

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 3.5

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

Konacha & Matcha 3.5

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 3.5

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
Fresh Mint Tea	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)	3.8
Latte (89 Kcal)	3.8
Flat White (89 Kcal)	3.8
Macchiato (39 Kcal)	3.8

Adults need around 2000 kcal a day.



微信扫码 · 看中文菜单

ISSHO COCKTAILS

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

HANAMI

CHERRY BLOSSOM VIEWING

*MANCINO SAKURA VERMOUTH, VIOLETTE LIQUEUR,
TAITTINGER CHAMPAGNE BRUT*

18

RYU-O

THE JAPANESE DRAGON KING

*HAKU VODKA, KUMQUAT LIQUEUR, LYCHEE, DRAGON
FRUIT, LIME SUGAR*

14

BAO BUNS バオバンズ

Teriyaki Tofu Bao (V) <i>207kcal</i>	5.95
Katsu Chicken Bao (each) <i>414 kcal</i>	6.95
Duck Leg Confit, Pickled Cucumber, Hoisin Sauce (4x buns) <i>398 kcal</i>	24.95

ROBATA (Charcoal Grilled Plates) **ロバタ**

Chicken Yakitori, Spring Onion & Shichimi Pepper <i>674kcal</i>	8.95
Aged Rib Eye Steak, Yuzu Koshu & Ponzu <i>1036kcal</i>	34.95
Salmon Teriyaki, Pickled Cucumber <i>791kcal</i>	22.50
Grilled Sweet Potato, Smoked Lime Butter, Chives (V) <i>450kcal</i>	8.95
King Oyster Mushroom, Light Wafu Butter (V) <i>355kcal</i>	8.95

SMALL DISHES AND TEMPURA 小鉢と天ぷら

Crispy Soft Shell Crab, Courgette <i>723kcal</i>	10.95
Squid Karaage, Black Ink & Garlic Aioli <i>265kcal</i>	9.95
Chicken Karaage, Wasabi Mayo <i>918kcal</i>	8
Cauliflower Karaage, Spicy Sauce (VG) <i>547kcal</i>	8
Yasai Tempura, Seasonal Vegetables & Tempura Sauce (V) <i>284kcal</i>	8.95

Adults need around 2000 kcal a day.

Bar Snacks

From Monday to Thursday (12pm to 14.45pm – 17pm to 21pm)

Friday and Saturday (12pm to 21pm)

Sunday (12pm to 14.45)

TO START スターター

Crackers, Avocado Pea Guac (VG) *541 kcal* 5.95

Steamed Edamame, Miso Salt (VG) *44 kcal* 4.95

SASHIMI/NIGIRI SUSHI 刺身 *(Comes as three pieces)*

Salmon *198 / 219 kcal* 9.95

Seabass *165 / 178 kcal* 7.7

Tuna *178 / 229 kcal* 9.95

MAKI マキ Sushi Rolls

Dragon Tiger Prawn Tempura Maki *547 kcal* 13.95

Salmon & Avocado Roll *724 kcal* 10.95

Spicy Tuna Roll, Cucumber, Siracha *412 kcal* 11.95

Vegetable Zen Roll, Fresh Vegetables (V) *340 kcal* 7.95

Gourmet Sushi & Sashimi Sharing Platter 58

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

1845 kcal

Adults need around 2000 kcal a day.

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

SHOJO

THE DRUNKEN APE

HAKUSHU DISTILLERS RESERVE, CACAO LIQUEUR, CHERRY SYRUP, CHOCOLATE BITTER, CHOCOLATE CHERRY

16

IRO NO MAHOU

"THE MAGIC OF COLOUR"

HAVANA RUM, WRAY & NEPHEW, AKASHI TAI UMESHU, PEACH LIQUEUR, SUPASAWA

14

TOKYO OMIYAGE

*"TOKYO SOUVINIR"- TASTES LIKE THE FAMOUS
TOKYO BANANA SWEET TREAT*

*FLOR DE CANA RUM, DARK COCOA LIQUEUR,
CHOCOLATE BITTER, BANANA SYRUP, COFFEE*

14

SUIJIN

*THE SHINTO GOD OF THE WATER IN THE
JAPANESE MYTHOLOGY*

*ROKU GIN, ELDERFLOWER CORDIAL, CALENO
DARK & SPICY, GINGER ALE, LIME*

13.5

DRAUGHT BEER

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

BOTTLED BEERS

Meantime Lager 4.5%	5.5
Meantime Pale Ale 4.3%	5.5
Sapporo 4.7%	5.5
Gluten Free Peroni 5.1%	5.5

CIDER

Aspall Cider Icon Suffolk, Draught (330ml)	6
Rekorderlig Strawberry & Lime 4%, (500ml)	6.3
Hawkes Urban Orchard Cider	5.5

SOFT DRINKS AND MIXERS

3.3 / 3.5

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

Adults need around 2000 kcal a day.

