

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

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

SUSHI AND SASHIMI CHEF'S SELECTION すし 2032kcal 70.00

SASHIMI 刺身  
THREE PIECES PER PORTION

Salmon 327kcal	15.00
Tuna 81kcal	10.95

NIGIRI にぎり  
THREE PIECES PER PORTION

Salmon 372kcal	9.95
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

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 bottles of Beaujolais Blanc or Montepulciano Feudo 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  
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Flat iron steak, miso wafu 527kcal  
Tenderstem broccoli 416kcal  
Chilean seabass, & wakame seaweed 441kcal  
Steamed rice, sesame & spring onions 774kcal  
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Matcha cheesecake 362kcal

Pair with one bottles of Beaujolais Blanc or Montepulciano Feudo for 40.00



ISSHO PERFECT PAIRING 完璧なワインペアリング

Morgon, Julien Sunier, Beujolais, France, 2020 £65  
Ribera del Duero, Emilio Moro, Castiglia e Leon, Spain, 2019 £67  
Valpolicella Ripasso, Bertani, Valpantena, Italy, 2020 £47  
Tabali, Cabernet Sauvignon, Gran Reserva Pedregoso, Chile, 2019 £32  
U.passimientto, Baglio Gibellina, Sicily, Italy, 2020 £30  
Clarendelle, Bordeaux, France, 2015 £55

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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.