

## EVENTS at ISSHO

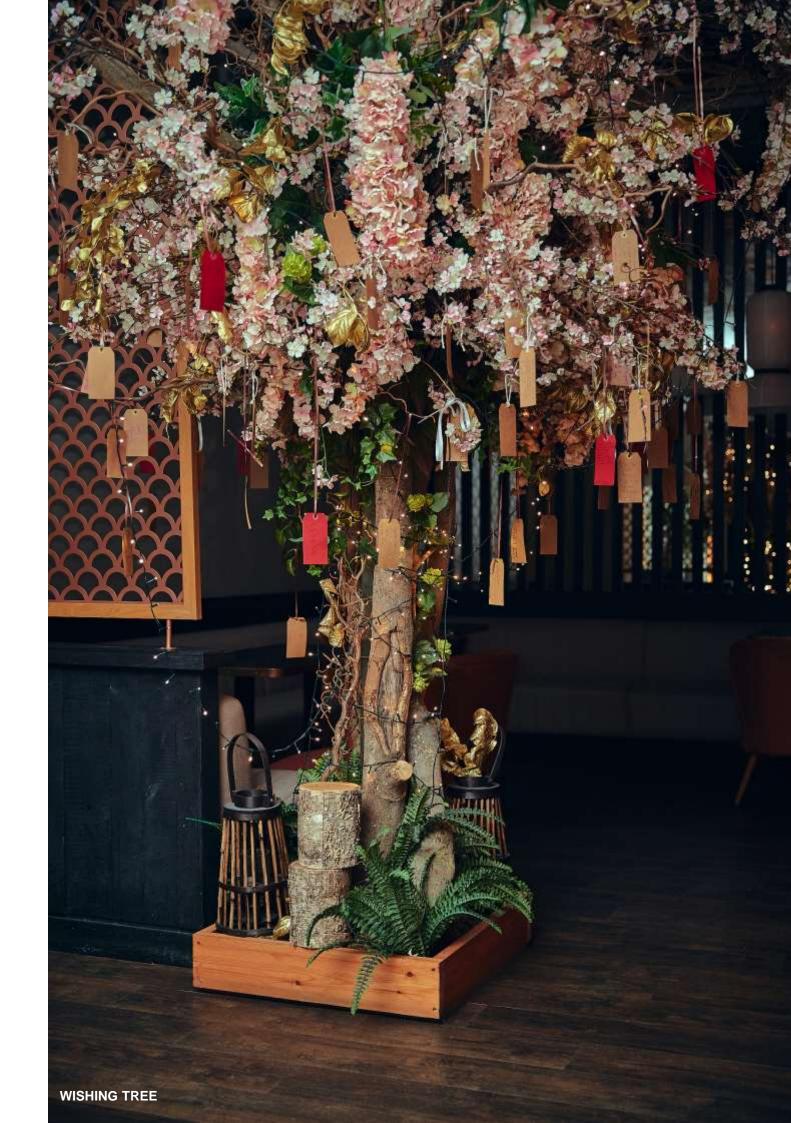


## ISSHO, COME TOGETHER

Issho, meaning together in Japanesechampions dishes that are designed to be shared amongst friends and family. Enjoy authentic Japanese cuisine whilst sitting at the open kitchen counters. Executive Chef Joe Grant's passion is in creating a full dining concept, influenced by constantly pushing boundaries and delivering modern, innovative dishes. His style of cooking offers vegan, gluten and dairy free options, demonstrating his wide expertise within this cuisine. At Issho Joe has introduced an Izakaya feel to the menu, induding Japanese casual bar food featuring sushi, sashimi, robata, ramen and dessert elements.

Issho is committed to offering something different and unique to Leeds.

Combining exceptional service, high quality food, unique menus and a stunning, relaxing setting, Issho is the place to come together for a truly unique dining experience.







# Restaurant Groups & Bar Parties

Areas of the main restaurant can be reserved for groups wishing to enjoy the buzz of the open kitchen and sushi bar.
Alternatively for that large party you can take over the whole venue exclusively.