WHISKY (50ML)

AMERICAN

Maker's Mark	8.8
Jack Daniel's	8.8
Bulleit Bourbon	10
Jack Daniel's Gentleman	10
Woodford Reserve	10
Bulleit Rye	11
Jack Daniel's Single Barrel	13
Bulleit 10yr	14
Woodford Rye	14

SCOTCH

Johnnie Walker Black	10	Auchentoshan 3 Wood	13.2
Glenmorangie 10yr	11	Ardberg	14
Glenlivet 12yr	12	Talisker 10yr	14
Glenlivet Caribbean	12	Fettercairn 12yr	15
Bowmore 12	12	Lagavoulin	18
Dalmore 12	12.4	Dalmore 15	18.8
Jura	13		

TAYO-NO TAMANGO

"EGGS OF SUNSHINE" HOW THEY CALL THE SPECIAL JAPANESE MANGO

EL JIMADOR TEQUILA BLANCO, VIDA MEZCAL, MANGO, GRAPEFRUIT, AGAVE SYRUP, LEMON TONIC

14

SUPAMARIO

THE NINTENDO'S STAR, FROM JAPAN TO ITALY, TWIST ON NEGRONI SBAGLIATO

ROKU GIN, AKASHI TAI UMESHU, CALENO DARK & SPICY, PEAC & PLUM BITTERS, PROSECCO

15

OBON NO MATSURI

*“THE OBON FESTIVAL” A FAMOUSE FESTIVAL IN
JAPAN FOR COMMEMORATING ANCESTORS*

*ABSOLUT VANILLA, CHERRY SYRUP, PASSION
FRUIT, PINEAPPLE, LIME, HIBISCUS FOAM*

14

KOCHI SOUR

*NO.1 PREFECTURE IN JAPAN FOR YUZU
COLTIVATION*

*HAKU VODKA, AKASHI TAI YUZU, MIDORI, LEMON,
SUGAR*

14

ARASHIYAMA

FAMOUS BAMBOO FOREST IN KYOTO

TOKI WHISKY, CAMPARI, PINEAPPLE, LIME

13.5

WHISKY (50ML)

IRISH

Jameson	8.8
Bushmills Black Bush	8.8
Slane	8.8
Roe&Co	11
Copper Dog	12
Jameson Black Barrel	14

JAPANESE

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

RUM (50ML)

Havana 3 Year	8.8	Mount Gay	10
Havana Especial	8.8	Wray & Nephew	10
Koko Kanu	8.8	Plantation 5 YO	10
Trois Rivieres	8.8	Damoiseau White Rum	10
Kraken	8.8	Flor de Cana 12yr	11
Goslings Black	8.8	Plantation Pineapple	12.2
Plantation 3Stars	8.8	Diplomatico Reserva	13.2
Havana 7 Year	10	Ron Zacapa 23 Yo	15.4
Angostura 1919	10	Havana Maestros	16
Havana Spiced	10	Ron Zacapa XO	27

TEQUILA (25ML)

El Jimador Blanco	5
El Jimador Reposado	5
Olmecca Altos Plata	5
Don Julio Blanco	6.5
Don Julio Reposado	7.2
Don Julio Anejo	7.7
Montelobos Mezcal	6.6
Del Maguey Vida	7

COGNAC & ARMAGNAC (50ML)

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

SPECIAL GIN TONIC

ROKU GIN:

ORANGE & GINGER MARMELADE

ELDERFLOWER TONIC

15

CAMBRIDGE JAPANESE GIN:

AKASHI TAI YUZU

LEMON TONIC

15

KI NO BI DRY GIN:

FRESH RASPBERRY & BLACKBERRY

PEACH & HIBISCUS CORDIAL

SLIM LINE TONIC

15

MIRABEAU GIN:

SAKURA VERMOUTH

MEDITERRANENAN TONIC

15

NIKKA COFFE GIN:

BELSAZARN ROSE

LYCHEE

INDIAN TONIC

PROSECCO

15

All the Classic cocktails are available on request.

