATSU CURRY

GFC

Chicken, prawn or vegetable coated in crispy panko breadcrumbs, aromatic curry sauce, steamed basmati rice

Choice of:

CHICKEN G, SO, SU

17.00

PRAWN G, SO, SU

18.50

YASAI (VEGETABLE) (V/VG) G, SO, SU

16.00

SOY SIGNATURE BURGER (GFC)

MC, CR, E, M, G, SO, S

6oz prime seasoned beef, king prawns, kimchi, Japanese mayonnaise, onion rings, squid rings, brioche bun and house fries

18.50

CARAMELISED STICKY BABY RIBS

G, SO, C, SU

Crunchy garlic, chilli, coriander served with house fries

18.50

SEARED TUNA or SALMON

F, G, SO, S

Stir fry vegetables, teriyaki sauce served with steamed rice

SALMON

22.50

TUNA

23.50

TERIYAKI CHICKEN (GF)

G, SO, S

Stir fry vegetables, teriyaki sauce served with steamed rice

19.50

NOODLES

YAKISOBA NOODLES

ATLANTIC PRAWNS CR, SO, C

16.00

PORK & PRAWNS CR, G, SO, C

14.00

CHICKEN SO, C

12.00

YASAI (VG) SO, C

11.00

EGG NOODLES

KING PRAWN CR, E, G, SO

16.00

PORK & PRAWN CR, E, G, SO,

14.00

CHICKEN E, G, SO

12.00

YASAI (VG) E, G, SO

11.00



SALADS

Buddha SO,S,SU

Mixed salad leaves, cucumber, tomato, sliced avocado, peppers, spring onion, turmeric cauliflower, purple cabbage and hummus dressed with balsamic glazed.

£14.00

Burrata salad N, M, SU

Served with rocket salad, burrata, figs, walnut, pomegranate, and drizzled with balsamic and olive oil

£16.00



SIDES

CHIPS <small>SO</small>	4.95
SWEET POTATO FRIES <small>G,SO</small>	5.50
PARMESAN & TRUFFLE OIL CHIPS <small>SO</small>	6.95
HOUSE SALAD <small>SO</small>	3.50
JERSEY ROYALS <small>E</small>	4.95
BASMATI RICE <small>SO</small>	4.50
TEMPURA VEGETABLES <small>G,SO</small>	4.50
PANKO VEGETABLES <small>G,SO</small>	4.50
EDAMAME BEANS <small>SO</small>	
Cihilli	5.00
Salt	5.00
Mix	5.00

KIDS

CRUDITES	£5
Hummus, carrots and cucumber sticks	
CHICKEN NUGGETS AND CHIPS	£8
FISH & CHIPS	£9.50
Lemon, peas, tartare sauce	
HOSOMAKI (6 pieces) <small>F,SU,CR</small>	£5
Avocado, cucumber, salmon, tuna, prawn	

SHARING PLATTERS

FISH PLATTER **£80** CR, MC, M, G, SO, S, MU

Grilled King prawns (4), local grilled scallops (4), Crispy chilli squid, grilled lobster, tempura prawns (4), local oysters (4), house salad, hand cut chips or jersey royals, mango chilli sauce & garlic butter

MEAT PLATTER **£75** M, G, SO, S, MU

Sirloin Steak, beef Fillet, chicken yakitori, beef yakitori, chicken wings, served with grilled corn, house salad, mushrooms, cherry tomato, hand cut chips or jersey royals, garlic butter & peppercorn sauce

VEG PLATTER **£35** G,SO,SU

Grilled corn, cherry tomato, turmeric cauliflower, cherry tomato, hummus, broccoli, carrots, courgette, flat bread, house salad & Jersey royals

SALADS

Buddha SO,S,SU

Mixed salad leaves, cucumber, tomato, sliced avocado, peppers, spring onion, turmeric cauliflower, purple cabbage and hummus dressed with balsamic glazed.

£14.00

Burrata salad N, M, SU

Served with rocket salad, burrata, figs, walnut, pomegranate, and drizzled with balsamic and olive oil

£16.00



SIDES

CHIPS <small>SO</small>	4.95
SWEET POTATO FRIES <small>G, SO</small>	5.50
PARMESAN & TRUFFLE OIL CHIPS <small>SO</small>	6.95
HOUSE SALAD <small>SO</small>	3.50
JERSEY ROYALS <small>E</small>	4.95
BASMATI RICE <small>SO</small>	4.50
TEMPURA VEGETABLES <small>G,SO</small>	4.50
PANKO VEGETABLES <small>G,SO</small>	4.50
EDAMAME BEANS <small>SO</small>	
Cihilli	5.00
Salt	5.00
Mix	5.00

KIDS

CRUDITES	£5
Hummus, carrots and cucumber sticks	
CHICKEN NUGGETS AND CHIPS	£8
FISH & CHIPS	£9.50
Lemon, peas, tartare sauce	
HOSOMAKI (6 pieces) <small>F,SU,CR</small>	£5
Avocado, cucumber, salmon, tuna, prawn	

