

Geisha

25.00 per person
minimum 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

Japanese Soft Serve

Samurai

45.00 per person
minimum 2 people

Crackers, Pea Guac

Chicken Karaage, Wasabi Mayo

Tomato Salad, Whipped Tofu
Spicy Pork Bao

Chicken Gyoza, Sweet Corn Purée

Issho Sushi & Sashimi Selection

Duck Breast, Spiced Plum
Grilled Sweet Potato, Smoked Lime Butter

Warm Rice Pudding

Emperor

65.00 per person
minimum 2 people

Crackers, Pea Guac
Chicken Karaage, Wasabi Mayo

Tomato Salad, Whipped Tofu
Spicy Pork Bao
Baby Squid Karaage

Issho Sushi & Sashimi Selection

Wagyu Sirlion Steak
Miso Black Cod

Issho Dessert Platter

SNACKS スナック

Crackers, Pea Guac.....	5
Edamame Steamed, Spicy Sauce and Sea Salt.....	4.5
Chicken Karaage, Wasabi Mayo.....	6
Aka Miso Soup.....	4

RAW 生

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

BAO BUNS バオ

Spicy Tofu (each).....	4.5
Karaage Chicken (each).....	5
Spicy Pork, Chilli Sesame Sweet Soy.....	5.5
Duck Leg Confit, Pickled Cucumber, Spicy Sauce (4x buns).....	18.5

HOT ホット

Chicken, Shitake & Truffle Gyoza, Sweet Corn Purée (4x).....	9
Prawn, Asparagus & Shiso Tempura.....	12
Baby Squid Karaage, Ink & Black Garlic Aioli.....	9
Whole Seabream Karaage, Wasabi Ponzu & Lime.....	15
Mushroom Tempura, Aged Parmesan & Truffle Mayonnaise.....	10
Crispy Soft Shell Crab & Courgette Tempura Tagorashi.....	9

GOURMET SUSHI & SASHIMI PLATTER

To Share

Chef's Selection 48

Nigiri Selection Platter 25

MAKI マキ Sushi Rolls

California Roll, Crab Mayo, Avocado, Tobiko.....	9.5
Spicy Tuna Roll, Cucumber, Sriracha.....	9
Dragon Roll Tiger Prawn Tempura, Avocado & Spicy Mayo.....	12
Zen Roll, Fresh Vegetables, Light Wafu.....	7
Seared Wagyu Beef, Truffle & Mushroom.....	14

NIGIRI 刺身

comes as three pieces

Salmon.....	8
Tuna Yellowfin.....	10
Sushi Ebi.....	7
Wagyu Beef.....	10
BBQ Eel.....	10

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.....	7.5
Zucchini, Wafu Dressing & Sesame.....	4
Octopus Takoyaki & Katsubushi.....	10
Scallop, Sudachi, Sancho & Jalapeño.....	12
Wagyu Tsukune & Shoyu Yolk.....	10

ROBATA ロバタ Larger Charcoal Grilled Plates

Duck Breast, Spiced Plum, Aka Miso.....	19
Salmon Teriyaki, Pickled Cucumber.....	18
Miso Lamb Cutlets, Smoked Tofu Eggplant, Sesame Cucumber.....	15
Wagyu Sirlion Steak, Ponzu & Yuzu Koshu Mayo.....	28
Miso Black Cod (Please allow 30minutes).....	34

DESSERTS デザート

Japanese Soft Serve (ask server for flavour).....	5
Yuzu Meringue Tart.....	8
Avocado, Lime Mousse & Chocolate Ganache.....	8
Chocolate Miso Delice & Caramel.....	8
Chilled Caramel Purin.....	8
Warm Rice Pudding, Caramelized Banana & Banana Yoghurt Ice Cream.....	8.5
Sorbet Selection (3 flavors).....	9
Chef's dessert selection (serves 4, please allow 20 minutes).....	29

ISSHO RESTAURANT

Mon-Sat lunch: 12pm – 2.30pm

Mon-Thurs dinner: 5pm – 9.15pm

Fri-Sat dinner: 5pm – 10.30pm

Sun lunch: 12pm-2.30pm

ISSHO BAR & TERRACE

Mon-Wed: 12pm – 11pm

Thurs: 12pm – 12am

Fri & Sat: 12pm – 2am

Sun: 12pm – 6pm

Friday & Saturday evenings in Issho Bar & Terrace with live music.

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.

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