

ISSHO MEANS 'TOGETHER' IN JAPANESE. OUR CONCEPT IS BASED UPON SHARING AND 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。」

TO START 始めること

|  |      |
|--|------|
| Steamed edamame, chilli sauce (VG) 139kcal | 6.00 |
| Steamed edamame, miso salt (VG) 50kcal     | 6.00 |

ROBATAYAKI - SMALL CHARCOAL GRILLED PLATES 炉端小皿

|  |       |
|--|-------|
| Chicken yaki, spring onion & shichimi pepper – two skewers 243kcal       | 9.30  |
| Tiger prawns yaki & togarashi smoked butter, lemon – four skewer 200kcal | 13.95 |
| King oyster mushroom yaki, wafu butter (V) (VG) – two skewers 369kcal    | 9.00  |

ROBATA – LARGE CHARCOAL GRILLED PLATES 炉端大皿

|  |       |
|--|-------|
| Sansho lamb rump, kyoto cucumber 803kcal                                   | 29.90 |
| Miso black cod 681kcal   | 38.50 |
| Salmon teriyaki, pickled cucumber 657kcal                                  | 26.00 |
| Yakiniku rib eye steak, king oyster mushroom, miso onion puree 7oz 963kcal | 36.50 |
| Flat iron steak, miso wafu 527kcal   | 24.00 |
| Chilean seabass & wakame seaweed, daikon sprouts 441kcal                   | 24.50 |

YASAI – VEGETABLE CHARCOAL GRILLED SIDES 炉端野菜

|   |       |
|---|-------|
| Grilled sweet potato, smoked lime butter, chives (V) (VG) 655kcal | 11.30 |
| Aka miso aubergine, crispy shallots, sesame (VG) 535kcal          | 11.00 |
| Tenderstem broccoli, goma dressing, garlic flakes (VG) 416kcal    | 11.20 |

SUSHI AND SASHIMI PLATTER すし

Chef's selection of maki, sashimi & nigiri 2032kcal 70.00

SASHIMI 刺身  
THREE PIECES PER PORTION

|                 |       |
|-----------------|-------|
| Salmon 327kcal  | 15.00 |
| Seabass 137kcal | 13.50 |
| Tuna 81kcal     | 10.95 |

NIGIRI にぎり  
THREE PIECES PER PORTION

|                                  |       |
|----------------------------------|-------|
| Salmon 372kcal                   | 9.95  |
| Seabass 266kcal                  | 9.50  |
| Tuna 205kcal                     | 10.95 |
| Tiger prawn 313kcal              | 9.90  |
| Shiitake mushroom (V) 576kcal    | 8.50  |
| Vegetarian selection (V) 870kcal | 9.00  |

MAKI SUSHI ROLLS マキロール

|   |       |
|---|-------|
| Volcano tuna roll, mayo, sriracha & spring onions – eight pieces 561kcal  | 15.50 |
| Spider roll, soft shell crab, shiso & kewpie mayo – six pieces 850kcal    | 16.00 |
| Blowtorched salmon, cucumber & spicy mayo – eight pieces 709kcal          | 15.00 |
| Black rice, smoked salmon, cream cheese, ebi & mango – six pieces 719kcal | 15.30 |
| Dragon nobashi tempura, avocado & spicy mayo – eight pieces 904kcal       | 15.00 |
| Salmon & avocado – eight pieces 894kcal                                   | 15.00 |
| Vegetable zen roll (V) – six pieces 469kcal                               | 9.50  |
| Dragon vegetable tempura, avocado, spicy mayo (V) – eight pieces 800kcal  | 15.00 |

BAO BUNS 包パン  
ONE PER PORTION

|                                 |      |
|---------------------------------|------|
| Hoisin duck 415kcal             | 9.00 |
| Spicy pork 359kcal              | 8.70 |
| Hachi miso mushroom (V) 192kcal | 8.70 |
| Katsu chicken 671kcal           | 8.50 |

SMALL DISHES 小皿

|   |       |
|---|-------|
| King scallops, ponzu & katsuobushi 380kcal        | 13.50 |
| Steamed seafood gyoza & katsuobushi ponzu 475kcal | 12.50 |
| Mushroom gyoza (V) 149kcal                        | 10.50 |
| Steamed rice, sesame & spring onions (VG) 774kcal | 5.20  |
| Chicken karaage, lime & coriander mayo 1148kcal   | 9.50  |
| Cauliflower karaage, spicy sauce (VG) 893kcal     | 9.50  |

TEMPURA 天ぷら

|   |       |
|---|-------|
| Nobashi prawn tempura, shiso tensu broth 569kcal                    | 14.00 |
| Yasai tempura, seasonal vegetables & tempura sauce (VG) 667kcal     | 10.50 |
| Crispy soft-shell crab, shiso, chilli coriander & lime miso 420kcal | 14.00 |

SAMURAI MENU 侍

50.00 per person  
Minimum 2 people

Chicken karaage 1148kcal  
Spicy tuna, cucumber maki 507kcal  
Spicy pork bao 359kcal  
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Steamed seafood gyoza 475kcal  
Sansho lamb rump, kyoto cucumber 803kcal  
Grilled sweet potato, smoked lime butter 655kcal  
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Agemochi 814kcal

Pair with one of the selected bottles of wine for 40.00

EMPEROR MENU 天皇

75.00 per person  
Minimum 2 people

Edamame with shiso sesame salt 50kcal  
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Issho sushi & sashimi selection 770kcal  
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Chicken karaage, lime & coriander mayo 1148kcal  
Nobashi prawn tempura 569kcal  
~~  
Flat iron steak, miso wafu 527kcal  
Tenderstem broccoli 416kcal  
Chilean seabass, & wakame seaweed 441kcal  
Steamed rice, sesame & spring onions 774kcal  
~~  
Matcha cheesecake 362kcal

Pair with one of the selected bottles of wine for 40.00

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

GF/DF options available on request. If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Adults need around 2000 kcal a day. Prices include VAT at current rate. 12.5% discretionary charge will be added to your bill.