SHARING PLATTERS

FISH PLATTER **£80** CR, MC, M, G, SO, S, MU

Grilled King prawns (4), local grilled scallops (4), Crispy chilli squid, grilled lobster, tempura prawns (4), local oysters (4), house salad, hand cut chips or jersey royals, mango chilli sauce & garlic butter

MEAT PLATTER **£75** M, G, SO, S, MU

Sirloin Steak, beef Fillet, chicken yakitori, beef yakitori, chicken wings, served with grilled corn, house salad, mushrooms, cherry tomato, hand cut chips or jersey royals, garlic butter & peppercorn sauce

VEG PLATTER **£35** G,SO,SU

Grilled corn, cherry tomato, turmeric cauliflower, cherry tomato, hummus, broccoli, carrots, courgette, flat bread, house salad & Jersey royals



SOZY
FUSION

DRINKS MENU

RUM 25ML

Bacardi	5.30
Captain Morgan Dark rum	5.30
Captain Morgan Spiced rum	5.50
Malibu	5.30
Lambs' Navy Rum	5.50
Kraken Rum	5.70
Havana Club Especial 7 Y.O.	5.60
Appleton Estate Signature	6.10

COGNAC & BRANDY 25ML

Courvoisier VS	5.60
Remy Martin VSOP	6.70
Remy martin XO	16.00
Calvados	5.20
Jersey Apple Brandy	5.20

LIQUEURS 25ML

Disaronno Amaretto	5.40
Archer's Peach Schnapps	5.40
Baileys	5.40
Chambord	5.40
Cointreau	5.80
Grand Marnier	5.40
Jagermeister	5.40
Kahlua	5.30
Sambuca Classic	5.30
Sambuca Black	5.30
Tia Maria	5.30
Passoa	5.50
Cream de Cassis	5.40
Cream de Menthe	5.40

PORT & SHERRY 50ML

Port	5.60
Sherry	5.60

WHISKY & LIQUEURS 25ML

Famous grouse	5.20
Bells	5.20
Teachers	5.20
Glenmorangie	5.60
Glenfiddich 12 Y.O.	5.60
Talisker 10 Y.O.	5.80
Johnnie Walker Black	5.80
Togouchi (Japanese blended whisky)	8.60
The Chita (single grain Japanese whisky)	9.90
Nikka (Miyagiko single malt)	12.10
Jameson's	5.50
Jack Daniels Tenneessy	5.40
Maker's Mark	5.60
Wild Turkey	5.70
Canadian Club	5.30
Southern Comfort	5.50
Drambuie	5.50
Glavya	5.50

GIN 25ML

Gordon Gin	5.50
Gordon Pink Gin	5.50
Hendricks	5.80
Bombay Sapphire	5.50
Monkey 47	6.10

VODKA 25ML

Smirnoff	5.30
Smirnoff Vanilla	5.30
Smirnoff Citron	6.00
Ciroc	6.00
Grey Goose	6.00
Belvedere	6.00

TEQUILA 25ML

Jose Cuervo Especial	5.10
Patron XO Silver	5.90

SAKE 125ml

Plum	12.50
Yozu	12.50
Silver	12.50

WINES AROUND THE WORLD

SPARKLING WINE

Prosecco, Extra Dry, Ponte	200ml - 10.50 / 750ml - 29.00
Prosecco, Rose Brut, Ponte	200ml - 11.50 / 750ml - 32.00

CHAMPAGNE

Forget-Brimont Brut, Premier Cru	125ml - 12.50 / 750ml 62.50
Forget-Brimont Rose, Premier Cru	125ml - 13.50 / 750ml 67.50
Laurent Perrier Brut "La Cuvee" Rose Brut	125.00
Veuve Cliquot Brut	105.00
Laurent Perrier	85.00

WHITE WINE

Ponte Pinot Griggio ITA	175ml - 6.90 / 250ml - 9.25 750ml 27.50
Chenin Blanc "The Pavillion" ZAF	29.50
Chardonnay, L Or du Sud FRA	175ml - 6.90 / 250ml 9.25 750ml 27.50
Sauvignon Blanc, L Or du Sud FRA	175ml - 6.90 / 250ml 9.25 750ml 29.50
Muscadet de sevre et Maine	29.50
Verdejo, Marques de Caceres ESP	29.50
Gavi, Tenimenti Ca bianca ITA	32.50
Sauvignon Blanc, Waipara Hills NZL	175ml - 8.20 / 250ml - 12,50 750ml 33.50
Abarino, Rias Baixas, Aquitania ESP	35.00
Sancerre, Domain du Pre Semele FRA	45.50
Chablis, Domaine, Michaut FRA	42.50
Macon Lugny, Les Genievres, Louis Latour FRA	47.50
Claudy Bay, Sauvignon Blanc, Marlborough NZL	55.00

