

## SWEETS, TEA & COFFEE

### Sweet Yorokobi 10

Indulge in a selection of sweet treats including Agemochi, Cheesecake and Yuzu Tart. Add at yours sweet any coffee or tea from our Menu. **(Available from Monday to Thursday 12-5pm)**

### Sencha Green Tea 3

*Sencha has lower caffeine levels and it has a distinct lemon flavour and exquisite colour*

### Konacha & Matcha 3

*An exceptional blend of shredded green tea leaves & Matcha powder with a unique rich taste followed by after notes of Matcha's sweetness*

### Houjicha Roasted Green Tea 3

*Houjicha has an earthy flavour with hints of caramel whilst retaining the creamy undertones. Low in caffeine which makes it perfect after-meal drink*

Jasmine Green	3.5
Breakfast / Decaf tea	3.5
Earl grey	3.5
Espresso (23 Kcal)	2.5
Double Espresso (46 Kcal)	3.25
Cappuccino (111 Kcal)	3.5
Latte (89 Kcal)	3.25
Flat White (89 Kcal)	3.25
Macchiato (39 Kcal)	3.25



## ISSHO COCKTAILS

Our cocktail menu is inspired by traditional Japanese culture, Oriental Sensations & classic methods of Mixology.

Classic cocktails are available on request.

## FROM THE BARREL

25

Ask our team what's special today. Always a different unique mix of flavours, aged for at least 30 days in an oak barrel.

Infused only with fresh premium products, here you can find the ultimate experience; the difference between having a drink and sip an emotion.

Offer subject to strict availability

Adults need around 2000 kcal a day.

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that the traces of allergens used in our kitchen may be present.

Prices include VAT at current rate.

12.5% discretionary charge will be added to your bill.

From Monday to Saturday (12pm-2.45pm)  
Sunday (12pm-2.45pm)

## RAMEN

Chicken Chilli Ramen *867kcal* £15.90  
Our specially made spicy chilli miso broth served with shredded chicken

Seafood Ramen *969kcal* £18.50  
Fried King Prawns, Salmon, Seabass, Black Cod served with Our House Broth

Special Ramen *1092kcal* £18.95  
Pork Tonkatsu, Ham, Egg, Pickled Served with Our House Broth

Mushroom Ramen *796kcal* £13.95  
Enoki Mushrooms, King Oyster, Shiitake, Pickles, House Broth

## DONBURI

Vegan Poke Bowl *698kcal* £13.95  
Avocado, Tofu, Shiitake, Cucumber, Carrot, Mooli

Gyudon  
Slow Cook Ginger *832kcal* £16.50  
Ribeye Beef, Pickles, Egg, Cucumber, Spring Onion, Nori

Chicken katsu *878kcal* £15  
Deep Fried Chicken, Tonkatsu, Pickles Cucumber

Salmon sashimi bowl *744kcal* £16.95  
Shiso, Salmon Roe (Ikura) Shredded Nori, Pickles Cucumber

## Gourmet Sushi & Sashimi Sharing Platter 58

From Monday to Saturday (12pm-9.30pm)  
Sunday (12pm-2.30pm)

To Share Chef's Selection of Maki, Sashimi & Nigiri *3354kcal*

## Bar Snacks

From Monday to Saturday (12pm-9.30pm)

Sunday (12pm-2.30pm)

Crackers, Avocado Pea Guac (VG) <i>552kcal</i>	5.95
Edamame Steamed, Sea Salt (VG) <i>48kcal</i>	4.95
Teriyaki Tofu (each) (V) <i>238kcal</i>	5.95
Katsu Chicken (each) <i>229kcal</i>	6.95
Seafood Gyoza with Dashi Vinegar <i>552kcal</i>	11.95
Pumpkin Gyoza & Citrusy Miso Sauce (V) <i>391kcal</i>	7.7
Yasai Tempura, Seasonal Vegetables, Tempura Sauce (V) <i>373kcal</i>	8.95
Panko Eggplant with Spicy Sesame (V) <i>729kcal</i>	10.95
Chicken Karaage, Wasabi Mayo <i>791kcal</i>	8
Cauliflower Karaage, Spicy Sauce (VG) <i>532kcal</i>	8

