Pre-Theatre
25.00 per person
(Min 2 people)

Includes a glass of House wine or Prosecco
Mon-Fri 12pm- 3pm, 5pm- 6.30pm

Edamame, Steamed
Chicken Karaage, Wasabi Mayo
~~
Dragon Roll, Tiger Prawn Tempura
~~
Salmon Teriyaki, Pickled Cucumber
Zucchini Wafu
~~
Chilled Caramel Purin

Gourmet
45.00 per person
(Min 2 people)

Crackers, Pea Guac
~~
Chicken Karaage, Wasabi Mayo
~~
Tomato Salad, Whipped Tofu
Spicy Pork Bao
Chicken Gyoza, sweet Corn Puree
~~
Issho Sushi & Sashimi Selection
~~
Duck Breast, Spiced Plum
Grilled Sweet Potato, Smoked Lime Butter
~~
Warm Rice Pudding

Emperor
65.00 per person
(Min 2 people)

Crackers, Pea Guac
Chicken Karaage, Wasabi Mayo
~~
Tomato Salad, Whipped Tofu
Spicy Pork Bao
Baby Squid Karaage
~~
Issho Sushi & Sashimi Selection
~~
Rib Eye Steak
Miso Black Cod
~~
Issho Dessert Platter

SPECIALS
(Monday to Friday, 12pm-3pm)
(Monday to Wednesday 5pm-8.45pm)
(Thursday 5pm-9.15pm)

BENTO BOX……20
(Edamame, Karaage, Maki Roll, Sashimi, Spicy Tofu Bao & Yakitori)

Mushroom Saporo Ramen.....10
(Sweet corn, Tonago & Mushroom)

Chicken Shio Ramen.....12
(Chicken thigh, Spring onion & Tonago)

DONBURI
Karaage Don.....9
(Chicken Karaage on Rice, Wasabi & Spicy Mayo, Nori Kizami)

Unadon.....14
(BBQ Eel on Rice, Unagi Sauce, Spring Onion, Nori Kizami)

Tendon.....12
(Assorted Tempura on Rice, Tempura Sauce)

SNACKS　スナック

Crackers, Pea Guac 5
Edamame Steamed / Spicy .....4 / 4.5
Chicken Karaage, Wasabi Mayo 6
Aka Miso Soup.....4

GOURMET SUSHI & SASHIMI PLATTER
To Share (Chef's selection) 45

RAW　生

Scallop Sashimi, Dashi, Cherry Tomatoes & Chives.....10
Beef Tartar, Honey Mustard Miso & Egg Yolk.....12
Salmon Sashimi, Wasabi, Radish & Ikura 9.5
Tomato Salad, Whipped Sesame Tofu, Crispy Rice 8.5

MAKI　マキ
(Sushi Rolls)

California Roll, Crab Mayo, Avocado, Tobiko 9.5
Spicy Tuna Roll, Cucumber, Sriracha 9
Spider Roll, Soft Shell Crab, Wasabi Mayo, Cucumber 9.5
Dragon Roll Tiger Prawn Tempura, Avocado & Spicy Mayo 11
Zen Roll, Fresh Vegetables, Light Wafu 6

ROBATAYAKI　ロバタヤキ
(Smaller Charcoal Grilled Plates)

Yakitori 5.5
Grilled Sweet Potato, Smoked Lime Butter & Chives 6.5
Pork Belly, Spring Onion & Shichimi 5.5
Zucchini, Wafu Dressing & Sesame 4
Octopus Takoyaki & Katsuobushi.....7

BAO BUNS　バオ

Spicy Tofu (each) 4.5
Spicy Pork (each) 5
Karaage Chicken (each) 5
Duck Leg Confit, Pickled Cucumber,Spicy Sauce (4x buns) 18.5

NIGIRI 刺身
comes as three pieces

Salmon 7.5
Tuna Yellowfin 10
Sushi Ebi 6
Smoked Eel 10

ROBATA　ロバタ
(Larger Charcoal Grilled Plates)

Duck Breast, Spiced Plum, AkaMiso 19
Salmon Teriyaki, Pickled Cucumber 18
Miso Lamb Cutlets, Smoked Tofu Eggplant, Sesame Cucumber 15
Aged Dried Rib Eye Steak, Ponzu & Yuzu Koshu Mayo 28
Miso Black Cod (Please allow 30minutes) 34

HOT　ホット

Chicken, Shitake & Truffle Gyoza, Sweet Corn Puree (4x).....9
Crispy Soft Shell Crab, Wasabi Mayo 10
Prawn & Vegetable Tempura, Dashi Sauce 13.5
Baby Squid Karaage, Ink & Black Garlic Aioli 9
Whole Seabream Karaage, Wasabi Ponzu & Lime 15

ISSHO RESTAURANT
Mon – Sat lunch 12pm– 2.30pm
Mon-Thur dinner 5pm – 9.15pm
Fri-Sat dinner 5pm – 10.30pm
SUN lunch 12pm-2.30pm

ISSHO BAR & TERRACE
Mon-Wed 12pm – 11pm
Thu 12pm-12am
Fri & Sat 12pm – 2am
Sun 12pm – 6pm

Friday & Saturday evenings in Issho Bar & Terrace with
Live music

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.

Please be advised we ask that the same set menu to be taken by the whole table.