ROSÉ WINE

Pinot Griggio, Ponte ITA	175ml - 6.90 / 250 - 9.25 750ml 27.50
Syrah L Or Du Sud FRA	175ml - 6.90 / 250ml - 9.25 750ml 24.50
Coteaux Verois en Provence FRA	175ml 8.20 / 250 - 12.50 750ml 33.50
Rosado, Bodega Muga ESP	35.00
Sancerre, Domaine du Pre Semele FRA	42.50
Whispering Angel, Cotes de Provence FRA	48.50

RED WINE

Merlot, Montes CL	29.50
Merlot, L Or du Sud FRA	175ml -6.25 / 250ml - 8.40 750ml 24.50
Marques De Caceres, Crianza ESP	32.50
Malbec, chacabuco ARG	175ml - 7.25 / 250ml 8.40 750ml 28.50
Malbec. Mendoza, Catena Alta ARG	65.00
Rioja, Bodegas Muga ESP	45.00
Pinot Noir, Valmoissine, Louis Latour, FRA	35.00
Cabernet Sauvignon Lo du Sud FRA	175ml - 6.25 / 250ml - 8.40 750ml 24.50
Chateaufort De Pape, Domain Roger Perrin FRA	49.50
The Pastor's Blend (Bordeaux Blend), SA	36.50
Amarone della Valpolicella, Villa Belvedere, ITA	75.00
Cotes du Rhone, Les Coteaux Du Rhone FRA	27.50
Chateau Milon, St. Emilion FRA	42.50
Barossa Valley, Shiraz, Gravel Track AUS	37.50
Chianti,Conti Serristori ITA	

COCKTAILS 12.00

SUIKA MARTINI

Vodka, fresh watermelon, melon liquor, lemon sugar syrup, fresh lemon

KUMO KUMO

Hazelnut liquor, almonds, cream, vanilla vodka, candy floss cloud

RAZUBERI

Raspberry vodka, Chambord, pineapple juice, fresh lemon, egg white

KOHI MARTINI

Vodka, coffee, liquor caramel, espresso

YOUZU SOUR

Seville gin, Japanese orange sake, fresh lemon syrup de agave, egg white

PLUM FIZZ

Plum Sake, champagne, violet gin

PASSION FRUIT MOJITO

Rum, passion fruit pure, passion fruit liquor, mint, limes

MOJI TO ROYALE

Spiced rum, champagne, mint, limes, soda water

HIBIKI FASHION 17.00 20.00 25.00

Japanese single malt, aromatic bitters, caramel syrup

BEERS & CIDERS

BOTTLES

Peroni	5.60
Corona	5.60
Liberation Ale Bottle	6.40
Recorderlig Strawberry & lime	6.90
Recorderlig Mango & Raspberry	6.90
Recorderlig Wildberry	6.90
Magners	6.90
Non alcocholic beer	4.75

DRAFT

Waverider Pale Ale	5.70
Thatchers Gold	5.70
Guinness	5.10
San Miguel	6.10
Asahi	8.50
Madri	6.00

MIXERS

Coca Cola, diet cola, pepsi	2.60
Fevertree Tonic	2.90
Fevertree Slim Tonic	2.90
Fevertree Aromatic Tonic	3.00
Fevertree Elderflower Tonic	3.00
Lemonade	2.60

Ginger Ale	2.60
Bitter Lemon	2.60
Ginger Beer	2.60
Small Sparkling Filter Water	2.50
Large Sparkling Filter Water	3.50
Small Still Filter Water	2.50
Large Still Filter Water	3.50
Fanta	2.60
J2O	2.95
Red Bull	3.30
Cordial and Soda	1.60
Cordial and Lemonade	1.60
Orange Juice	2.80
Tomato Juice	2.80
Cranberry Juice	2.80
Pineapple Juice	2.80
Dash Lime / Dash Blackcurrant	0.80
Dash Coke / Dash Lemonade	0.80
Dash Soda	0.40

APERITIF & DIGESTIVE 50ML

Martini - Dry, Bianco, Rosso	5.20
Aperol	5.40
Pimm's	5.20
Campari	5.20
Pernod	6.40
Ricard	6.40

COFFEES

	2.90
White Coffee	2.30
Espresso	3.20
Double Espresso	3.05
Cappuccino	2.60
Americano	3.20
Café Latte	2.30
Macchiato	2.60
Decaffeinated Coffee	3.20
Hot Chocolate	8.70
Liqueur Coffees From	8.70

TEAS BY THE POT

from 3.10

English Breakfast, Earl Grey, Peppermint, Green Tea, Jasmine
Apple and Ginger, Camomile, Blossom, Lemon Grass & Ginger



Our Mission at SOY FUSION is to offer a modern twist on the classic diner experience you know and love. We're excited to bring an innovative approach to your favorite dishes using fresh, hearty ingredients.

BOOKINGS

info@soyjersey.com

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Jersey, st.Helier 8-10 Wests Centre, Bath Street, St. Helier, Jersey