

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

Crackers, Avocado Pea Guac (GF) (VG)	5
Steamed Edamame, Miso Salt (GF) (VG)	4.5
Chicken Karaage, Wasabi Mayo (GF)	6
Cauliflower Karaage, Spicy Sauce (GF) (VG)	5.5
Tomato Salad (GF) (VG)	8.5
Yuzu & Beetroot Salad with Lotus Root Chips (VG)(V)(GF)	9

HOT ホット

Seafood Gyoza with Dashi Vinegar	10
Pumpkin Gyoza and Sweetcorn Puree (VG)	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
Wild mushroom Tempura with Dashi Sauce (VG) (V)	8
Vegetable Harumaki nori with Tonkazu Sauce (V)	7

BAO BUNS バオ

Spicy Tofu Bao (each) (VG)	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, White Peach  
 Grilled Sweet Potato, Smoked Lime Butter  
 ~~~  
 Chilled Caramel Purin

GOURMET SUSHI & SASHIMI PLATTER (GF)
 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  
 Aged Rib Eye Steak, Yuzu Koshu and Ponzu  
 Miso Black Cod  
 ~~~  
 Issho Dessert Platter

MAKI マキ

Sushi Rolls

Dragon Tiger Prawn Tempura Roll, Spicy Mayo	12
Salmon and Avocado Roll (GF)	9
Spicy Tuna Roll, Cucumber, Sriracha (GF)	10
Vegetable Zen Roll, Fresh Vegetables, Light Wafu (GF) (VG)	7

RAW

NIGIRI/SASHIMI 刺身
 comes as three pieces

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

DESSERTS

Rice Pudding (GF) 8.5
 Caramelised Banana and Pecan, Banana Yoghurt Ice Cream
 ~~~  
 Agemochi (GF) (VG) 7.5  
 Fried Sweet Potatoes, Rice, Tonka Croquette, Ginger Caramel Sauce  
 ~~~  
 Sorbet Selection (VG) 8
 Three Flavours, Comes as Three
 ~~~  
 Chilled Caramel Purin (GF) 8  
 Short Bread  
 ~~~  
 Matcha Basque Cheesecake (GF) 8.5
 Apricot Sorbet
 ~~~  
 Cherry & Chocolate Namelaka (GF) 10  
 Cherry Mousse, Chocolate Cream & Chocolate Soil  
 ~~~  
 Eton Mess (GF) 7.5
 Sansho Peppercorn Meringue & Strawberry
 ~~~  
 Yuzu Tart 8  
 Raspberry Gel & Sesame Tuille

## ROBATAYAKI ロバタヤキ

Smaller Charcoal Grilled Plates

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

## ROBATA ロバタ

Larger Charcoal Grilled Plates

|                                                                                                              |    |
|--------------------------------------------------------------------------------------------------------------|----|
| Aka Miso Duck Breast, Confit Kumquat (GF)                                                                    | 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 |
| Half Lobster, Teriyaki, Ponzu, Smoked Lime Butter & Sweet Potatoes (GF) (Available Only Fridays & Saturdays) | 38 |



ISSHO RESTAURANT  
 Mon – Sat lunch 12pm – 2.30pm  
 Mon-Thu dinner 5pm – 9pm  
 Friday-Sat dinner 5pm – 9.30pm  
 Sun – 12pm-2.30pm

ISSHO BAR & TERRACE  
 Mon- Thu 12pm – 11pm  
 Fri-Sat 12pm-1am  
 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 current rate.  
 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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