

“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 Flakes (VG) 380kcal  
Seabass, Yuzu Ponzu & Pickle Red Onions 279kcal  
Yakinuku Beef Fillet, Hoba Leaf, Seasonal Mushroom, Karashi Mustard Miso 581kcal  
Steamed Rice, Nori, Sesame & 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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Steamed Seafood Gyoza with Katsuooboshi Ponzu 400kcal

Sansho Lamb Rumb, Kyoto Cucumber 887kcal

Grilled Sweet Potato, Smoked Lime Butter 450kcal

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Chilled Caramel Purin 280kcal

Choose a pairing with wine 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 SUSHI 刺身

Salmon 159kcal

12

Seabass 98kcal

12

Scallop 95kcal

13

Tuna 110kcal

10.95

### NIGIRI SUSHI 刺身

Salmon 207kcal

9.95

Seabass 160kcal

7.7

Scallop 259kcal

10

Tuna 168kcal

10.95

Ebi Nigiri 190kcal

8

Shiitake Nigiri (V) 300kcal

9

### MAKI SUSHI 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, Caramelised 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 Flakes (VG) 380kcal

11

### SMALL DISHES AND TEMPURA 小鉢と天ぷら

Steamed Seafood Gyoza with Katsuooboshi Ponzu 400kcal

12

Chicken Karaage, Issho Chilli Sauce 918kcal

8

Cauliflower Karaage, Spicy Sauce (VG) 547kcal

8

Steamed Rice, Nori, Sesame & Spring Onions 397kcal

5

#### 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



微信扫码 · 看中文菜单

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.