## MAKI マキ

Salmon & Avocado Roll <i>517kcal</i>	10.95
Dragon Roll Tiger Prawn Tempura, Avocado Spicy Mayo <i>1307kcal</i>	13.95
Zen Roll, Fresh Vegetables (VG) <i>352kcal</i>	7.95
Spicy Tuna Roll, Cucumber, Siracha <i>477kcal</i>	11.95

## NIGIRI / SASHIMI 刺身

Seabass <i>427kcal // 151kcal</i>	7.7
Salmon <i>476kcal // 184kcal</i>	9.95
Tuna <i>430kcal // 141kcal</i>	9.95

## Kabuki Highball

Lead Actor

*Decadent, colourful and dramatic:  
Just like Kabuki,  
the traditional theatre of Japan.*

Haku Vodka, Lychee Liqueur, Lime Juice,  
Elderflower Cordial, Strawberries, Sugar

13

## Hana Sensei

The Master of Flower

*Flower touching all your sense.  
Beautiful fragrance!*

Roku, Sakura Vermouth, Violette,  
Apple Juice, Lemon Juice, Hibiscus Syrup

14

Tokyo Springs  
Flowers Season in Tokyo

*A Japanese version of the Mahattan.  
Dry and flavouring, opens your expectations.*

Hakushu Distillery Reserve,  
Italicus Bergamotte Liqueur, Yama Yuzu,  
Peach Bitter

14.5

Akuma City  
The shadows of the city lights

*The Japanese Folklore is one of the deepest of the  
world. Allow us to bring you in this journey  
of emotions.*

Ki No Bi Dry, Akashi-Tai Plum Sake,  
Lillet Blanc, Homemade Japanese Pepper  
Syrup,  
Angostura Bitter

13.5

DRAUGHT BEER

Asahi 5.2%, pint	6.5
Asahi 5.2%, half pint	3.25

BOTTLED BEERS

Kirin Ichiban 4.6%	5.5
Sapporo 4.7%	5.5
Gluten Free Peroni 5.1%	5.5
Peroni Libera 0% (73 Kcal)	4.2
Big Drop Paradiso Citra IPA 0% (59 Kcal)	4.2

CIDER

Aspall Cider Icon Suffolk, Draught (330ml)	6
Rekorderlig Strawberry & Lime 4%, (500ml)	6.3

SOFT DRINKS AND MIXERS

All 3.3

Coca-Cola (168 Kcal)	Fever Tree Tonic (40 Kcal)
Diet Coke (2 Kcal)	Fever Tree Lemonade (50 Kcal)
Coca Zero (0 Kcal)	Fever Tree Slimline Tonic (30 Kcal)
	Fever Tree Mediterranean Tonic (72 Kcal)
Orange Juice (72 Kcal)	Fever Tree Elderflower Tonic (38 Kcal)
Apple Juice (72 Kcal)	Fever Tree Soda Water (0 Kcal)
Pineapple Juice (82 Kcal)	Fever Tree Ginger Ale (48 Kcal)
Cranberry Juice (126 Kcal)	Fever Tree Ginger Beer (80 Kcal)

Decante Still Water (750ML)	4.5
Decante Sparkling Water (750ml)	4.5

WHISKY (50ML)

AMERICAN

Bulleit Bourbon	10
Bulleit Rye	11
Maker's Mark	8.8
Woodford Reserve	10
Jack Daniel's	8.8
Jack Daniel's Single Barrel	13.2
Rittenhouse Rye	12

SCOTCH

Glenmorangie 10	11
Johnnie Walker Black	10
Dalmore 12	12.4
Dalmore 15	18.8
Auchentoshan 3 Wood	13.2
Laphroaig 10	12.4
Bowmore 12	12
Highland Park 12	11

Storm Mountain  
Groves of Arashiyama

*Lose yourself in the Bamboo Forest of Arashiyama with this Mojito style drink with an electric twist.*

