

“ISSHO means ‘together’ in Japanese. Our concept is based upon sharing and therefore the food is served as and when ready”

日本語で「一緒に」を意味します。私たちのコンセプトは、共有とタパススタイルに基づいており、料理は準備ができたなら提供されます。」

EMPEROR MENU 天皇

70 per person - Minimum 2 people

Edamame with Goma Shiso Sesame Salt 44kcal

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Spicy Tuna Cucumber Maki 412kcal

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Spicy Chicken Karaage, Toasted Sesame 814kcal
Noboshi Prawn Tempura, Green Tea Salt, Tensu Broth. Shiso 814kcal

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Purple Sprouting Broccoli, Goma Dressing, Garlic Chips (VG) 380kcal
Seabass, Yuzu Ponzu and pickle red onions 279kcal
Yakiniku Beef Fillet, Hoba Leaf, Seasonal Mushroom, Karashi Mustard Miso 581kcal
Steamed Rice, nori, sesame, and spring onions 397kcal

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Mochi Ice Cream Selection of four 314kcal

Choose a pairing with wine for 35 per person

SAMURAI MENU 武士

50 per person - Minimum 2 people

Yasai Tempura 284kcal

Chicken Karaage 829kcal

Issho Sushi & Sashimi Selection 1047kcal

Spicy Pork Bao 300kcal

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Seafood Gyoza, Dashi Vinegar 552kcal

Sansho Lamb Rump, Kyoto Cucumber 887kcal

Grilled Sweet Potato, Smoked Lime Butter 450kcal

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Chilled Caramel Purin 280kcal

Choose a pairing with wine or sake or both for 35 per person

TO START スターター

Steamed Edamame, Chilli Sauce (VG) 86kcal 5

Steamed Edamame, Miso Salt (VG) 44kcal 5

SASHIMI/NIGIRI SUSHI 刺身

Salmon 159kcal / 207kcal 12 / 9. 95

Seabass 98kcal / 160kcal 12 / 7. 70

Scallop 95kcal / 259kcal 13 / 10

Tuna 110kcal / 168kcal 10. 95

Ebi Nigiri 190kcal 8

Shiitake Nigiri (V) 300kcal 9

King Crab Gunkan 370kcal 14. 50

MAKI マキ Sushi Rolls

Volcano Tuna Roll, Sesame, Siracha 475kcal 15

Blowtorched Salmon Maki 520kcal 15

Black Rice, Smoked Salmon, Cream Cheese, Ebi Prawn 508kcal 15

Dragon Tiger Prawn Tempura Roll, Spicy Mayo 785kcal 14

Salmon & Avocado Roll 499kcal 13

Vegetable Zen Roll, Fresh Vegetables (V) 277kcal 8

SUSHI & SASHIMI PLATTER すし

To Share Chef's Selection of Maki, Sashimi & Nigiri 1845kcal 58

BAO BUNS バオパンズ

Hachi Mushroom Miso Bao (V) 169kcal 8

Katsu Chicken 504kcal 8

Spicy Pork 374kcal 8

ROBATA ロバタ Charcoal Grilled Plates

Niku / Meat

Chicken Yakitori, Spring Onion & Shichimi Pepper 630kcal 9

Sansho Lamb Rump, Kyoto Cucumber 887kcal 28

Yakiniku Rib Eye Steak, King Oyster Mushroom, Caramalised Onion Miso 571kcal 35

Sakana / Fish

Salmon Teriyaki, Pickled Cucumber 790kcal 24

Miso Black Cod 616kcal 38

Yasai / Vegetables

Grilled Purple Sweet Potato, Smoked Lime Butter, Chives (V) 266kcal 10

Aka Miso Aubergine, Crispy Shallots, Sesame (VG) 430kcal 11

Purple Sprouting Broccoli, Goma Dressing, Garlic Chips (VG) 380kcal 11

SMALL DISHES AND TEMPURA 小鉢と天ぷら

Steamed Seafood Gyoza with Katsuoboshi Ponzu 400kcal 12

Chicken Karaage, Issho Chilli Sauce 918kcal 8

Cauliflower Karaage, Spicy Sauce (VG) 547kcal 8

Tempura 天ぷら

Rock Shrimp, Nori Furikake, Chilli Garlic Kewpie 848kcal 12

Yasai Tempura, Seasonal Vegetables & Tempura Sauce (VG) 788kcal 9

Crispy Soft-Shell Crab, Shiso, Chilli Coriander Lime Miso 332kcal 12

ISSHO RESTAURANT

Mon - Thu lunch 12pm - 2.30pm

Mon-Tue dinner 5pm - 9.30pm

Wed-Thu dinner 5pm-10pm

Friday-Sat 12pm - 10pm

Sun - 12pm-2.30pm

ISSHO BAR & TERRACE

Mon- Thu 12pm - 11pm

Fri-Sat 12pm-1am

Sun - 12pm-5pm

(V)- suitable for vegetarian requirements, (VG)- suitable for vegan requirements

GF/DF options available on request

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.



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