

SNACKS スナック

Crackers, pea guac.....	4.2
Edamame steamed / spicy.....	3.2 / 3.75
Sesame seed cucumber.....	3.75
Chicken karaage.....	5.25
Aka miso soup.....	3.75

RAW 生

Tuna Tataki, wakame oil & soy.....	10.5
Tomato salad, whipped tofu, sherry vinegar & sesame.....	7.25
Issho green salad, light wafu, avocado, cucumber.....	7.15
Beet salad, sesame ponzu, pork crackling.....	7.15
Tuna tartare, myoga and barley miso.....	9.5

HOT ホット

Steamed prawn & salmon gyoza, white soy & mustard.....	6.3
Eggplant miso.....	7.9
Cod cheek katsu, shiso tartar sauce.....	6.3
Crispy soft-shell crab, wasabi mayo.....	9.9
Mushroom & Pork Hot Pot.....	13.25
Agedashi tofu, benito flakes ginger & sprung onion.....	7.5

BAO BUNS パオ

Spicy tofu (each).....	3.75
California, Portland crab & avocado (each).....	4.75
Spicy pork (each)	4.25
Duck leg confit, pickled cucumber, spicy sauce (6x buns)	18.75

TEMPURA 天ぷら

<i>Served with traditional dashi dipping sauce unless stated;</i>	
Pumpkin tempura, roast garlic sauce.....	7.9
Prawn & vegetable.....	13.25
Cornish squid, spicy & sour sauce.....	8.5

ROBATA ロバタ

Duck breast, pickled nashi pear, aka miso spring onion.....	19
Barley miso lamb cutlets, smoked eggplant & cucumber.....	14.75
Banana leaf wrapped line caught mackerel, pickled daikon, girolles & master stock	14.75
Miso black cod.....	34
Roasted lobster, smoked lime butter Half.....	19
Whole.....	32
Baby back pork ribs, Issho BBQ sauce.....	17.5
Scallop, Jerusalem artichoke, hazelnuts & autumn truffle.....	17

BEEF 肉

Rib eye steak 300g.....	26
150g.....	14
Gunma Japanese wagyu sirloin 100g.....	40

ROBATAYAKI ロバタヤキ

Yakitori.....	4.25
Chicken wings, salt, lime.....	4.25
Sweet soy glazed duck hearts.....	3.75
Grilled Sweet Potato, smoked lime butter.....	6.25
Zucchini wafu.....	3.75
Padron peppers.....	4
Monk fish & bacon.....	7.5

MAKI マキ

California, fresh crab mayo, avocado, tobiko.....	7.75
Spider, soft-shell crab, wasabi mayo, shredded cabbage, cucumber.....	8.75
Tiger prawn tempura, Dragon Roll.....	9.9
Vegetable & salad, fresh vegetables, lettuce, light wafu.....	5.75
BBQ & smoked eel, ume boshi, cucumber.....	6.9

NIGIRI - SASHIMI 寿司と刺身

<i>Nigiri comes as two pieces, Sashimi comes as three pieces;</i>	
Maguro / Tuna Yellowfin.....	6.25
Saba / Cured Mackerel.....	5
Unagi /BBQ Eel.....	6.75
Smoked Unagi / Smoked Eel.....	6.75

DESSERTS デザート

Caramel Purin.....	7
Chilled Yorkshire Rhubarb Crumble, Granny Smith & Sake Sorbet.....	6.75
Okinawa Cinnamon Santandagi Doughnuts, Yuzu Curd, Chocolate Ganache.....	5.75
Warm Rice Pudding, Caramelised Banana.....	8
Yamazaki Caramac.....	8

Chef’s dessert selection (serves 4, please allow 20 minutes preparation)29

BENTO BOX (Lunch Mon-Fri)20

BUBBLES & BAO's (Sat 11am-3pm & Sun 11am-5pm)	
Choice of 2 Sharing Dishes all Served with Pickles & Salad:	
Confit Duck Leg.....	20
Baby Pork Rib.....	20
FREE FLOW PROSECCO (2 hours)	15

Please inform your waiter of any allergy or dietary requirements when making your order.
Prices include VAT at 20%.
10% discretionary charge will be added to your bill.