Tanqueray Gin, Lime Juice,  
Elderflower, Shiso Leaves,  
Soda Water

12.5

Downtown  
Japanese Street Culture

*Twist of the classic highballs drink style.  
From downtown*

Toki Whiskey, Apricot Brandy,  
Homemade Sencha Tea Syrup,  
Lime, Hibiscus Cordial

13.5

Sumi-e  
Paint Your Season

*From the art of painting,  
to the art of tasting. Treat yourself with this  
pre-dinner cocktail.*

Ginger Liquor, Lychee Puree,  
Prosecco

13.5

WHISKY (50ML)

IRISH

Jameson	8.8
Bushmills Black Bush	8.8
Slane	8.8

JAPANESE

Nikka Coffey Grain	16.6
Hibiki Harmony	16.4
Nikka From The Barrel	14.5
Toki	10
Togouchi 12yo	19.8
Togouchi 18yo	26.4
Nikka Taketsuru	14.4
Nikka Miyagikyo	19.8
Yamazaki Distiller's	16.6
Yamazaki 12yo	24
Yamazaki 25yo	350
Hakushu Distiller's	16.6
Hakushu 25yo	330

## RUM (50ML)

Havana 3 Year	8.8	Plantation Pineapple	12.2
Havana Especial	8.8	Plantation 5 YO	10
Havana 7 Year	10	Angostura 1919	10
Koko Kanu	8.8	Trois Rivieres	8.8
Kraken	8.8	Ron Zacapa 23 Yo	15.4
Goslings Black	8.8	Ron Zacapa XO	27
Wray & Nephew	10	Diplomatico Reserva	13.2
Plantation 3 Star	8.8	Mount Gay	10

## TEQUILA (50ML)

Olmecca Altos Plata	10
Don Julio Blanco	11
Don Julio Reposado	14.4
Don Julio Anejo	15.4
Montelobos Mezcal	13.2
Patron Silver	15.4

## COGNAC & ARMAGNAC (50ML)

Hennessy Fine	10
Remy Martin VSOP	11
Remy Martin 1738	13.2
Baron de Sigognac 10	11

## Kitsune

### The Shapeshifting Seductress

*The Mythical Kitsune, Fox spirits who take human form in order to seduce young men and steal their spirit – not to be trusted.*

Absolut Vanilla Vodka, Boudier Cherry Liqueur, Passionfruit, Pineapple Juice, Lime Juice, Grenadine

Land of Rising Sun  
Breakfast at Kyushu

*A Japanese take on the Breakfast Martini,  
combining fresh citrus flavours from the  
tropical island of Kyushu.*

Ketel One Vodka, Disaronno, Mandarin  
Napoleon, Orange Juice, Lemon Juice,  
Angostura Bitter

12.5

The Great Wave

Under the Wave off Kanagawa is probably the most  
iconic Japanese artwork in the world

*A Japanese version of the Dark & Stormy,  
fresh and spicy, get overwhelmed.*

Havana 7, Orange liqueur, Lychee Puree,  
Lime juice, Ginger Beer

13.5

VODKA (50ML)

Absolute Blue	8.8	Ciroc	11
Absolut Vanilla	10	Belvedere	11
Ketel One	8.95	Chase	11
Ketel One Citron	11	Zubrowka	8.8
Haku	12	Nikka Coffey Vodka	13
Sipsmith	11		

GIN (50ML)

Tanqueray	8.8	Hoxton Pink Gin	11
Ki No Bi	14.4	Warner Rhubarb	12.2
Ki No Sei	15	Hendricks	11
Ki No Tea	15	Beefeter 24	10
Jensen Old Tom	10.4	Sipsmith Dry	10
Broackmans	10.4	Gin Mare	11
The Botanist	11	Monkey 47	15.4
Cotswolds Dry	11	Nikka Gin	14.4
Roku	10	Truffle Gin	18.8
Sipsmith VjOP	13.2	Cambridge Japanese	13.2
Martin Miller	12	Tanqueray 10	11
Playmouth	8.8	Sipsmith Sloe Gin	11
Tarquine Blackberry	10.8	Tarquine Straw&Lime	10.8



