

Geisha

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

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

SNACKS スナック

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| Crackers, Avocado Pea Guac (GF) (V) (VG) | 5 |
| Steamed Edamame, Miso Salt (GF) (VG) | 4.5 |
| Chicken Karaage, Wasabi Mayo (GF) | 6 |
| Cauliflower Karaage, Spicy Sauce (VG) | 5.5 |
| Tomato Salad (VG) (GF) | 8.5 |

HOT ホット

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|---|----|
| Seafood Gyoza with Dashi Vinegar | 10 |
| Pumpkin Gyoza and Sweetcorn Puree (V) | 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 (VG) | 8 |

BAO BUNS バオ

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| Spicy Tofu Bao (each) (V) | 5 |
| Katsu Chicken (each) | 6 |
| Spicy Pork, (2x buns) | 12 |
| Duck Leg Confit, Pickled Cucumber, Spicy Sauce (4x buns) | 18 |

Samurai

45.00 per person
(Minimum 2 people)

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

GOURMET SUSHI & SASHIMI PLATTER

To Share (Chef's Selection of Maki, Sashimi and Nigiri)
48

Emperor

65.00 per person
(Minimum 2 people)

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

DESSERTS

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

Rice Pudding (VG) 8.5
(Passion Fruit Sauce, Coconut Crunch & Coconut Sorbet)

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

Chilled Caramel Purin 8
(Short Bread)

Matcha Basque Cheesecake 8.5
(Apricot Sorbet)

Cherry & Chocolate Namelaka 10
(Cherry Mousse, Chocolate Cream & Chocolate Soil)

Eton Mess 7.5
(Sansho Peppercorn Meringue & Strawberry)

Yuzu Tart 8
(Raspberry Gel & Sesame Tuille)

MAKI マキ (Sushi Rolls)

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| Dragon Tiger Prawn Tempura Roll, Spicy Mayo | 12 |
| Salmon and Avocado Roll (GF) | 9 |
| Spicy Tuna Roll, Cucumber, Sriracha (GF) | 18 |
| Vegetable Zen Roll, Fresh Vegetables, Light Wafu (GF) (VG) | 7 |

RAW NIGIRI/SASHIMI 刺身 comes as three pieces

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|----------------------------------|----|
| Salmon (GF) | 8 |
| Tuna (GF) | 10 |
| Seabass (GF) | 7 |
| Sushi Ebi (GF) | 8 |
| Tuna Tataki, Ponzu Dressing (GF) | 12 |

ROBATAYAKI ロバタヤキ (Smaller Charcoal Grilled Plates)

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| Chicken Yakitori, Spring Onion and Shichimi Pepper (GF) | 6 |
| Grilled Sweet Potatoes, Smoked Lime Butter & Chives (GF) (V) (VG) | 6.5 |
| King Oyster Mushroom, Light Wafu Butter (GF) | 7 |
| Tiger Prawns, Chilli Butter (GF) | 9 |

ROBATA ロバタ (Larger Charcoal Grilled Plates)

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|---|----|
| Aka Miso Duck Breast, White Peach | 20 |
| Aged Rib Eye Steak, Yuzu Koshu and Ponzu (GF) | 28 |
| Miso Black Cod (Please allow 30 minutes) (GF) | 31 |
| Salmon Teriyaki, Pickled Cucumber (GF) | 19 |



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

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

(V)-Vegetarian, (VG)- Vegan, (GF)-Gluten Free

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

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.

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