

## Geisha

**25.00 per person (Minimum 2 people)**  
(Available Monday-Thursday Lunch)

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

## Samurai

**42.00 per person**  
(Minimum 2 people)

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

## Emperor

**60.00 per person**  
(Minimum 2 people)

Chicken Karaage, Wasabi Mayo  
Tomato Salad, Whipped Tofu Issho  
Sushi & Sashimi Selection  
Shredded Spicy Pork Bao  
~~ Squid  
Karaage Sirloin  
Steak Miso Black  
Cod  
~~  
Issho Dessert Platter

## DESSERTS

**Rice Pudding 8.5**  
(Caramelised Banana and Pecan, Banana Yoghurt Ice Cream)

**Chocolate Delice 8.5**  
(Vanilla Ice Cream)

**Sorbet Selection 8** (Three  
Flavours, Comes as Three)

**Chilled Caramel Purin 8**  
(Short Bread)

## 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
Tomato Salad (VE) (GF)	8.5

## HOT ホット

Seafood Gyoza with Dashi Vinegar	9
Pumpkin Gyoza and Sweetcorn Puree (VE)	7
Crispy Soft Shell Crab, Courgette	10
Prawn and Seasonal Vegetables Tempura, Shiso Dressing	11
Squid Karaage, Black Ink and Garlic Aioli (GF)	9
Yasai Tempura, Seasonal Vegetables and Tempura Sauce (VE)	8

## BAO BUNS バオ

Spicy Tofu Bao (each) (VE)	4.5
Katsu Chicken (each)	6
Shredded 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
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
Tuna Tataki, Ponzu Dressing (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
Zucchini, Wafu Dressing & Sesame (GF) (VE)	4
Tiger Prawns, Chilli Butter (GF)	6.5

## ROBATA ロバタ (Larger Charcoal Grilled Plates)

Aka Miso Duck Breast, White Peach	19
Miso Pork Chop, Smoked Tofu Eggplant, Sesame Cucumber	15
Aged Sirloin Steak, Yuzu Kosho and Ponzu (GF)	28
Miso Black Cod (Please allow 30 minutes) (GF)	31
Salmon Teriyaki, Pickled Cucumber (GF)	18



ISSHO RESTAURANT  
Mon - Thu lunch 12pm - 2.30pm  
Mon-Thu dinner 5pm - 9pm  
Fri-Sat 12pm-10pm  
Sun - 12pm-2.30pm

ISSHO BAR & TERRACE  
Mon- Thu 12pm - 11pm  
Fri-Sat 12pm-12am  
Sun - 12pm-5pm

Inform your waiter of any allergy or dietary requirements when making your order.  
Prices include VAT at 5%.  
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.