SAKE  
JUNMAI DAIGINJO

	100ml	BTL
Shirakabegura Daiginjo Muroka <i>Rich Full Body, Liquorice &amp; dark Chocolate</i>	11	66
Dassai 39 16% <i>Balance dry, White Flower &amp; Mango</i>	14	100
Dassai 23, 16% <i>Light, Melon &amp; Peach.</i>	28	200

JUNMAI GINJO

Urakasumi Zen 15.3% <i>Medium Body, Pineapples &amp; Mineral Hint</i>	16	115
Tosatsuru Azure 15% <i>Slight Salinity, Balanced Polishing</i>	13	92

HONJOZO

Honjikomi Urakasumi 15% (1.8L) <i>Light, Fresh Tasting, dry</i>	10	160
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SAKE LIQUEUR

Akashi Tai Umeshu 14% (500ml) <i>Sweet, Plum, Amaretto &amp; Cranberry</i>	11	55
Shirakabegura 'Mio' 5.1% (300ml) Sparkling and off dry, Vanilla & Blackberry		19
Yama Yuzu 8% (500ml) <i>Citrus, Lemon taste</i>	12	58

MOCKTAILS

Shiso Smash <sup>(5 Kcal)</sup> Seedlip Garden 108, Shiso Leaves, Lime Juice, Sugar Syrup, Elderflower Cordial.	8.5
Raspberry Lemonade <sup>(31 Kcal)</sup> Raspberries Puree, Fresh Lemon Juice, Sugar Syrup, Soda Water	7
Hibiscus Sling <sup>(32 Kcal)</sup> Caleno, Pineapple Juice, Hibiscus Cordial, Lime Juice, Ginger Beer	7.7

## CHAMPAGNE & SPARKLING

	125ml	BTL
Versetto D.O.C. <i>Prosecco, Extra Dry, Italy</i>	9.5	42
Bodega Chandon <i>Uco Valley, Mendoza, Argentina</i>	10.5	67
Taittinger NV Reserve (Vg) <i>Champagne, Brut</i>	14.5	82
Taittinger Nocturne <i>Champagne, Sec</i>		96.5
Taittinger Vintage 2013 <i>Champagne, Brut</i>		132
Nyetimber Classic Cuvée <i>West Sussex, U.K., 2010</i>	17	108
Nyetimber Demi-Sec (Vg) <i>West Sussex, U.K., 2010</i>		121
Krug Grande Cuveé <i>Champagne, Brut</i>		269
Taittinger Comtes The Champagne <i>Champagne, Brut</i>		270
Dom Perignon Vintage (Vg) <i>Champagne, Brut, 2010</i>		305
Louis Roderer Cristal		360

## RED WINE

	BTL
Beaujolais <i>Morgon, Julien Sunie, France</i>	71
Spatburgunder <i>Crescentia Hollenberg, Kioster Eberbach, Germany</i>	72
Pinot Noir <i>Cloudy Bay, Marlborough, NZ</i>	105
Barolo Bussia (Vg) <i>Dardi Le Rose, Poderi Colla, Piedmont, Italy</i>	99
Amarone della Valpolicella <i>Bertani, Veneto, Italy, 2009</i>	190

## ROSE WINE

	175ml	BTL
Pinot Grigio Rosé <i>Principato, Trentino, Italy</i>	7	27
Mirabeau Azure <i>Cotes de Provance, France</i>	13.5	54
White Zinfandel <i>The Big Top, Lodi, California, U.S.A.</i>		33
Rioja Rosado <i>Vinestral, Rioja, Spain</i>		40

