

Geisha

25.00 per person
(min 2 people)
(Available Monday-Thursday)

Edamame, Steamed
Chicken Karaage, Wasabi Mayo
~~
Dragon Tiger Prawn Tempura Roll
~~
Salmon Teriyaki, Pickled Cucumber
Zucchini Wafu
~~
Warm Rice Pudding

Samurai

40.00 per person
(Min 2 people)

Vegetable Tempura
Chicken Karaage
~~
Issho Sushi & Sashimi Selection
Spicy Pork Bao
Prawn Gyoza, Dashi Vinegar
~~
Duck Breast, Spiced Plum
Grilled Sweet Potato, Smoked Lime Butter
~~
Chilled Caramel Purin

Emperor

60.00 per person
(Min 2 people)

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

DESSERTS

Rice Pudding 8.5
(Caramelised Banana and Pecan, Banana Yoghurt Ice Cream)
Chocolate Delice 8.5
(Chocolate Soil, Sugar Twirl)
Sorbet Selection 8
(Three Flavours, Comes as Three)
Chilled Caramel Purin 8
(Caramel Sauce)

SNACKS スナック

Crackers, Avocado Pea Guac (GF) (VE)	5
Steamed Edamame, Miso Salt (GF) (VE)	4.5
Chicken Karaage, Wasabi Mayo (GF)	6
Cauliflower Karaage, Spicy sauce (VE)	5.5
Aka Miso Soup	4

HOT ホット

Prawn Gyoza with Dashi Vinegar	9
Pumpkin Gyoza and sweetcorn puree (VE)	7
Crispy Soft Shell Crab, Courgette Flower	10
Prawn and Asparagus Tempura, Shiso Dressing	11
Baby Squid Karaage, Black Ink and Garlic Aioli(GF)	9
Vegetable Tempura, Seasonal Vegetable and Dashi (VE)	8

BAO BUNS バオ

Spicy Tofu Bao (each) (VE)	4.5
Katsu Chicken (each)	6
Spicy Pork, (2x buns)	12
Duck Leg Confit, Pickled Cucumber, Spicy Sauce (4x buns)	17

GOURMET SUSHI & SASHIMI PLATTER

To Share (Chef's selection of maki, sashimi and nigiri)
45

MAKI マキ (Sushi Rolls)

Dragon Tiger Prawn Tempura Roll, Spicy Mayo	11
Seared Beef and Mushroom Roll (GF)	13
Salmon and Avocado Roll (GF)	8
Spicy Tuna Roll, Cucumber, Sriracha (GF)	9
Aubergine Miso Maki with Inari (VE)	9
Vegetable Zen Roll, Fresh Vegetables, Light Wafu (GF) (VE)	7

RAW NIGIRI/SASHIMI 刺身 comes as three pieces

Salmon (GF)	8
Tuna (GF)	10
Seabass (GF)	7
Sushi Ebi (GF)	7
Beef, (GF)	10
Beef Tartare, Honey Mustard Miso and Quail egg(GF)	12

ROBATAYAKI ロバタヤキ

(Smaller Charcoal Grilled Plates)

Chicken Yakitori, Spring Onion and Shichimi Pepper (GF)	5.5
Grilled Sweet Potatoes, smoked Lime Butter & Chives (GF) (VE)	6.5
Pork Belly, Picked Apple (GF)	7.5
Zucchini, Wafu Dressing & Sesame (GF) (VE)	4
Tiger Prawns, Chilli Butter (GF)	6.5

ROBATA ロバタ

(Larger Charcoal Grilled Plates)

Aged Ribeye Steak, Yuzu Koshu and Ponzu (GF)	28
Miso Black Cod (Please allow 30minutes) (GF)	31
Aka Miso Duck Breast, Nashi Pear	19
Salmon Teriyaki, Pickled Cucumber (GF)	18
Miso Lamb Cutlets, Smoked Tofu Eggplant, Sesame Cucumber	15



ISSHO RESTAURANT
Mon - Sat lunch 12pm - 2.30pm
Tues-Thur dinner 5pm - 9.00pm
Fri-Sat dinner 5pm - 10.00pm
SUN - Closed

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

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%.
12.5% 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.