For the perfect evening party, the Kori Bar offers a large and stylish space overlooking the terrace. Boasting authentic Japanese Sake and an extensive cocktail and whisky selection with accompanying full bar menu or bar snacks.

#### **Capacities**

**Upto 40 guests** *Restaurant, seated* 

**Up to 50 guests** *Kori bar, standing* 

### **Private Parties**

#### Private Dining Room

An exclusive and intimate dining space overlooking the rooftops of Leeds. The private room opens up to the vibrant atmosphere of the main restaurant via Oaksliding doors.

#### Capacity

#### 11 guests

Seatedbreakfast, lunch and dinner

#### Restaurant Hire

Youcan hire Issho's whole restaurant with Kori bar and our beautiful rooftop terrace, as the ultimate location for a casual yet refined evening out with friends or colleagues.

#### **Capacities**

#### 120 guests

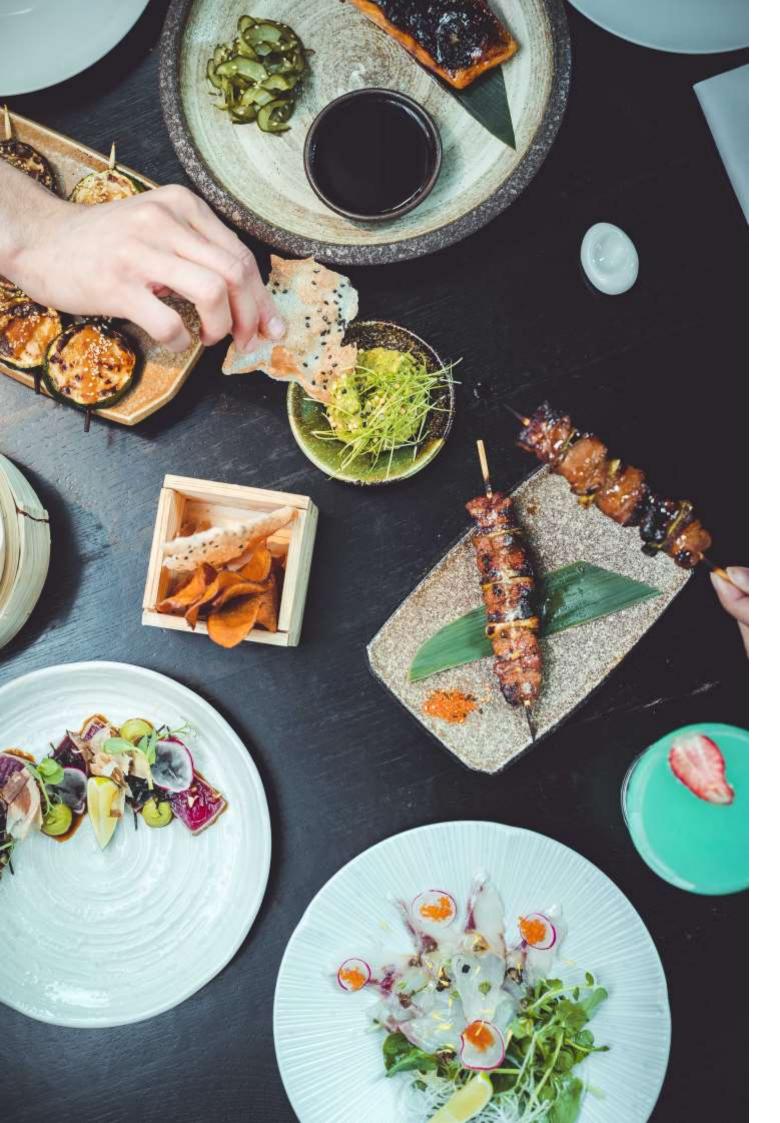
Seated breakfast, lunch and dinner

#### 250 guests

Standing







#### For all event enquiries contact;

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