RED WINE

	175ml	BTL
Vaucluse Rouge (Vg) <i>Cuvée Jean-Paul, Rhône Valley, France</i>	7.2	28
Merlot Mouvrede <i>Les Olivers, Pays d'Oc, France</i>	7.5	29
Zweigelt Classic (Vg) <i>Sepp Moser, Neusiedlersee, Austria</i>	9.5	38
Malbec <i>Melodias, Trapiche, Argentina</i>	10.5	41
Cabernet Franc <i>Saumur Champigny, Val De Loire, France</i>	11.75	46
Nero D'Avola (Vg) <i>Cà Di Ponti, Sicily, Italy</i>		29
Grenache Old Vine <i>Yalumba Estate, Australia.</i>		43
Shiraz The Sack <i>Magpie Estate, Barossa Valley, Australia</i>		50
Pinot Noir <i>Rabbit Island, Nelson, New Zealand</i>		52
Dolcetto (Vg) <i>Dead Winemaker's Society, McLaren Vale, Australia</i>		55

CHAMPAGNE ROSE

	125ml	BTL
Taittinger Prestige Rosé <i>Champagne, Brut</i>	19.3	127.5
Laurent Perrier Rosé <i>Champagne, Brut</i>	21.5	137.5
Laurent Perrier Rosé Magnum <i>Champagne, Brut</i>		265

SWEET WINE

	75ml	BTL
Sauternes (500ml) <i>Ginestet Classique, France</i>	7.75	51
Six Grapes (750ml) <i>Grahams, Douro, Portugal</i>	7.25	72
Late Bottled Vintage (750ml) <i>Grahams, Douro, Portugal</i>	7.5	74
10Yo Tawny Port (750ml) <i>Grahams, Douro, Portugal</i>	7.75	77
Quinta Do Malvedos (750ml) <i>Grahams, Douro, Portugal</i>	9.5	95
Royal Tokaji Late harvest (500ml) <i>Exotic Fruit, Blossom, Hungary</i>	6	40
Royal Tokaji Blue Label 5 (500ml) <i>Furmint, Hungary, 2014</i>	11	75

WHITE WINE	175ML	BTL
Blanc De Blancs <i>Cuvee Jean Paul, Gascogne, France</i>	7.2	28
Pinot Grigio <i>San Vigilio, Italy</i>	7.5	31
Chardonnay <i>Star Crossed, Victoria, Australia</i>	8	31
Rioja Blanco <i>Conde Valdemar, Rioja, Spain</i>	8.8	35
Sauvignon Blanc <i>Sileni Estates, Marlborough, NZ</i>	10	39
Bacchus <i>Baker Street, London Cru, England</i>	11	44
Cataratto (Vg) <i>Cà Di Ponti, Sicily, Italy</i>		30
Viognier Gran Reserva (Vg) <i>Tabali Pedregoso, Limari, Chile</i>		39
Albarino (Vg) <i>Orballo, Rias Baixas, Galicia, Spain</i>		42
Gruner Veltiner (Vg) <i>Sepp Moser, Kremstal, Austria</i>		43
Chenin Blanc Reserve (Vg) <i>Ken Forrester, Stellenbosh, South Africa</i>		47
Malagouzia Kalogeri (Vg) <i>Papagiannakos, Attika, Greece</i>		52

WHITE WINE	BTL
Koshu Sur Lie <i>Chateau Mercian, Yamanashi, Japan</i>	54
Vouvray Demi-Sec <i>Sylvian Gaudron, Loire Valley, France</i>	54
Chablis <i>Domaine De La Motte, Burgundy, France</i>	55
Ribolla Gialla (Vg) <i>Vinnaioi Jermann, Friuli-Venezia Giulia, Italy</i>	65
Sancerre <i>Le Chene Merchand, Franois Millet, Loire Valley, France</i>	66
Riesling Reserve (Vg) <i>Trimbach, Alcase, France</i>	68
Pouilly Fume Duchesse <i>Domaine LaPorte, Loire Valley, France</i>	77
Pinot Gris <i>Prophet's rock, Central Otago, NZ</i>	77
Gruner Veltiver (Vg) <i>Meeresboden, Tatomer, California, USA</i>	81
Chablis 1er Cru Montmains (Vg) <i>Jean Marc Brocard, Burgundy, France</i>	88
Puligny Montrachet Chardonnay <i>Jean Louis Chavy, Cote De Beaune, Burgundy, France</i>	121