London Mule

Tanqueray Gin, Fresh Lime, Ginger Beer

Old Fashioned

Sugar, Angostura Bitter, Bulleit Bourbon

11

Paloma

El Jimador, grapefruit, Agave, Soda

Negroni

Tanqueray Gin, Campari, Balsazar Red

Negroni Sbagliato

Balsazar red, Campari, Prosecco

Aperol/Campari Spritz

Aperol/Campari, Prosecco, Soda

Jungle Bird

Havana Rum, Campari, Pineapple, Fresh Lime, Sugar

12

French Martini

Ketel One, Chambord, Pineapple, Lime, Sugar

12.5

VODKA (50ML)

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

GIN (50ML)

Tanqueray	8.8	Malfy Orange	12
Playmouth	8.8	Martin Miller	12
Roku	10	London N3	12
Cambridge Dry	10	Mirabeau Rose Gin	12
Sipsmith Dry	10	Hendricks Neptunia	12
Broackmans	10.4	Warner Rhubarb	12.2
Tarquine Blackber	10.8	Villa Ascenti	13
Tarquine Strawber	10.8	Cambridge Japanese	13.2
Tanqueray Sevilla	11	Nikka Gin	14.4
Gin Mare	11	Ki No Bi	14.4
The Botanist	11	Ki No Tea	15
Cotswolds Dry	11	Ki No Sei	15
Hendricks	11	Monkey 47	15.4
Tanqueray 10	11	Truffle Gin	18.8

SAKE

100ml BTL

Dassai 39 16% <i>Balance dry, White Flower & Mango</i>	14	100
Dassai 23, 16% <i>Light, Melon & Peach.</i>		200
Akashi Tai Genmai “Aged”	16	110
Urakasumi Zen 15.3% <i>Medium Body, Pineapples & Mineral Hint</i>	16	115
Kubota Manju	25	200
Kubota Koujyu 15.6% <i>Light Body, Sharp Acidity. Green banana notes</i>	15	95

SAKE LIQUEUR

Akashi Tai Umeshu 14% (500ml) <i>Sweet, Plum, Amaretto & Cranberry</i>	11	55
Shirakabegura ‘Mio’ 5.1% (300ml) Sparkling and off dry, Vanilla & Blackberry		19
Akashi Tai Yuzushu 8% (500ml) <i>Citrus, Lemon taste</i>	14	60

SWEET WINE

75ml BTL

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
Blandy's 10yr old Malmsey <i>Madeira</i>	8.5	65

MOCKTAILS

Shiso Smash ^(57Kcal) **8.5**
Caleno Light & Zesty, Elderflower Cordial, Fresh lime Juice,
Ginger Ale, Caleno Dark & Spicy

Raspberry Lemonade ^(105Kcal) **7**
Raspberries Puree, Fresh Lemon Juice,
Sugar Syrup, Lemon Tonic

Hibiscus Sling ^(117 Kcal) **7.7**
Everleaf Mountain, Pineapple Juice, Hibiscus,
Lime Juice, Ginger Beer

Alcohol Free Prosecco

Copenhagen Tea Blue Alcohol Free 0% **45**

Alcohol Free Beer

Peroni Libera 0% ^(73 Kcal) **4.2**

Big Drop Paradiso Citra IPA 0% ^(59 Kcal) **4.2**

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.

CHAMPAGNE & SPARKLING

RED WINE

	125ml	BTL		BTL
Le Dolci Colline <i>Prosecco, Extra Dry, Italy</i>	9.5	42	Dolcetto (Vg) <i>Dead Winemaker's Society, McLaren Vale, Australia</i>	55
Bodega Chandon <i>Uco Valley, Mendoza, Argentina</i>	12.5	67	Valpolicella Ripasso <i>Bertani, Veneto, Italy</i>	55
Taittinger NV Reserve (Vg) <i>Champagne, Brut</i>	15	82	Garnacha El Hombre Bala <i>Old Wine, 2017, Spain</i>	65
Nyetimber Classic Cuvée <i>West Sussex, U.K.,</i>	20	108	Beaujolais <i>Chateau des Pertonnieres Dupeuble, France</i>	71
Taittinger Nocturne <i>Champagne, Sec</i>		96.5	Spatburgunder <i>Crescentia Hollenberg, Kioster Eberbach, Germany</i>	72
Taittinger Vintage <i>Champagne, Brut</i>		132	Beaujolais Morgon <i>Julien Sunier, France</i>	85
Nyetimber Demi-Sec (Vg) <i>West Sussex, U.K., 2010</i>		121	Rioja Reserva DOC <i>Seleccion de la Familia, Bodegas Luis Canas, Spain</i>	85
Laurent Perrier "La Cuvee" <i>Champagne, Brut</i>		135	Ribera del Duero <i>Bodegas Emilio Moro, Castilla y Leon, Spain</i>	90
Krug Grande Cuveé <i>Champagne, Brut</i>		269	Barolo Bussia (Vg) <i>Dardi Le Rose, Poderi Colla, Piedmont, Italy</i>	99
Taittinger Comtes <i>Champagne, Brut</i>		270	Gamay Noir <i>Arnot Roberts, California, 2017, USA</i>	100
Dom Perignon Vintage (Vg) <i>Champagne, Brut,</i>		305	Pinot Noir <i>Cloudy Bay, Marlborough, NZ</i>	105
Louis Roederer Cristal <i>Champagne, Brut</i>		360	Cabernet Sauvignon Stonestreet <i>Alexander Valley, Sonoma County, 2013, USA</i>	110
Ace Of Spade Gold <i>Champagne, Brut</i>		450	Amarone della Valpolicella <i>Bertani, Veneto, Italy, 2009</i>	190

RED WINE

	175ml	BTL
Vaucluse Rouge (Vg) <i>Cuvée Jean-Paul, Rhône Valley, France</i>	7.6	31
Reserva Ancestral <i>Cabernet Sauv. Chile</i>	7.6	31
Merlot Mouvrede <i>Les Olivers, Pays d'Oc, France</i>	7.5	29
Rioja Tempranillo <i>Monte Llano, Spain</i>	9.5	38
Malbec <i>Melodias, Trapiche, Argentina</i>	10.5	41
Pinot Noir <i>Nelson, New Zealand</i>	15	65
Bordeaux <i>Clarendelle, 2015, France</i>	15.5	65
Montepulciano D'Abruzzo <i>Feudo Antico, Abruzzo, Italy</i>		38
Zweigelt Classic (Vg) <i>Sepp Moser, Neusiedlersee, Austria</i>		38
Passimientto DOC <i>Baglio Gibellina, Sicily, Italy</i>		40
Syrah Gran Reserva <i>Tabali Pedregoso, Carmenere, Chile</i>		40
Grenache Old Vine <i>Yalumba Estate, Australia.</i>		43
Shiraz The Sack <i>Magnie Estate, Barossa Valley, Australia</i>		50

CHAMPAGNE ROSE

	125ml	BTL
Taittinger Prestige Rosé <i>Champagne, Brut</i>	22	127.5
Laurent Perrier Rosé <i>Champagne, Brut</i>		137.5
Laurent Perrier Rosé Magnum <i>Champagne, Brut</i>		265
Dom Perignon Rose Vintage <i>Champagne, Brut</i>		650

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
Mirabeau Azure 1.5l <i>Cotes de Provance, France</i>		108
White Zinfandel <i>The Big Top, Lodi, California, U.S.A.</i>		33

WHITE WINE	175ML	BTL
Blanc De Blancs <i>Cuvee Jean Paul, Gascogne, France</i>	7.5	30
Pinot Grigio <i>San Vigilio, Italy</i>	7.5	31
Chardonnay <i>Star Crossed, Victoria, Australia</i>	8	31
Rioja Blanco <i>Luis Canas,, Spain</i>	10.5	40
Sauvignon Blanc <i>Sileni Estates, Marlborough, NZ</i>	10	39
Chablis <i>Domaine De La Motte, Burgundy, France</i>	12	55
Vouvray Demi-Sec <i>Sylvian Gaudron, Loire Valley, France</i>	12.5	57
Picpoul de Pinet <i>Domaine de Montredon, France</i>		35
Viognier Gran Reserva (Vg) <i>Tabali Pedregoso, Limari, Chile</i>		39
Albarino (Vg) <i>Lembranzas, Rias Baixas, 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
Gavi di Gavi <i>Tenuta Olim Bauda, Piedmont, Italy</i>		50

WHITE WINE	BTL
Beaujolais Blanc <i>Domaine de la Couvette, France</i>	50
Koshu Sur Lie <i>Chateau Mercian, Yamanashi, Japan</i>	54
Sancerre <i>Le Chene Merchand, Franois Millet, Loire Valley, France</i>	66
Riesling Reserve (Vg) <i>Trimbach, Alcase, France</i>	68
Sauvignon Blanc <i>Cloudy Bay, Marlborough, NZ</i>	75
Pouilly Fume Duchesse <i>Domaine LaPorte , Loire Valley, France</i>	77
Pinot Gris <i>Trimbach, Alcase, France</i>	77
Gewurztraminer <i>Trimbach, Alcase, France</i>	80
Chablis 1er Cru <i>Vau Ligneau, Domain Hamelin, France</i>	88
Risling Eroica <i>Columbia Valley, Chateau Ste Michaelle,2016, USA</i>	90
Saint Aubin 1er Cru <i>Gilles Bouton, 2017, France</i>	90
Mercurey <i>Chanzy, Cote Chalonnaise, France</i>	90
Meursault <i>Vallet Freres, 2019, France</i>	125